

# CLEANCOAT

Butcher



## HOW A DANISH BUTCHER achieved a healthier and cleaner environment - and reduced his cleaning costs.

Like most other companies handling food products, butchers face great demands to provide a healthy and clean working environment. The major challenges are changing temperatures, humidity and mould and bacteria development.

Another common problem is the development of bacteria and infections due to the slaughter residues in and around the drain wells in the slaughterhouse. To keep bacteria levels at a minimum, thorough cleaning, several times a day is required.

CleanCoat solved the major problems caused by these challenges for a well-known butcher in Fredericia, Denmark. The direct effect of the treatment was proven, and a healthier and cleaner work environment was achieved. Due to the treatment, significant savings of cleaning services and cleaning agents has been achieved.

### Location

- Slagter Gregersen in Fredericia, Denmark
- Total floor area of 125 m<sup>2</sup>

### Problem Description

- Mould caused by heat and moisture.
- Difficulty with bacterial control.
- An unhealthy work environment.
- High cleaning costs.
- Build-up of bacteria in and around drain wells.

### Treatment

- Preparatory cleaning.
- Application of CleanCoat on floors, walls and ceilings.
- ATP measurements
  - before treatment
  - after treatment



ATP units before treatment	ATP units after 30 sec.	ATP units after 1 hour	ATP units after 6 months
3683	128	7	6

### Results After Treatment

- 3683 in the ATP measurement reduced to only 128 in 30 seconds and further reduced to 7 after 1 hour.
- Mould issue removed and indoor climate improved.
- Reduced costs on daily hours of cleaning.
- Reduced presence of bacteria both in venue and drain wells.
- Healthier employees.

*Catalyst for a clean and healthy environment*