

IMPROVING STANDARDS IN YOUR SECTOR KITCHEN & RESTAURANT

Standards of cleanliness and hygiene in catering facilities have come under increased scrutiny over recent years. This has led to mounting pressure on business owners to comply with stringent hygiene regulations.

Challenges within this sector range from maintaining sanitary work surfaces, processing equipment and tools, to ensuring that proper cleaning practices are implemented and followed at all times.

Potential hazards in this environment are numerous and include spillages, poor staff practices, hot surfaces, chemicals and allergens. A warm, ambient temperature and humidity as a result of wet cleaning, support the growth of bacteria on utensils, floors and equipment.

Discrete work areas for the preparation of different food groups are essential for the prevention of crosscontamination and need to be indicated clearly. Visual systems, such as the use of colour to enable segregation, are found to be highly effective and comply with the principles of HACCP.

JUST A SELECTION OF SOME OF THE IDEAL PRODUCTS FOR YOUR SECTOR...



Medium Short Handled Brush

Ideal for: Removing debris; worktops, conveyor belts, containers, machinery. Size: 254 x 68mm





Medium Dish Wash Brush DW1090

Ideal for: Cleaning utensils; catering use. Size: 270 x 30mm





Soft Hand Brush B861

Crimped fill. Ideal for: Light particles; production lines. Size: 317 x 36mm





Open Plastic Dustpan DP13

Ideal for: Removing debris; catering, manufacturing. Size: 325 x 315mm













Suitable Handles: ALH7, ALH8, PLH3 Ideal for: Heavy duty use. Size: 400mm





Very Stiff Deck Scrub B1745

Ideal for: Heavy soiling; small-medium size areas; catering. Size: 280 x 58mm





Stiff/Soft Broom B1797

Ideal for: Removing both stubborn debris and fine particles; large areas; catering. Size: 500 x 58mm





110mm Heat Resistant Plastic Hand Scraper

Ideal for: Hot surfaces up to 240°C. Size: 255 x 110mm



PSC5



Soft Glazing Brush GL31

Resin-Set WITHOUT stainless steel staples. Ideal for: Applying eggs, oil, butter. Size: 75 x 220mm







+66 (0) 95 956 1955 | +66 (0) 81 615 2621 | contact@fsns-thailand.com | www.fsns-thailand.com

