



Orion
Clean Card[®] PRO



■ Orion Clean Card PRO

In-house control program

Rapid test for monitoring cleanliness

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.

HYGIENE

Tools for controlling surface hygiene

Orion 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

- test device is soft and easy to handle making it suitable also for uneven surfaces
- no special training is needed, all in the 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)
- results comparable to ATP-method

Examples of control points:



tabletops



cutting boards



cutting machines



kitchen utensils



cooking vessels



door handles

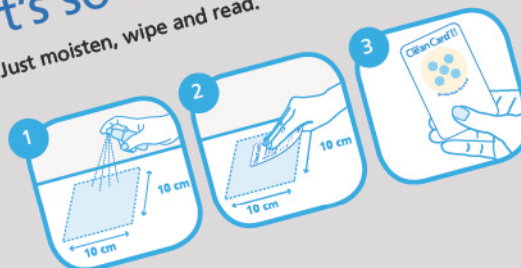
Wipe and read
– results in 30 seconds
allow immediate
re-cleaning if needed.



Orion Diagnostica Oy
P.O. Box 83
FI-02101 Espoo, Finland
Tel. +358 10 4261
Fax +358 10 426 2794
www.oriondiagnostica.com



It's so easy to use!
Just moisten, wipe and read.



Storage:
in room temperature

Disposal:
can be discharged as house-hold waste