
Hygiene monitoring

Objective:

To monitor the microbiological status of your operations.

This test is particularly suitable for:

- Food-producing or food-processing businesses (e.g. canteens)
- Commercial laundries
- Clinics, old people's and care homes, doctors' practices
- Public swimming pools/ saunas
- Manufacturers of medical products

Description:

We test critical control points in your operations, using the following methods:

1. Work surface swabs
2. Drinking and bathing water, process water, water from air conditioning systems
3. All kinds of bioindicators to test sterilisation and decontamination processes (e.g. for disinfectant washing processes, steam sterilisers, dishwashers, pot sinks)
4. Measuring the concentration of airborne pathogens and particles in the air.

Customer benefit:

- Successfully avoid any problems with the supervisory authorities
- Guarantee your customers hygienically impeccable products
- As a food producer, you will be immediately accepted for the proposed "traffic light system" for hygiene
- We offer targeted support with your hygiene management and help you to eliminate any weaknesses.

HOHENSTEIN INSTITUTE

Schloss Hohenstein
74357 Boennigheim
GER MANY

Contact

Hygiene, Environment & Medicine
Jutta Secker
Phone.: +49 7143 271 420
Fax: +49 7143 271 94420
e-Mail: j.secker@hohenstein.de

www.hohenstein.de