



# Culture in Hygiene

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Webinar 2: Cleaning Efficiency -  
Maximising the Hygiene Window

# Speakers



**Andy Fletcher**  
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**Alex Carlyon**  
Director,  
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**Nick Turner**  
Director,  
FoodClean by QJS



# What is Culture?

Culture is a live organism.

- If you leave it, it will either die or go bad
- Nurtured correctly, it will become self-sustaining and can be the secret to your success
- Like the bloodstream – it affects every organ
- Actions, not just words
- Starts at the top



# Maximising the Hygiene Window





# Cleaning Efficiency

Nick Turner  
Director,  
FoodClean by QJS



# Cleaning Efficiency



What are some of biggest barriers to cleaning efficiency?

- Hard to clean machinery
- Slow preparation for cleaning
- Missing equipment or tools not up to the job
- Set up & set down of the cleaning schedule
- Lack of segregation
- Poor training or task clarity
- Not enough staff (see first webinar)
- Poor scheduling (hygiene vs. production windows)

# Choice of equipment



- Fit for purpose equipment
- Take an application-first approach – what is the task to be done?
- Trial equipment and get operator feedback
- Conduct an equipment review
- Engage equipment supplier if necessary

Working efficiently is not expensive!



# Right tools, right place, right time.



- How long should it take for operators to start cleaning?
- Consider a hygiene operator tool kit
- Ensure tool accessibility – does it fit and does it work?







# Cleaning & storing equipment

- Is there a clearly-defined cleaning & storage process?
- How easy is the process to follow?
- Keep it simple and visual (see examples in first webinar)
- Don't overlook cleaning the cleaning equipment

# Protecting machinery



- How long does it take to protect machinery before cleaning?
- Is unused & unprotected equipment having to be recleaned?
- How much single-use plastic is being discarded?



# Example: Control Panels



# Example: Control Panels





# Labour Efficiency

Nick Turner  
Director,  
FoodClean by QJS





# Labour Efficiency

- Engagement of production team to support 'Clean as you go' and leaving the area ready to clean
- Time & motion exercises for labour efficiency
- Team awareness of the cost per minute of downtime
- Representation and understanding of hygiene amongst the site management team
- Bring hygiene on the journey – see them as a partner, not a problem!



# Making it easy to start

Let machines do the work!





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# Ready-to-Use Equipment

- Reduce operator frustration
- Increase equipment ownership & care
- Improve labour efficiency





# Zone Segregation

Alex Carlyon,  
Director,  
Klipspringer Ltd



# In-Process Cleaning



- What is the cleaning for?
  - Equipment efficiency (e.g. to prevent machine blockages)
  - Product quality (e.g. product coloration, taint)
  - Allergen control or other food safety risk
- Can the cleaning be safely carried out ‘in-process’ during production?
- Is segregation required?
  - Food safety
  - Operator safety
  - Something else?

# Mitigating the Risks



- How do we manage the risks of in-process cleaning?
  - Team training & understanding of the risks
  - Effective production scheduling
  - Heavy or light screening
  - Curtains or other tailor-made solutions
  - Low pressure cleaning equipment
  - Hand tools, wipes, buckets, trolleys or trucks
  - Taking equipment elsewhere to be cleaned
  - Exchange parts – multiple sets of machine parts which can be cleaned and prepared for use

Reduced risk and increased efficiency = **Win-Win!**

# Example: Mobile Screening



# Example: Mobile Screening



# Be prepared!

What happens when something interrupts the schedule?

- Line/equipment breakdowns
- Miscalculation in production scheduling
- Unexpected fluctuation in volumes
- Staffing issues



# Live Q&A





# Upcoming Hygiene Webinars



Sustainable Cleaning Practice  
Wednesday 23rd November 2022, 3:30pm

# Further information & support



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Thank You