



F&B SecureCheck™ ✓



40%

of food product recalls due to microbiological contamination

Challenge

Food safety is critical to your business. The smallest error can have disastrous consequences - impacting brand reputation and ultimately your profitability.

Food safety is too important to leave to chance. You need to know exactly where problems may occur before they actually do. When a food safety issue is identified it may already be too late.

With 40% of product recalls attributed to microbiological contamination in 2015*, it is clear that a focus on hygiene is critical to protect your product from sources of cross contamination.

Solution

Diversey SecureCheck is a unique diagnostic tool that helps you to ensure the safety of your processed food product, and reduce the risk of contamination.

The Diversey SecureCheck programme's qualified specialists will visit your factory and provide a comprehensive appraisal of your operation, identify potential risks, and provide clear and practical tailor-made solutions to minimise any impact.

VALUE

With Diversey SecureCheck you can:



OPERATIONAL EFFICIENCY

- Simplify the management of food safety and hygiene throughout your site by following a tailor-made plan created during the Diversey SecureCheck process
- Drive efficiencies in utility, chemical and labour utilisation when Diversey SecureCheck recommendations are implemented
- Prioritize areas of improvement and take action
- Benchmark your business against industry performance using Diversey SecureCheck's analytic tools



FOOD SAFETY

- Identify the areas within your process that have the potential to harbour and promote the spread of microorganisms - and reduce the risk of contamination by implementing the recommendations made
- Ultimately reduce the microbiological burden on your final product, resulting in a higher quality product prior to packaging



Process

Improve your cleaning results, maintain microbiological standards, and safeguard your food safety with Diversey SecureCheck.

- Risks to your product's safety are classified as standard or critical, allowing the results to be evaluated and implemented in priority, order tailored to your process and product.
- Keep track of standards and trends in the processed food industry that impact your sector.
- Benchmark your performance against industry standards and benefit from corrective solutions to improve food safety.
- Simplify the management of food safety and hygiene at your site, helping you achieve and maintain excellent food safety standards across all areas of your production process.

Tailored Solutions

With Diversey SecureCheck you will also gain access to Sealed Air's global hygiene solutions knowledge. As a key stakeholder within a wide range of markets, we can provide a global understanding of the hygiene issues most affecting business today. Diversey SecureCheck will allow you to measure, monitor and manage your business at both a local and a global level. With direct access to our specialised knowledge, experience and expertise, and a unique diagnostic tool that identifies your strengths and minimises your weaknesses, you can build a more successful hygiene strategy..

Step One: Detect the Potential Risks

The Diversey SecureCheck programme's qualified specialists are trained to inspect and identify risk-sensitive areas throughout your production process. Data relevant to your site is collected using a proprietary software package.

Step Two: Present the Data

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

Diversey SecureCheck is different from other audits: we do not score your site based on compliance to a set of rules. Our aim is to use the results of our inspection to develop a tailor-made improvement plan to reduce microbiological risk and attain best-in-class production standards.

Diversey SecureCheck monitors progress over a specified time and measures the impact and effectiveness of corrective actions.

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.

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

*<http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts>