



Training sessions on cleaning

Does your food company want to obtain an efficient cleaning process that benefits both people and the environment?

Highly skilled employees are needed in order to meet today's demands for quality assured cleaning of food premises out of an environmental point of view, as well as to maintain product safety. We offer theoretical and practical training sessions on cleaning for food companies.

After the training session the employees will be able to:

- Understand the consequences of improper cleaning.
- Recognize factors impacting the cleaning result.
- Perform efficient cleaning based on hygiene plans and instructions.
- Control the results of their own cleaning.
- Understand the cleaning's effects on environment, and know how to minimize these.
- Handle chemicals and equipment in a safe manner.
- Understand how costs can be reduced with efficiency and preserved quality.
- Minimize the risk of interruptions in the manufacturing process as a result of faulty cleaning.



Participants will receive diplomas in the form of a licence or a personal certification.

Cleaning Innovation wants to increase the level and the pride of active cleaners. The importance of good cleaning and industry requirements in the food industry are the goals!

More information, please contact:

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