



Food Processing Plant Sanitation Challenges



SUPERVISED TEAMS

Diversified Building Services clients turn to us for supervised labor. We maintain weekly meetings with all supervisors for quality assurance for our customers. Weekly scheduled and unscheduled inspections with supervisors and senior staff guarantee our facilities are up to the highest of standards.

Operational Footprint

DBS is Growing Nationally and Operates in:

Connecticut, Rhode Island, New Jersey, Delaware, Michigan, Illinois, Missouri



Proper sanitation within a food processing plant is key to meeting safety standards. Poor brand reputation due to outbreaks and recalls causes significant challenges to the very best food processing management teams. The problems and solutions are complex ... while the fast-changing consumer market demands continually push the limits of manufacturing teams.

Five Challenges Food Processing Management Teams Face

1- Daily in House Sanitation and Labor Shortages

The daily cleaning of food processing plants is technically challenging. The cleaning must be performed daily and often during the overnight/weekend shifts. Food processing cleaning requires the use of SSOPs (Sanitation Standard Operating Procedures), verification of cleaning, and detailed regulatory reporting.

At times, even the best in house sanitation teams just do not have enough cleaners to perform the daily operation. Employee turnover, vacations, and illness only make the plant sanitation that much harder.

Sanitation functions can be compromised further budgetary restraints and tight manufacturing timelines.

2 – Failure to Follow SSOPs (Sanitation Standard Operating Procedures)

SSOPs are critical to maintaining the sanitation in your food processing plant. Failure to follow your SSOPs can cause food product contamination by pathogens, consumer illness, product recalls, and public relation disasters.

3-Inconsistent Hygiene Practices at Food Processor Plants

Cross contamination by improperly trained and unsupervised employees creates an environment for the spread of pathogens in food processing plants. When GMPs (Good Manufacturing Practices) are not followed, such as the changing of outer garment/foot wear when working between the raw and RTE(Ready To Eat) areas, pathogens easily spread.

4 – Ineffective Cleaning Procedures and Noneffective Pathogen Control

Listeria, Salmonella, and E coli spread throughout plants when ineffective cleaning/sanitation procedures are used. Food processing manufacturing is complex. The production floor equipment is extremely advanced and requires detailed daily cleaning/sanitation procedures. Too often, resources are limited and in house sanitation teams struggle to consistently implement effective sanitation procedures.

5 – Protecting Brand Reputation

The emergence of foodborne pathogens such as Listeria monocytogenes, Salmonella, E. coli O157:H7, and Campylobacter have grabbed national media attention and awareness. Companies thrive or die on the reputation of their brand. Family companies to large corporations are destroyed when their food products cause outbreaks across multiple states, leading to numerous hospitalizations and possibilities of death. The psychological impacts of recalls on consumers and marketplace can take years to recover. Brands are often compromised by improperly trained employees failing to follow their SSOPs.

www.diversifiedserve.com

Solutions Food Processor Management Teams Can Use



SPARTAN FOOD SANITATION PROGRAM

DBS has partnered exclusively with the team at Spartan. Implementing Spartan's best practices which include personal hygiene, employee training, product labeling, personal protective equipment, sanitation chemical selection and dispensing systems.

Our team has been trained at the Spartan Corporate Headquarters in their Food Sanitation Program. Our strategic relationship with Spartan ensures our clients food processing plants exceed sanitation safety standards.

INDEPENDENT OPERATION

As a family owned business, we employ over 400 cleaners. We are not affiliated with a franchise. In signing an agreement with DBS, you will be working with one company.



Short and Long-Term Labor

Diversified Building Services has been providing labor solutions to facility management teams for 30 years. We understand the challenges and can provide the needed solutions.

Our approach provides the correct amount of supplemental labor you request so your facility teams can succeed.

Nightly Cleaning Services

- DBS managed production cleaning
- Implementing your SSOP
- Spartan Sanitation Program
- Train- Validate- Document
- ATP Testing
- Cost effective monthly rates
- Multi-Level supervised cleaning
- QC inspections of your plants
- Fast corrective actions implemented
- Background checks for security and safety
- Fully insured & simple billing

Our Labor Solutions Include:

- Cost effective labor rates
- Planned scheduled shifts
- On demand requests available
- Uniformed workers
- Background checks
- OSHA trained workers
- Fully insured
- All taxes, workmen's compensation, unemployment taxes included
- Simple billing – no long term contracts

Labor Options – Starting at \$25 Hour

Cleaners Supplied by DBS

- DBS supplies cleaners & supervisors
- Client manages cleaning team
- Client trains cleaners in their SSOP
- Client orders all cleaning supplies
- All taxes, workmen's compensation, unemployment taxes included
- Flexible cleaning crew size – can scale

Skilled Utility Work

- Skilled labor
- Strip/Wax floors
- High Dusting
- Specialty Cleaning

Shift Cleaning & Day Porter/Janitor

- Cleaning 1st Shift
- Cleaning 2nd Shift
- Cleaning 3rd Shift

Emergency Services \$50/hour – Plus supplies

24/7/365 requests for disaster clean up or emergency services.

Call Today and Learn How Diversified Can Solve Your Labor Challenges

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