



F&B SecureCheck™ ✓



Campylobacter

A practical tool to enhance food safety

SecureCheck-*Campylobacter* is a unique diagnostic tool designed specifically to tackle the *campylobacter* risk in Poultry processing, and is one element in the wider *campylobacter* Control 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-*Campylobacter* 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:



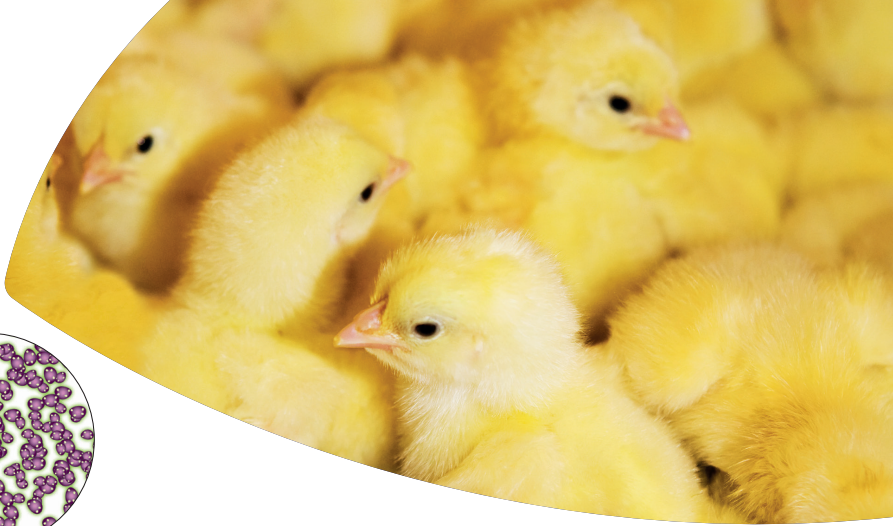
OPERATIONAL
EFFICIENCY

- 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-*Campylobacter* recommendations are implemented.



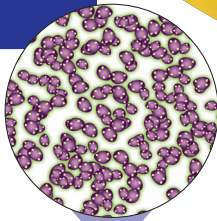
FOOD
SAFETY

- Identify the areas within your process that have the potential to harbour and promote the spread of *campylobacter*. 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.



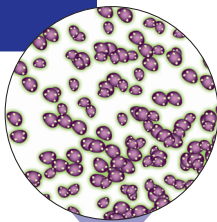
Step 1: Detect the Potential Risks

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.



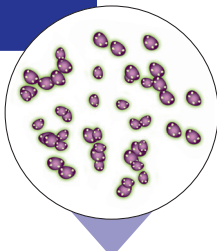
Step 2: Present the Data

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-Campylobacter 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.

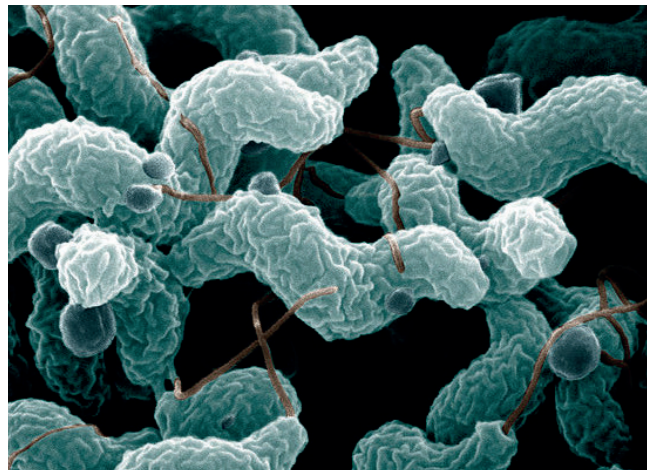
Diversey Services

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 Campylobacter Issue:

There are several species of *campylobacter*, but one, *campylobacter jejuni* is a human pathogen and tops the league table as the greatest cause of food poisoning in Europe. Around 214,000 cases of *campylobacteriosis* were reported in 2014, with unreported cases approximated at 9 million, costing the European Union an estimated €2.4bn through healthcare costs and lost productivity. *Campylobacteriosis* can however be fatal, with a staggering 100 deaths a year connected with the organism.

For more information on Diversey's approach to *campylobacter* 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