The role of a cleaning company in supplying safe, wholesome food.



#### **Professional cleaning services**

Outsourced cleaning companies deliver effective cleaning and professional services to ensure the supply of safe, wholesome food by becoming a trusted partner and an extension of the team.



Clean and pest-free facilities and vehicles



Proactive hazard prevention



Effective procedures, assessments and reports



Appropriate cleaning equipment, products and methodologies



Experienced management and informed staff

## Three-fold audit approach

Suppliers to the food industry undergo three types of audits to ensure the safe supply of food. Their compliance is essential to ensuring their continuous operations. Professional cleaning companies help ensure that the suppliers meet the mark every time.

Client audits

External audits

Internal audits



#### Cleaning staff management

Contracted cleaning companies ensure that the cleaning staff on site are appropriately trained and managed to deliver on the client's specific cleaning requirements all of the time.



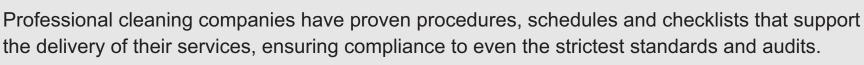
Staff raining





Continuous staff communication and updates

# Standardised protocols and methodologies





Master cleaning schedule



Standard operating procedures



Master verification schedule



Monthly and weekly checklists



Equipment maintenance schedules



### **Agility**

The food supply industry is dynamic. Food suppliers need to respond quickly to any changes in consumer demands, which may be seasonal or impacted by external environmental factors. Contracted cleaning companies need to be highly agile and able to adapt their schedules at whim to work around the changes needed in the food supply facilities.

Shift planning and changes



Cleaning schedule changes



Changes to quality of onsite staff