

Rapid test for monitoring cleanliness

Orion Clean Card PRO

In-house control program

Every enterpriser engaged in the food business shall be familiar with food hygiene risks involved in the handling of foodstuffs. Compulsory in-house control plan needs to include, among other things, methods for controlling surface hygiene. One alternative for this control is to use a protein test which gives immediate results.

Tools for controlling surface hygiene

Clean Card PRO is a new generation, instrument-free hygiene test for monitoring one of the fundamentals of good hygiene: the effectiveness of surface cleaning practices. Clean Card PRO together with Hygicult dipslides covers all needs you have for controlling surface hygiene in your in-house control plan.

No food for microbes

Microbial multiplication can be controlled by regulating the growth requirements. Protein residues on surfaces is one such requirement, because protein is food for microbes. The effectiveness of cleaning methods is easily and rapidly checked by wiping the moistened surface with Clean Card PRO.

This is what you get

- **Soft and easy to handle test device** – suitable also for uneven surfaces.
- **No special training is needed** – all personnel can use it no adding of reagents. Just moisten, wipe and read.
- **Easy interpretation with a model chart** – no need for an instrument.
- **Long shelf-life** – one year from the date of manufacture.

Examples of control points

- tabletops
- cutting boards
- cutting machines
- kitchen utensils
- cooking vessels
- door handles



Clean Card Pro provides an easy and fast method for monitoring surface hygiene.