



F&B SecureCheck™ ✓



Red Meat

A practical tool to enhance food safety

SecureCheck-Red Meat is a unique diagnostic tool designed specifically to tackle the microbiological risk in red meat processing, and is one element in the wider red meat food safety strategy from Diversey Food Care.

This targeted module of SecureCheck helps you improve and maintain food safety standards during your manufacturing process. Using a proprietary software package, our food safety specialists carry out a comprehensive appraisal of your operation, identify risks and provide clear, practical guidance and proven solutions to mitigate risk of cross-contamination.

Adding global expertise to local knowledge

SecureCheck-Red meat opens a link to our global knowledge bank through our local food safety specialist, giving you direct access to our knowledge, experience, and expertise in hygiene, microbiology and contamination control. SecureCheck measures your site against the increasingly high standards being set by your industry, retailers, and constantly changing legislation. SecureCheck is constantly developing and keeping pace with the standards and trends in the industry.

With SecureCheck aim to simplify the management of food safety and hygiene at your site, helping you achieve and maintain excellent food safety standards without compromising, and often enhancing your operational efficiency.

VALUE

With Diversey SecureCheck you can:



OPERATIONAL
EFFICIENCY

- Simplify the management of food safety and hygiene at your site. The comprehensive appraisal of your facility and processes result in a tailor-made plan, to reduce the risk of cross contamination and our recommendations will also help improve your efficiency.
- The benchmarking and continuous improvement approach employed by our sector specialists drives efficiencies in utility, chemical and labour utilisation when SecureCheck-Red meat recommendations are implemented.



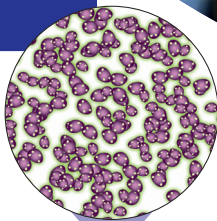
FOOD
SAFETY

- Identify the areas within your process that have the potential to harbour and promote the spread of microorganisms. Implementing the recommendations made will reduce the contamination risk and improve food safety.
- Reduce the microorganism levels within your facility, ultimately reducing the burden on your final product, resulting in a higher quality product prior to packaging.



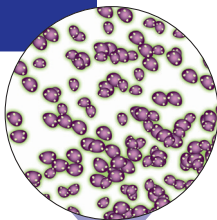
Step 1: Detect the Potential Risks

SecureCheck assessors are trained to inspect and identify risk-sensitive areas throughout the production process. Using a proprietary software package the auditor will collect relevant data relating to your site.



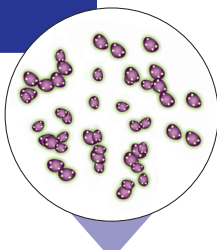
Step 2: Present the Data

After the inspection is completed, the data will be presented to you in an easy to understand format that highlights potential areas of risk and identifies where processes can be improved.



Step 3: Provide the Solution

SecureCheck delivers a series of specially tailored solutions to reduce the risk in vital areas, including: Good Manufacturing Procedures (GMP), Cleaning and Sanitation solutions, Personal Hygiene and best practices, Training and Documentation.



SecureCheck-Red meat monitors progress over a specified time and measures the impact and effectiveness of corrective actions. Once the initial report stage is complete, our sector specialist can implement and monitor an operational risk-management programme designed to ensure that your facility continues to function at optimum safety levels.

Diversey Services

SecureCheck is one solution within the Diversey portfolio of Knowledge-based Services. These services are designed to help you address food safety and operational efficiency challenges while reducing total costs. Our application specialists carry out a systematic CHECK, so you will have confidence that the service will deliver real value to your operations. Then, our monitoring services will collect the data for you to benefit from a detailed initial and on-going ANALYSIS of your performance against historic and industry benchmark data. Because the result is a tailored action plan which can then be implemented with help from the Diversey team, you'll be able to SOLVE critical challenges that will help you make the biggest impact on improvements.

The microbiological risk in red meat processing

Red meat and meat products have been implicated in many cases of foodborne illness, with a increase in reported cases over the last 10 years and red meat product representing 5% of food product recalls in 2015. The impact to humans, and the subsequent impact on healthcare services, the retail industry and processors is significant.

Pathogenic microorganisms, including salmonella, listeria and campylobacter are found in the digestive tract of healthy cattle and sheep. These microorganisms are excreted in the faeces and can be found on the hides and fleeces of the live animal. Bacteria contamination of the fleece/hide can then be transferred onto previously sterile meat surfaces during the slaughter process. Hygiene of the entire process from the farm to packaging is critical in controlling cross contamination.

Sources: FSA, EFSA, RASFF.

For more information on Diversey's approach visit www.diversey.com/foodcare.



When you initiate a Diversey SecureCheck, our sector specialists won't be satisfied with just providing a report – they will help you maximise ROI and optimise your savings and efficiency best by working with you as a partner to define, implement and manage projects. Contact us today to get started: www.diversey.com/food-care/diversey-knowledge-based-services