



## Safety and Exposure - Cleaning in Production Units

Cleaning Innovation offers an multidisciplinary capacity to secure the working environment in connection to cleaning proceses in food industry.

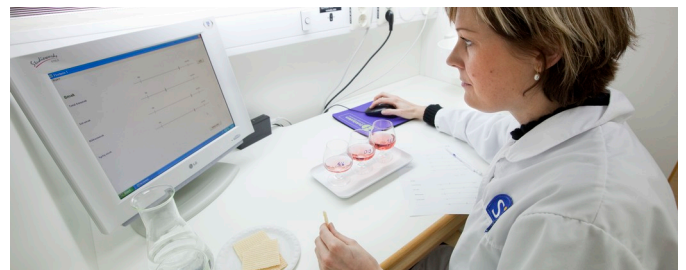
**How is the indoor environment effected when the cleaningprocess is modified? How are the workers conditions affected before, after and during the cleaning?**

**Eco-labelling and safe cleaning - the effect on the workers conditions and the environment?**

Evaluation of the working environment, greening the cleaning method and documentation of the effect on the process and products used. Cleaning Innovation can support with measurements, limit the use of hazardous chemicals and document chemical exposure of workers as well ass assessing the environmentalimpact of a process.

**Examples of services in environment and cleaning:**

- preparation of instruction manuals and protocols to minimize exposure and secure working environment



- measurements to asses workers environment
- evaluation of exposure routes and risk assesment
- controlling off and setting requirements for protective equipment

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