FalconBrush

is a certified manufacturer of professional Hygienic Brushware

Professional Hygiene Brushware
FEIBP
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Colour Coding and HACCP explained

All companies in food business have external audits and requirements related to ISO 9001, HACCP, BRC (British Retail Consortium - Global Food Standard), IFS (International Food Standard), or GFSI (Food Safety Initiative). Now comes the ISO 22000, which applies all the principles of ISO 14001 and ISO 9001 to HACCP.

COLOUR CODING

- The use of colour coded cleaning tools within the food industry can assist greatly in reducing the risk of cross contamination and with the implementation of HACCP
- A methodical colour coded approach associates each product with a particular area, promoting inter-departmental and/or food-type segregation
- The majority of our hygiene and food safety ranges are colour coded, with up to six vebrant, easily identifiable colours to choose from

Avoid Cross Contamination
FITS ALL HACCP SYSTEMS

HACCP

Developed by the US department of agriculture, the Hazard Analysis and Critical Control Points (HACCP) initiative was created to assist food processors and food service companies in eliminating food safety hazards by indentifying critical control points.

THE 7 KEY PRINCIPLES OF HACCP

1. Conduct an analysis of hazards
2. Determine the critical control points
3. Establish critical limits
4. Set up a monitoring system
5. Establish a procedure for corrective action
6. Establish procedures by which to verify the effectiveness of the HACCP plan
7. Maintain thorough records

THE 5S-SYSTEM

A simple process to create a safer, cleaner and well-organised workplace through order and standardisation. These principles work alongside HACCP guidelines to improve efficiency and profitability.

Sort
Establish which tools are needed in which area

Set in order
Organize into designated colour coded zones

Shine
Carry out regular cleaning and maintenance

Standardise
Set out cleaning and maintenance procedures

Sustain
Ensure standards are followed

HOW HYGIENE TECHNOLOGY CAN HELP

- Eliminate cross-contamination
- Colour coded products help segregate food types or departments
- Prioritise and control potential hazards
- Internationally recognised
- Used at all stages of food production
- Trading benefits, through improved customer and consumer confidence
- Can be alligned with other Managements and QA-systems