



# Hygiena Helping Food Manufacturers Stay Safe and Free of Contamination

**T**he COVID-19 pandemic has caused consumers to be more cautious with the food they buy and consume, as many are shying away from foods that others have touched or have been processed by manufacturers who are associated with COVID-19 outbreaks.

That's why it is vital that food and beverage manufacturers ensure that their workers are safe, their facilities are clean, and their products are free of unwanted contaminants.

Although the FDA and World Health Organization have both noted there is no evidence of food or food packaging being associated with transmission of COVID-19, facilities are still required to use personnel practices that protect against contamination of food, food contact surfaces and packaging, and to maintain clean and sanitized facilities and food contact surfaces.

In addition, manufacturers that expand their current food safety practices will further help slow the spread of respiratory viruses in the community

and help reduce working days lost due to illness. Not to mention, it will also earn goodwill with their customer base.

That's where Hygiena comes in. The company offers rapid microbial detection, monitoring, and identification solutions to the food and beverage industry, utilizing advanced technologies and patented designs with rapid, accurate, dependable and affordable cleaning verification tests.

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The company's line of affordable surface and water ATP testing devices is ideal for any processor in the food and beverage segment, as they provide easy verification of equipment and surface cleanliness and safety. Similar tests can rapidly detect the presence of indicator organisms with additional tests available for the enumeration of key bacteria impacting food safety.

For example, the meat and poultry manufacturing industry has suffered significant losses since the pandemic started, with many plants forced to close amidst increasing coronavirus positive tests, so the safety and sanitation practices have never been so important. These facilities now rely on Hygiena's broad portfolio of food safety tests, ranging from ATP bioluminescence to verify surface cleanliness to PCR (polymerase chain reaction) technology to detect pathogen contamination to allergen and mycotoxin testing to ensure food quality at all steps of the manufacturing process, from raw ingredients to finished product.

However, it's not just meat and poultry plants feeling the sting of COVID-related issues; other food manufacturers from beverage to dairy to seafood face similar challenges – they must assure their customer that they are operating in a safe, clean environment. No matter the type of food, it is essential to ensure food safety and quality at all levels in the manufacturing process.

“Our customers depend on our industry-leading technology and world-class scientists to solve their food safety challenges” say Ed Luterbach, Chief Commercial Officer. “Our solutions are easy to use and provide necessary analytics to improve the cleaning and sanitation process. In 2020, this has become even more critical as surface cleaning ensures companies are protecting not only food consumers, but also their employees.”



EnSURE Touch + UltraSnap

The company’s EnSURE™ Touch, UltraSnap™ ATP test swab and SureTrend™ Cloud data analysis platform is utilized by manufacturers looking to track and verify the cleanliness of food equipment surfaces and instantly validates surface hygiene across multiple facilities, allowing immediate corrective action to be taken when necessary. MicroSnap™ takes this testing technology to the next level, with the ability to rapidly detect and enumerate key indicator organisms in less than eight hours. InSite™ tests expand detection to

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*Listeria* and *Salmonella* species, with results in 24 – 48 hours. For those needing to verify additional pathogens are not present, the BAX® PCR system provides accurate, specific, simplified assays for testing a wide variety of food stuffs and environmental surfaces.

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As COVID-19 continues to have an impact on food manufacturing in the foreseeable future, companies must assure customers that they are implementing the most rapid, reliable food testing processes possible, while at the same time providing safety measures to ensure their employees are working in the safest environment possible. Hygiena can help them achieve both.

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product, but to the employees involved in the manufacturing and packaging of these items. Verification of cleaning can easily be done with the various monitoring systems noted above, with ATP monitoring being the most rapid way to ensure cleaning efficiency. It is vital that food manufacturers conduct this testing to guarantee safe conditions for their workers, providing them with peace of mind so they can be productive while staying safe. Their lives depend on it, and so does the success of the business.



BAX® System Q7