



Cleaning audit

Purchase an audit of your cleaning procedures and achieve optimisation, savings and improved food safety

Is the cleaning of your production site performed optimally?
Does it meet the terms of the contract with the cleaning company?

DMRI provides professional and technical advice based on many years' practical experience and research into the optimisation of cleaning processes in the meat industry.

Through a collaboration with DMRI, your existing cleaning processes will be audited on site, any inappropriate procedures will be identified, and you will receive a detailed proposal for improvements. The final report will provide a solid basis for further dialogue with your cleaning company.

THE AUDIT COVERS:

- A report detailing a review of the cleaning procedures, with observations and photo documentation
- Risk assessment of deviations and proposal for improvements
- Review of service agreements
- Advice on specific initiatives for improved food safety and legislation



Close collaboration ensures optimum results

1. Contact DMRI

Contact DMRI if you are in doubt whether production site is cleaned optimally.

2. Agreement

Together with a consultant from DMRI, you specify the production area and the focus points for the audit, and we agree on a time and price.

3. Audit during a cleaning shift

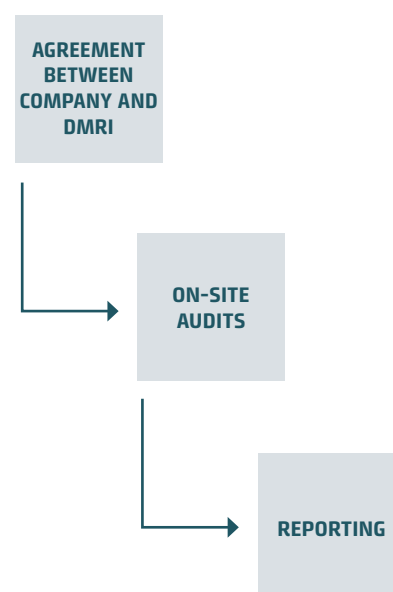
We review your cleaning procedures, documents and chemical plans and then inspect the production area while the cleaning is being performed. We observe what is happening and document any errors, inadequacies and inappropriate procedures in writing and with photos.

4. Reporting on the results of the audit

On the following day, we evaluate our observations together with you and your cleaning company.

5. Final report

We draw up a detailed report containing photo documentation, evaluate risks related to deviations and provide advice on improvements. Our report can be used as documentation for both the authorities and your customers.



ABOUT DMRI

DMRI conducts research and offers consulting on methods and technologies for efficient production of safe, high quality and price competitive meat products. DMRI is committed to continuously improve workplace conditions and animal welfare as well as to take due care of the external environment.

CONTACT

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