

A high-level cleaning programme for food production areas is required to reduce physical product contamination and to eliminate debris as a source of food and harbourage for pests.

Our high-level cleaning services create a programme of work that will maintain overheads and high level structures in a condition where dust and residues do not accumulate, preventing product contamination and pest infestation.

High-level cleaning is carried out by our specialist teams working in compliance with full risk assessments and method statements. All of our high-level cleaning technicians hold IPAF and PASMA qualifications, supported by in-house training and supervision.

- Nightly deep cleans
- Daytime and weekend cover
- ISO 9001:2015
- ISO 14001:2015
- Over 35 years' experience
- Innovative technology
- Specialised teams available:
 - confined space
 - high level
 - plant cleaning

Hygiene Group Managing Director Gurdip Bir said;
"Our Mobile Teams are a complete solution for the short-term cleaning needs of any sector. Our teams can react quickly and efficiently to your needs."

Our high level cleaning programmes are designed to minimise disruption to our clients and their production schedules. So if you're looking for expert short or long term support, we set the standard. What's more, our quality and safety systems meet the standards the food industry expects.

Our teams take pride in the quality of their work and liaise closely with our customers to ensure they are satisfied with the finished standard.

Hygiene Group is the industry-acknowledged market leader, and continues to develop as the number one specialist cleaning and hygiene services provider to the food manufacturing and processing industry.

Contact Hygiene Group

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Inventive Cleaning from the Hygiene Specialists