















Speakers



Phil MayTSM - Hygiene,
Greencore



Alex Carlyon
Director,
Klipspringer



Lars TurnerFood Industry Specialist,
FoodClean









What is culture?

Alex Carlyon Director, Klipspringer











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









What does good culture achieve?

Great culture equals great results.

- Team buy-in
- Passion
- Accountability
- Productivity
- Efficiency









Why does culture 'go bad'?

- Neglect
- Poor working environment
- Low engagement
- Lack of training
- Breakdown in trust
- Putting self ahead of the team
- Bad-fit recruits













Culture in Hygiene











Protecting Your Team

Lars TurnerFood Industry Specialist,
FoodClean











Operator-First Approach

- Comfort is key
- Save in the long-run
- Misconception Wetsuits vs. Chemical Suits











Chemical Suits









Labour Retention

- A well-protected and comfortable team is a happy, effective & loyal team
- Poultry Site case study: Transforming team engagement









Environmental & Financial Impact

- Disposable Vs. Re-usable Suits
- Meat Alternative Manufacturer Case Study:

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Single use suit= £8.00
22 operators = 2,493 suits x £8.00 = £19,944
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Re-usable Suit = £125 22 operators = 22 suits \times £125 = £2,750

In a 4 month period

Savings = £17,194 Waste savings = 2,471 suits









Equipment Choice

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FoodClean











Pride in Equipment

- 'Operator-owned' equipment
- Leads to higher motivation
- Increasing lifespan of equipment









Retention through equipment

- Sense of being valued
- Higher comfort
- Reduction in injury

In 2019/2020, **480,000** workers suffered from work-related musculoskeletal disorders (new or longstanding), with **8.9 million** working days lost.







Right kit, Right place, Right time











Induction & Training

Alex Carlyon Director, Klipspringer











Induction & Training

- High staff turnover, including agency staff
- Look at the complete training process engage with recruitment agencies where required
- Have a detailed training plan with timelines, and incorporate 'hands-on' training as well as the theory
- Be mindful of language barriers
- Training is never a finished article









- Clear identification of CCPs
- Area/line identification signage
- Colour coded equipment policy
- What does good look like?
- What does bad look like?

Put yourself in a new recruit's shoes – what questions would you have?













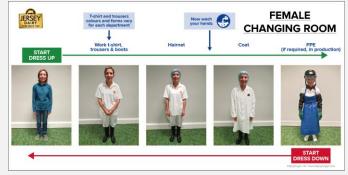










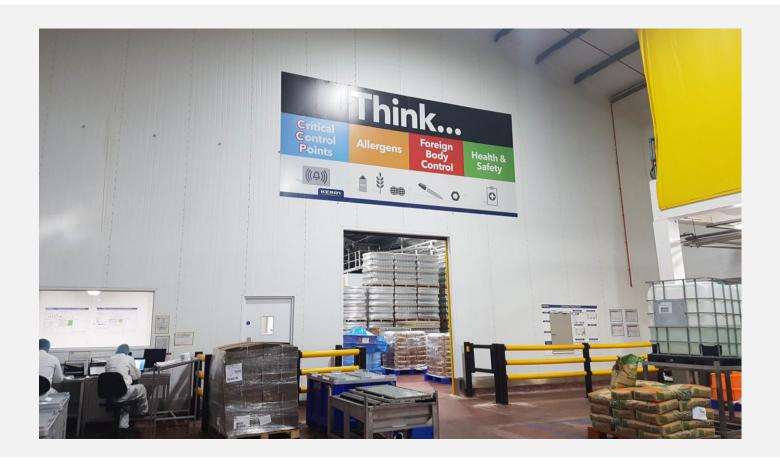




















Alex Carlyon Director, Klipspringer











- Make it easy to do the right thing
- Ensure processes are adaptable should change be required
- Keep it fresh / up to date

Examples:

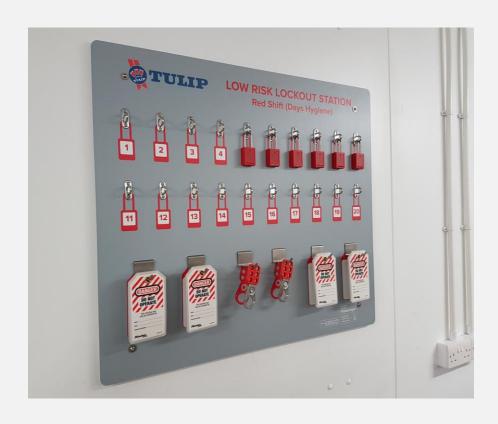
- Cleaning Instruction Cards (CIC)
- Visual approach signage, shadow boards
- Magnetic options are often cheaper and more hygienic











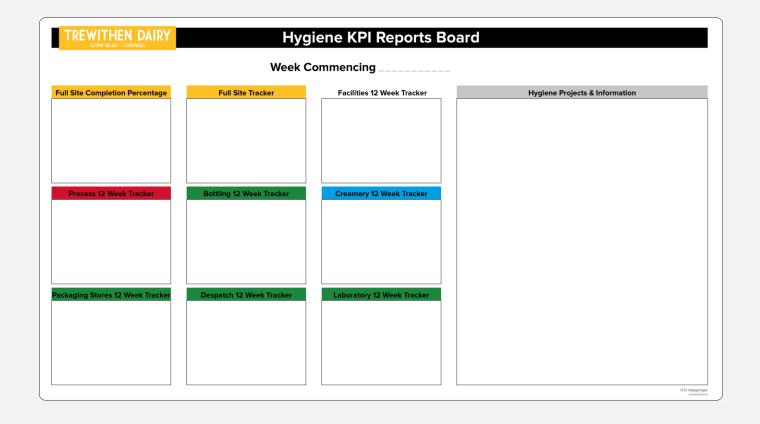




















































Ongoing Process Refinement

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Ongoing Process Refinement

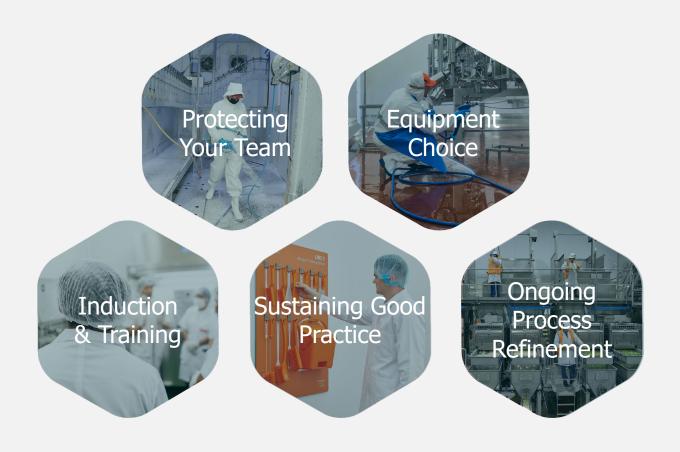
- Encourage challenging of the status quo
- Set up a structured review / CI schedule put the dates in the diary
- Unannounced audits are powerful
- Always welcome feedback often the best improvements come from unexpected sources!
- If something isn't working as it should, use Root Cause Analysis /
 5-Whys to determine the issue
- Involve a cross-functional team who can truly implement change







Live Q&A









Upcoming Hygiene Webinars



Zone Segregation & Cleaning Efficiency Thursday 20th October 2022, 3:30pm



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







Further information & support





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Alex Carlyon
Director

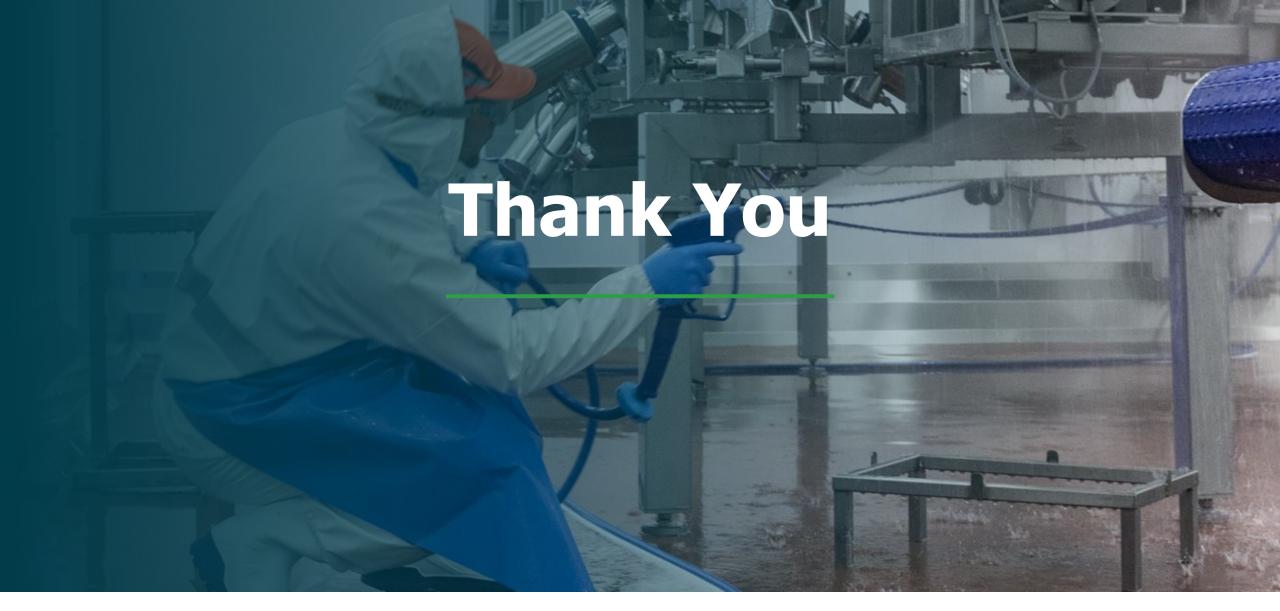
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foodclean system

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