

simple answers to complex problems



Infection control and hygiene management in hospitals, food industry, process plant and similar high risk areas.

Hospitals should mirror food businesses in that they must maintain very high standards of cleanliness and hygiene; this includes all fixtures, fittings, equipment, all surfaces and personnel. To do this requires a detailed knowledge and the experience gained from working within high risk and critical areas.

With our experience, you are in expert and safe hands to implement perfectly efficient and effective procedure to remove potential infection problems, usually caused through inefficient cleaning procedures. We will:

- Design new and more efficient procedures for infection control and hygiene management
- Benchmark and establish the highest possible standards to work to, to remove the likelihood of infection
- Produce specifications so that you will get the best products and equipment exactly right for your requirements. We are independent of suppliers and manufacturers of cleaning products and equipment but also know the whole market. If we can't find what you need, we design it.
- Provide training courses, specifically designed to teach cleaners to achieve the highest possible standards at all times easily and quickly. We can do this because we thoroughly understand the cleaning process. This includes training in sanitation processes using the best sanitisers on the market
- Give you our fullest attention at all times producing the simplest procedures to all of your most unique, complex and intractable problems

Use our expert knowledge of infection control and hygiene management procedures to be fully compliant, and be completely satisfied that you are in expert hands, gaining the correct procedures for all your requirements. Get to the highest standards possible with our expert systems.

Contact us today before your problems get any worse

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