# A new approach to cleaning verification?

Hygiene checks that ‘see more’.

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# Speakers

**Pete Carlyon**
Product Director,
Klipspringer

**Dr. Stephan Speidel**
Cleaning Verification
Specialist

**Nigel Church**
Hygiene Manager,
McCain Foods

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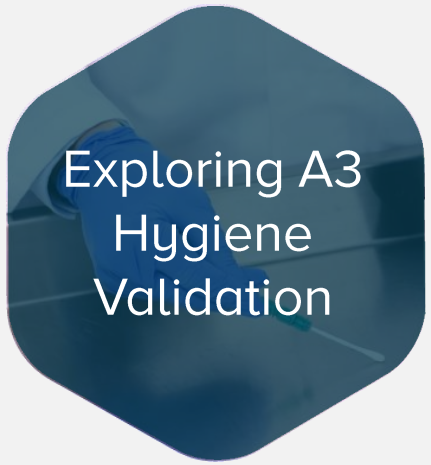
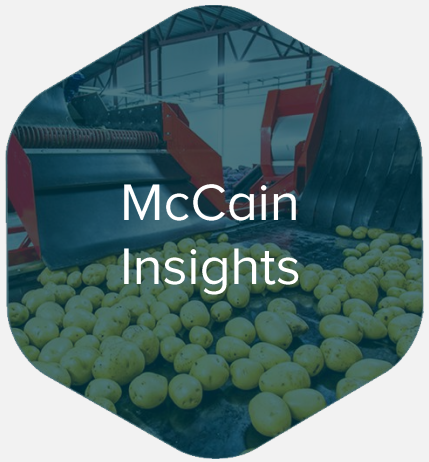
# A new approach to cleaning verification?




Live Q&A

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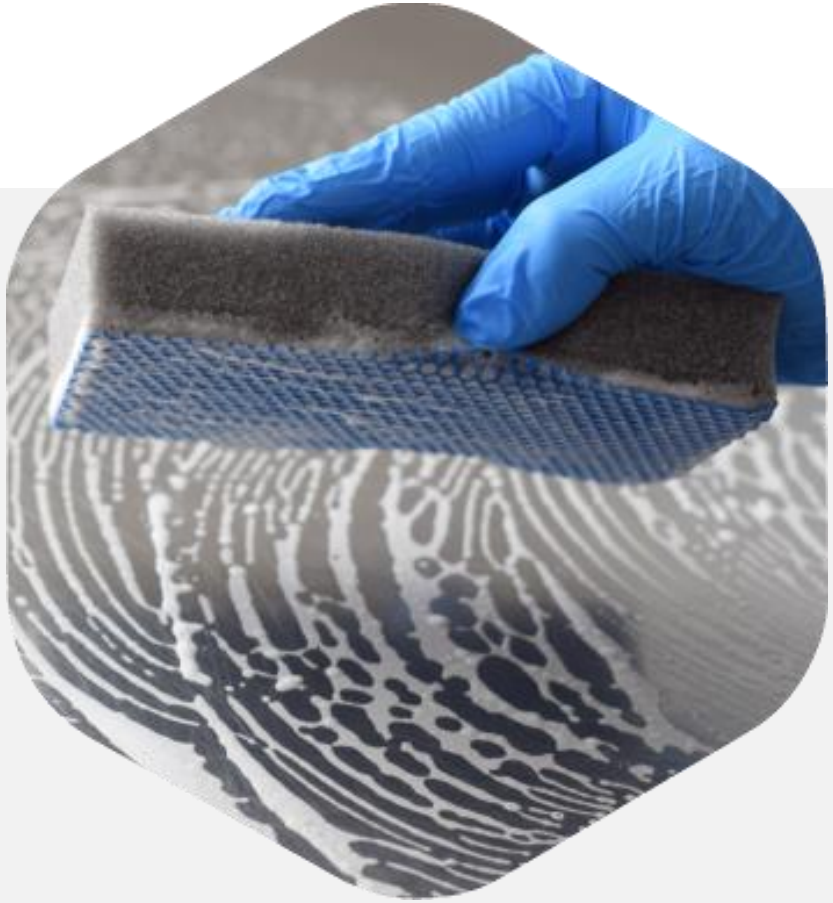
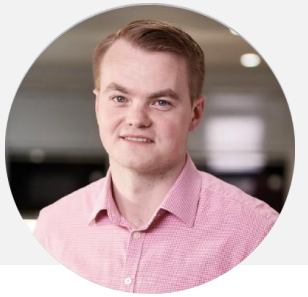


# Introduction to Cleaning Verification

**Pete Carlyon**
Director,
Klipspringer



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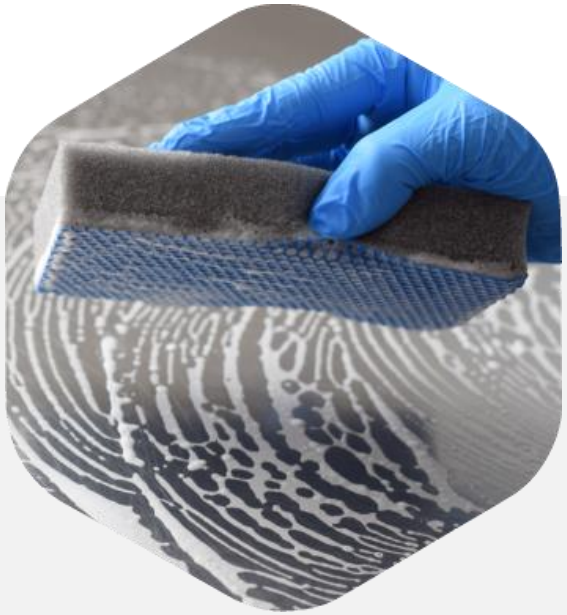
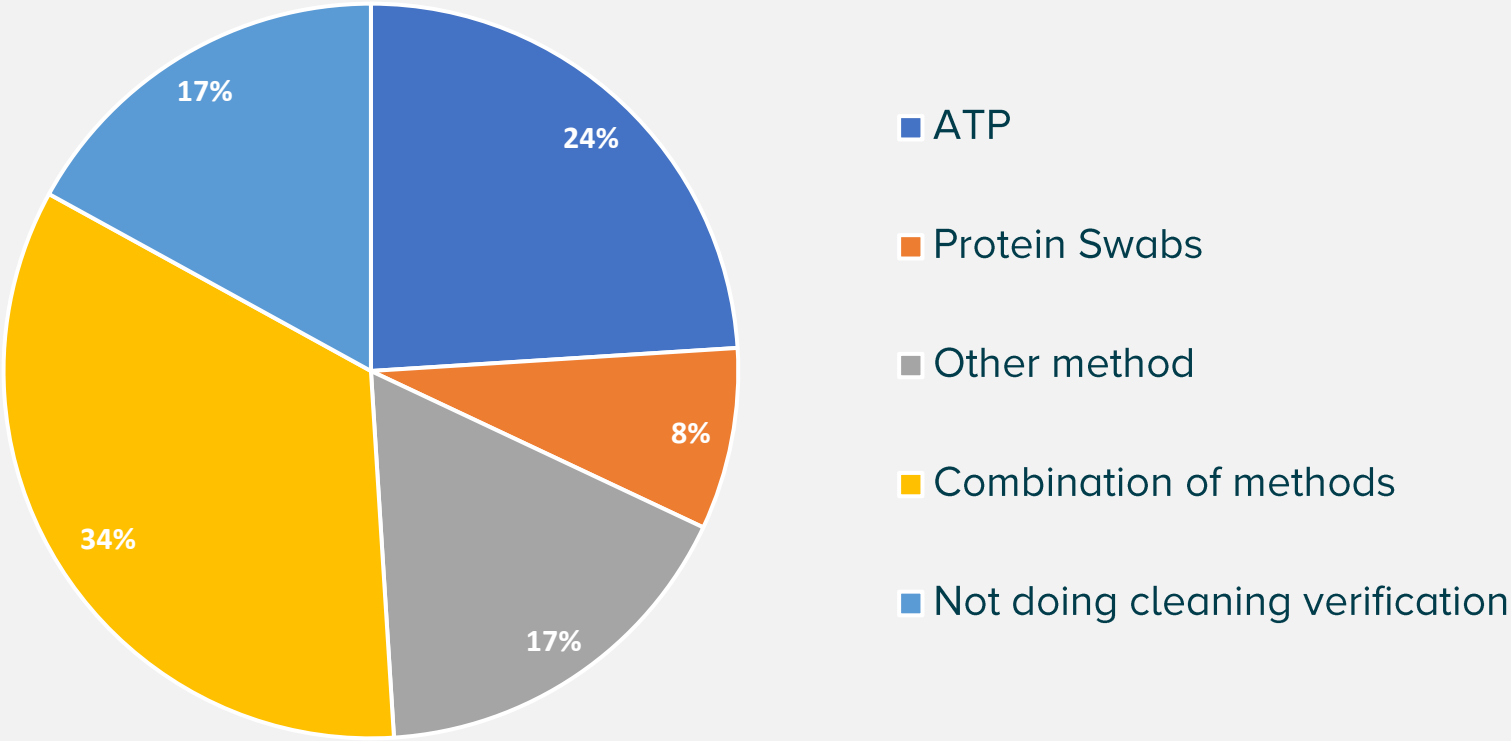


# Webinar Audience

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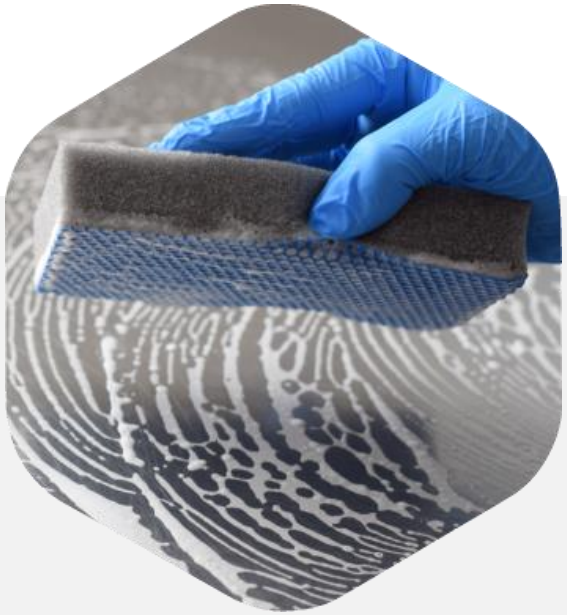

# Why is it needed?

- Food safety
- Compliance with audit requirements
- Measuring cleaning performance (chemical effectiveness etc.)
- Brand protection
- Training of hygiene staff

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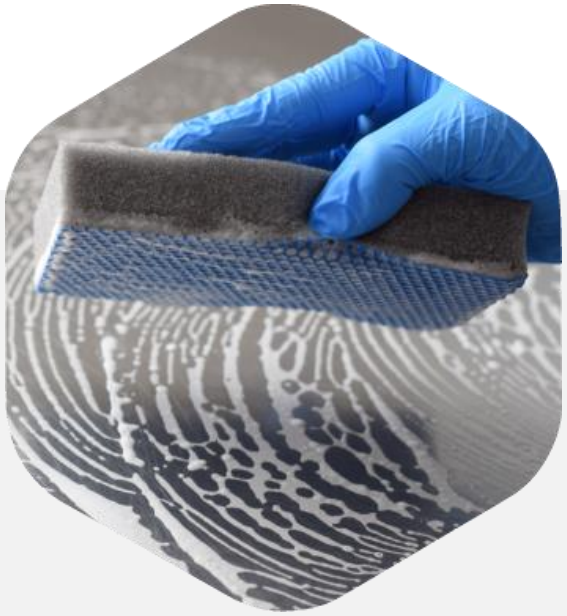

# BRCGS Requirements

| Clause | Requirements |
|---|---|
| 8.5.2 | Microbiological limits for acceptable and unacceptable cleaning performance shall be defined for high-risk/high-care production risk zones.<br><br>These limits shall be based on the potential hazards relevant to the product or processing area. Therefore, acceptable levels of cleaning shall be defined, for example, by visual appearance, ATP bioluminescence techniques (see glossary), microbiological testing or chemical testing as appropriate. The site shall define the corrective action to be taken when monitored results are outside of the acceptable limits.<br><br>Where cleaning and disinfection procedures are part of a defined prerequisite plan to control the risk of a specific hazard, the procedures and frequencies shall be validated and records maintained. This shall include the risk from cleaning chemical residues on food contact surfaces. |

**Source:** BRCGS Global Food Safety Standard Version 9

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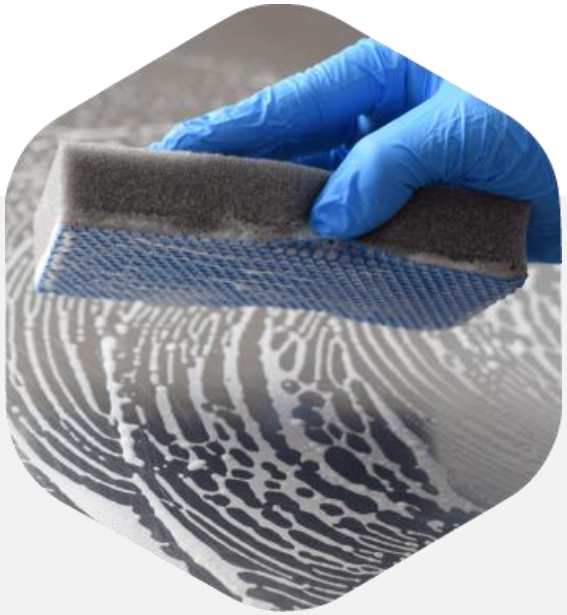

# What are the options?

- Internal cleaning verification technology
- External testing only
- Visual checks

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# Exploring A3 Hygiene Validation

**Dr. Stephan Speidel**
Cleaning Verification Specialist

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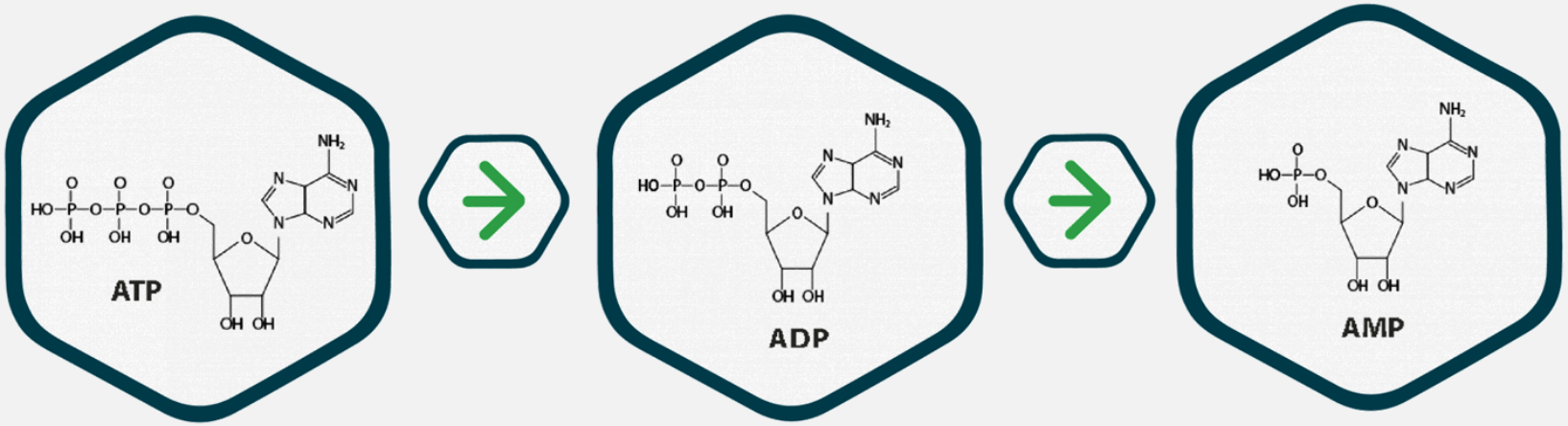
# How ATP changes over time

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# What is A3?

ATP + ADP + AMP = A3

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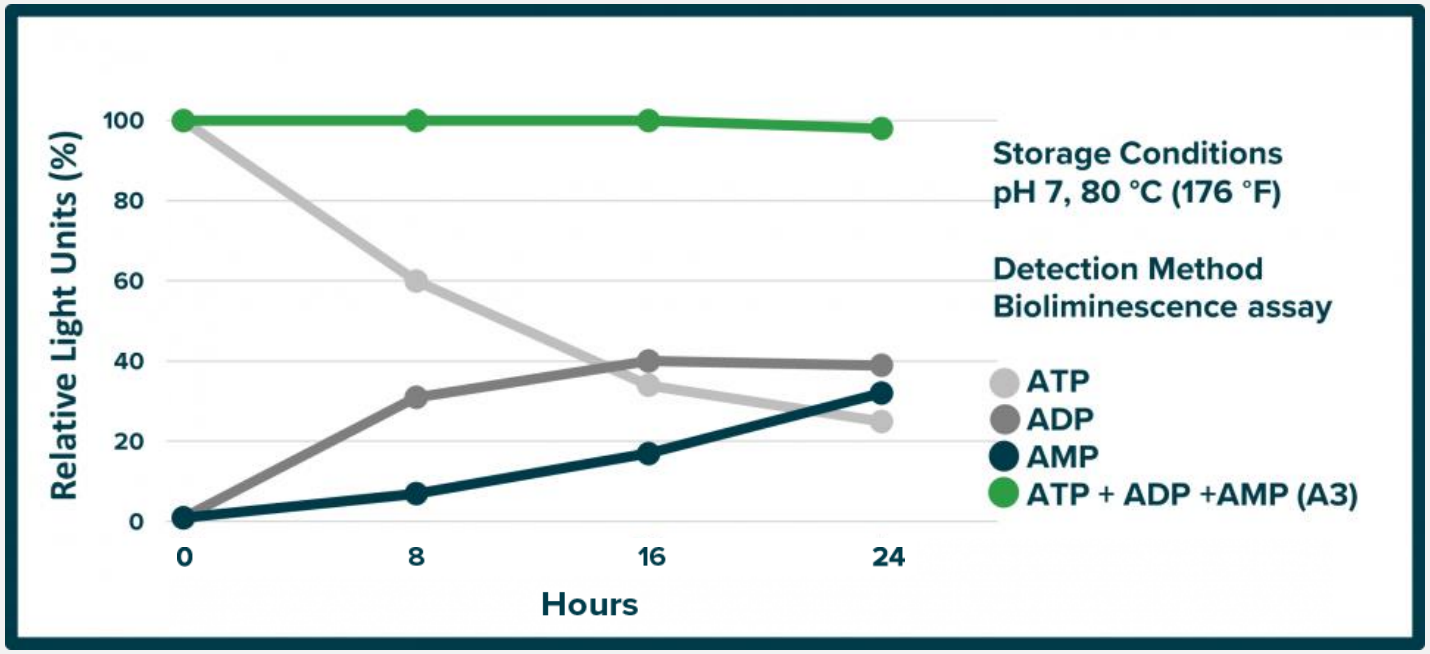
# Comparing ATP, ADP, AMP and A3

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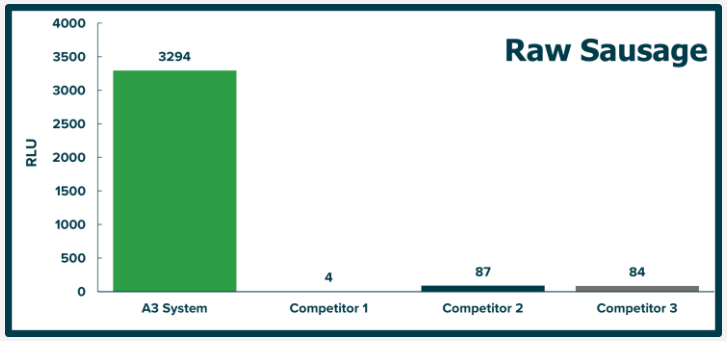
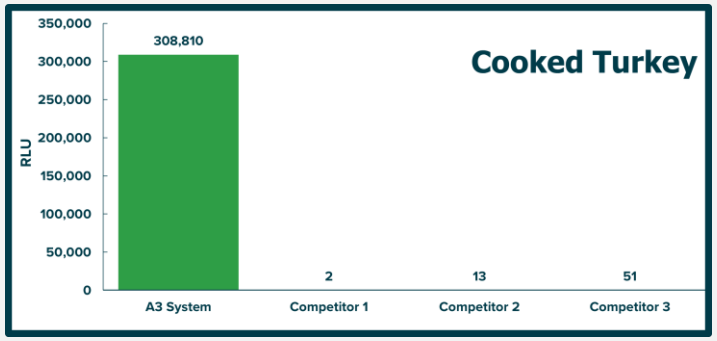
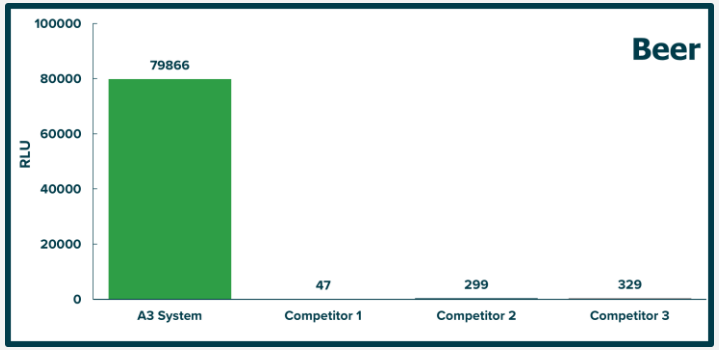
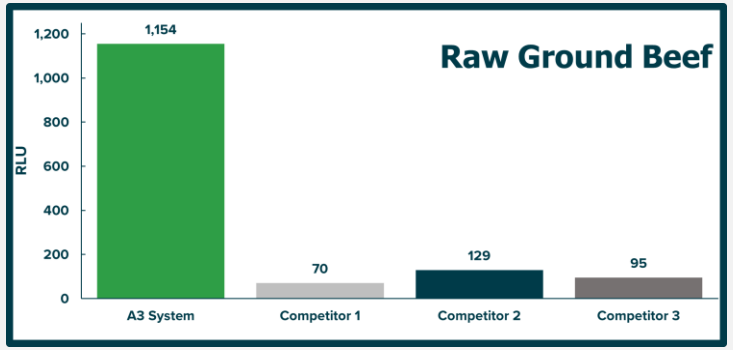
# Comparing approaches:

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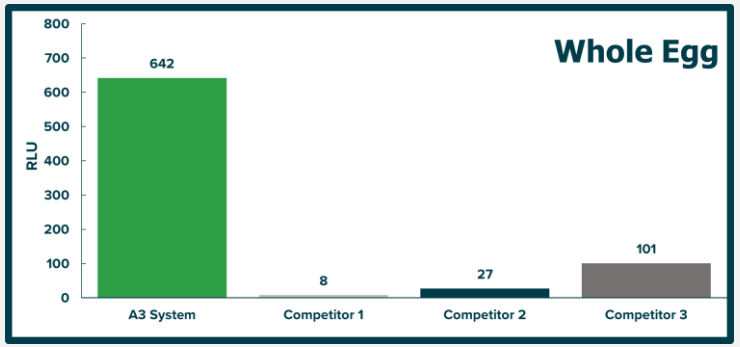
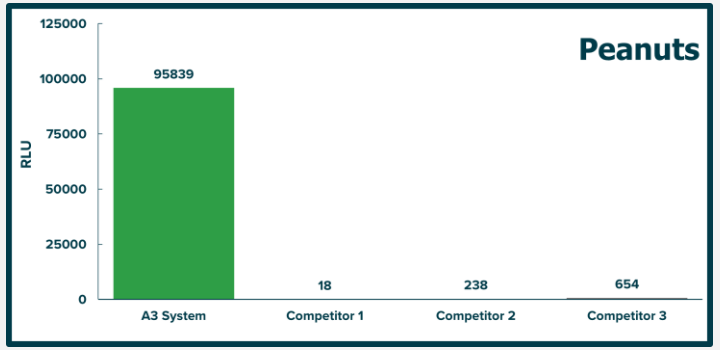
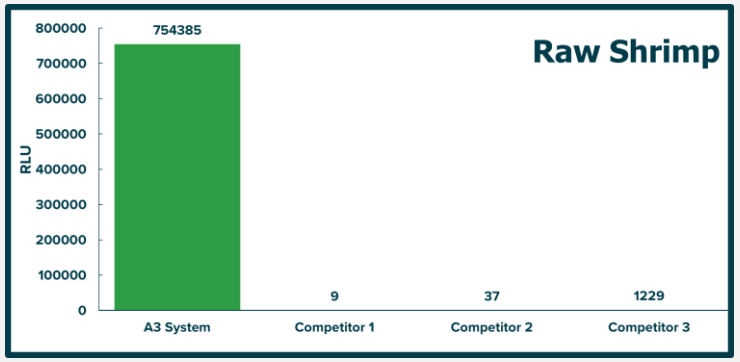
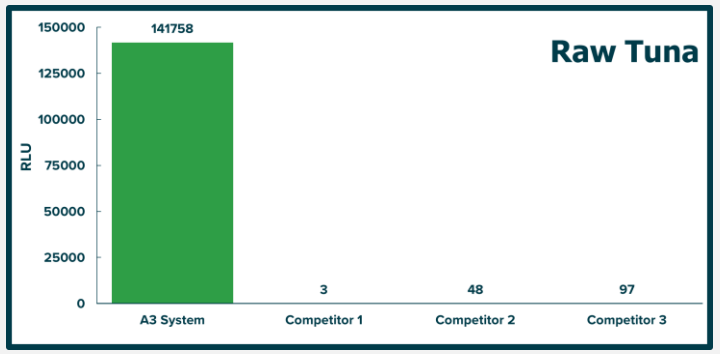
# Comparing approaches: Allergens

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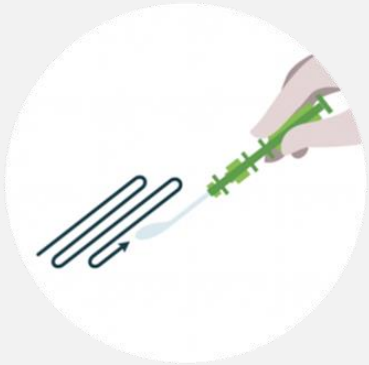
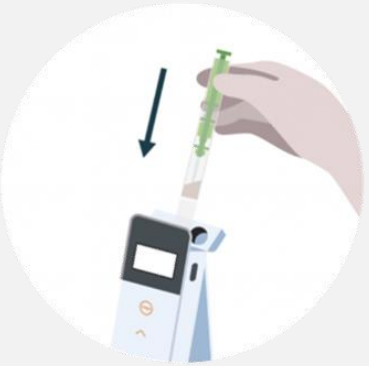
# The 4-step process



1. SWAB

2. ACTIVATE



3. INSERT

4. ANALYSE

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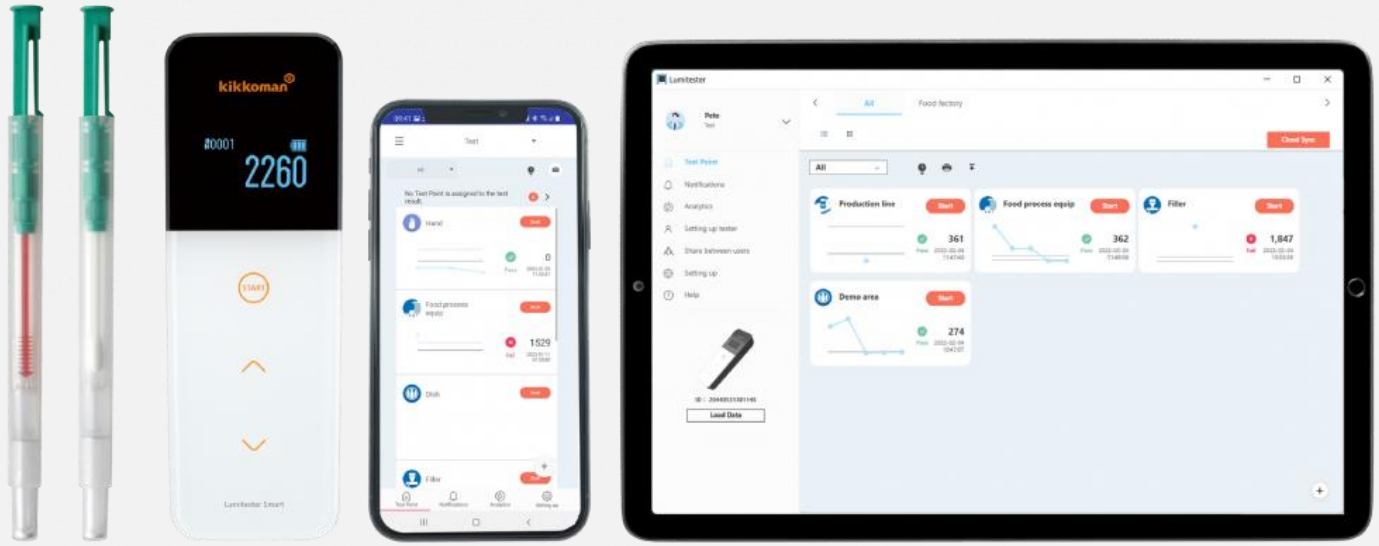
# System components

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# McCain Foods Insights

**Nigel Church**
Hygiene Manager,
McCain Foods

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# McCain Foods

- Global company with 51 production facilities across 6 continents
- Processed potato products, including ready-to-cook and ready-to-heat products
- Currently trialling the A3 system for cleaning validation and allergen checks

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# Key benefits of A3 to McCain Foods

- Increased swabbing reliability, in a wide range of testing conditions
- Reduced allergen swabbing requirements, and hence reduced overall costs
- No chance of achieving false-positive readings
- Ease-of-use when swabbing (small unit, fast set-up, quick results).

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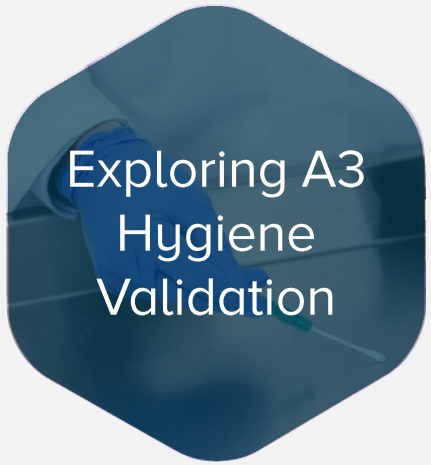
# Live Q&A



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# Further information & support

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Product Director

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# Food Safety Innovation Conference 2023

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SUSTAINABLE FOOD HYGIENE

# Thank You

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