

HACCP VERIFIED TO “REVOLUTIONISE” CLEANING INDUSTRY

An Australian company has become the first **cleaning contractor** in the world to achieve an internationally recognised verification that is expected to “revolutionise” the cleaning industry.

HACCP Cleaning Australia is the first **cleaning** company ever to achieve Hazard Analysis and Critical Control **Point** (HACCP) verified – a system of risk management for the food processing industry, developed in conjunction with NASA. HACCP is the only food and cleaning standard endorsed by the United Nations and World Health Organisation.

The move has enabled the company to secure a lucrative contract in South Australia with **Arnott's/Campbell's** which will see HACCP Cleaning Australia provide **the accredited** cleaning **service** to its Adelaide factory.

HACCP Cleaning Australia is now **seeking** to share its success with other Australian cleaning companies by encouraging them to achieve the same verification.

HACCP verified by cleaning companies **means** that for the first time, the Australian **food processing industry** can outsource their cleaning functions **with total confidence**.

Until now, Australian food processors have been reluctant to outsource their cleaning functions.

This is a result of the extremely sterile conditions under which food processors are required to operate and a lack of **compatibility in the absents of HACCP accredited suppliers has meant that cleaning of plant and areas in close proximity have remained in-house ; the HACCP objective is to minimise risk, not to increase it.**

Achieving the same level of verification as the food processing **industry** has twofold benefits for Australia’s cleaning industry.

Firstly, it allows cleaning companies to tap into a new market of opportunities, even more than that, it has the potential to transform the image of the industry as a whole.

While HACCP verified is a food industry standard, by virtue of this association, we expect other industries will also recognise the value of outsourcing similarly accredited cleaning companies.

As a result, any company with HACCP verified will become the logical choice for outsourcing in the market as a result of the high standards that are maintained.

As a system of risk management, HACCP involves the assessment of food hazards and proactive controls to minimise these.

Accredited companies follow strict guidelines including the use of approved cleaning products, chemicals, machinery and **cleaning methodology**; set contact times for chemicals; maintenance of temperature control; identification of critical control points; and controls to test for outcomes.

Regular training and auditing is also involved to ensure ongoing compliance with the guidelines.

HACCP verified **will undoubtedly** transform the image of Australia's cleaning industry.

Ultimately, HACCP has the potential to lift the professionalism of Australia's cleaning industry so that cleaning becomes an accredited trade profession.

HACCP Cleaning Australia achieved its verification through HACCP Australia, the country's only **Australian**-owned authorised HACCP accreditor.

Food processing companies can now feel confident in the standard of outsourced cleaners accredited to HACCP and that the factors that improve food safety will be managed in an appropriate way.

Under an agreement with HACCP Australia, all cleaning companies seeking verification would be offered free guidance and advice from his company.

We encourage all cleaning companies interested in finding out more about verification to contact HACCP Cleaning Australia's Operations Manager, about HACCP accredited trainers and supervisors – to find out how they can benefit from this process.

Chief Executive Officer, Bill Khouzam has more than 25 years' experience in the cleaning industry.

HACCP Cleaning Australia has offices in Adelaide, Sydney, Melbourne, Brisbane and Perth.