



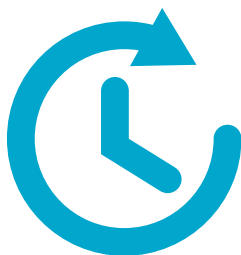
FreshCheck Spray

CONFIRMING HYGIENE

THE FIRST AFFORDABLE HYGIENE VERIFICATION TOOL

Fresh Check is the fastest, simplest and most affordable method to confirm that your surfaces and equipment are clean. If our spray changes from purple to any other colour, it indicates that dangerous levels of contamination are left on surfaces. Whether it's bacteria, chemicals, food or debris Fresh Check helps ensure high standards of cleanliness. In this document you can find guidance on how to best use the Fresh Check spray, along with forms to record the results of your testing and safety information that might be relevant to your uses.

WHY USE FRESH CHECK?



FAST



SIMPLE



AFFORDABLE



FRESH CHECK VS. SWABBING

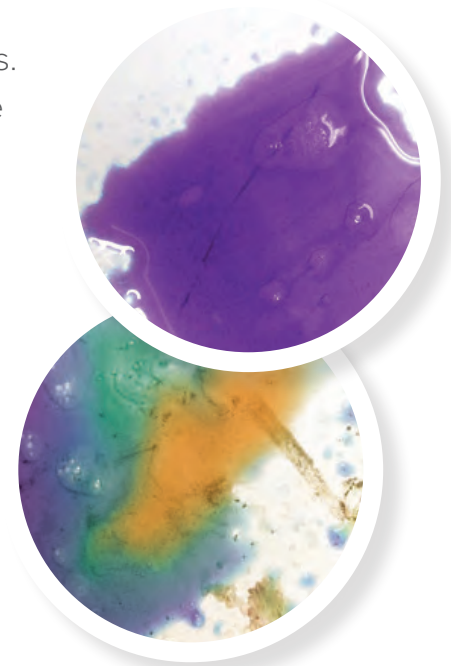
Using ATP or colour-change swabs is costly, and often requires expensive equipment to determine the results. Fresh Check is just 40p per test and provides the same sensitivity to contamination as ATP swabbing. Fresh Check can replace or work in tandem with ATP testing to help save money and time.

Fresh Check has the added bonus of warning users about chemical contamination. New legislation prevents excess chemicals on surfaces so there has never been more need to make sure chemicals are being correctly used. Using Fresh Check can help to train your staff to use the correct cleaning methods.

HOW TO IMPLEMENT FRESH CHECK

Fresh Check can be easily implemented by directly replacing ATP testing, or by simply allowing more frequent testing of your critical control points. Included in this leaflet is an example form for collecting data, but an EHP designed CCP form is available at www.freshcheckuk.com/support.

As Fresh Check is room temperature stable, you can leave it on site to allow rapid testing procedures that can be implemented whenever required. Its low cost & intuitive system also allows it to be easily implemented at sites of all sizes. Please bear in mind that we're still an early-stage company and we're constantly improving so all your feedback is useful!



THE BEST WAY TO USE FRESH CHECK



Fresh Check works best on flat surfaces that are steel or white as these are easiest to see colour change on. The spray is liquid so won't remain on irregular surfaces making any colour change harder to judge. Finally, if you're not seeing a colour change it is likely your surfaces are clean, or, with an unexpected colour change, cleaning chemicals may not have been washed off correctly. Always re-clean if you see a colour change.



EXAMPLES OF USE

Audit Checks: The Fresh Check Spray can test that surfaces are up to hygiene standards. The results can be stored in your FSMS as hygiene verification to show to your auditors.

Training Staff: Fresh Check can be used to help train staff with cleaning processes. Use Fresh Check after cleaning to ensure it is to standard.



HOW TO USE FRESH CHECK



1 Step 1 – Ensure the surface is dry and free of cleaning residues (if necessary, wipe with blue roll or dry cloth).







2 Step 2 – Spray Fresh Check onto the surface 4-5 times from a distance of 10cm to cover an area of 10-15cm².



3 Step 3 – Allow 10 seconds for the colour change to occur.



4 Step 4 – Observe the spray and note any colour changes:

- ✓  If there is **no colour change**, the surface is clean.
- ✓  If there is a **majority of purple**, then the surface is clean.
- ✗  If there is a **predominant colour** change through most of the spray, the surface is unclean.
- ✗  If there is a **complete colour change**, the surface is unclean.



5 Step 5 – Record if the test was a pass or a fail & take corrective action when required.



6 Step 6 – Rinse or wipe Fresh Check from the surface with potable water (or a wipe).



FREQUENTLY ASKED QUESTIONS

Why have I seen a colour change?

Fresh Check responds to the most common sources of contamination. – These are bacteria, improper chemical usage or food debris. The colour change is either pass or fail; – if the spray is anything other than purple it means the surface needs to be recleaned.

Why haven't I seen a colour change?

Often our surfaces are simply cleaner than we expect! If you need further guidance, please get in touch using the contact info below.

Why do I keep getting a minor purple colour change?

Small levels of water on the surface can slightly dilute the spray & and cause the minor change in purple colour. Try drying the surface with a paper towel before testing – the drier the surface, the better the result!

Can I use Fresh Check with cleaning agents? Using the spray directly on cleaning agents will cause a rapid colour change, – but you it can be used it once the surface has been rinsed and dried.

Is Fresh Check Safe?

The NSF has used international standards to register Fresh Check to Category P1. We've also received accreditation from Campden BRI stating that we detect low levels of bacteria and food soilants, please contact us if you need specific information.

How do I record results?

You can use existing FSMS systems to record the pass or fail and any corrective action taken. The pass or fail should also be easy to integrate with digital recording systems that you may be using.

Do I need a handset?

One of the major benefits of Fresh Check is that it doesn't require a handset or reader of any kind. Simply spray and record the results of the test!

Who should use FC?

Fresh Check is affordable to all sizes of food business. Anyone from the largest food manufacturers through to a local coffee shop or independent auditor can implement and benefit from Fresh Check!

SAFETY INFORMATION

Fresh Check is for providing additional guidance regarding dangerous contaminants & the end user accepts liability for false positives and that proper safety measures are taken regardless of test outcome. For the full MSDS, please visit:

www.newlineanglia.co.uk

