

Hygiene Group works across multiple sectors, all facing their own specific challenges and the food industry is no exception.

The cleaning of large storage structures such as silos is a necessity in this sector and can be challenging, but our skill, expertise and bespoke approach has enabled us to deliver this service to a high level.

Silos and tanks are used for the storage of bulk raw materials, such as flour, sugar, grain, wheat and animal feed. They protect the product in a stable environment to reduce the risk of spoilage from microbial growth, contamination or pest infestation.

- Intense deep clean
- High level cleaning
- Silos
- Kitchen cleaning
- Building fabric cleaning
- Plant & equipment
- Reach & wash
- ISO 9001:2015
- ISO 14001:2015
- Over 35 years' experience
- Innovative technology
- Specialised teams available:
 - confined space
 - high level
 - plant cleaning

Hygiene Group Operations Manager James Dunn said; "Working in this sector demonstrates the flexibility of our services to meet the needs of a wide variety of commercial and industrial customers."

Regular cleaning of silos is required to prevent the build-up of product residues on internal surfaces, which can create ideal conditions for microbial growth and the breeding of stored product insects.

Our dedicated team of cleaners have been specially trained to work at height and to operate within confined spaces.

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 industry. We are able to demonstrate a detailed understanding of the integral part that we play in this sector.

Contact Hygiene Group

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Inventive Cleaning from the Hygiene Specialists