

DOES CLEANING YOUR FOOD FACTORY COST THE EARTH?



This probably seems like a rhetorical question and it probably is. Because what kind of an answer are you really supposed to give? Do we mean cost a lot of money to run? Environmental costs? Cost to install a system?

There is certainly more to the question than meets the eye. For example, it is often the case that cleaning systems are costing the earth just from a fundamental point of view, i.e. In time, labour, water usage, chemical usage, repairs and energy.

But then what about the opportunity cost of lost production time? And the hidden cost of health & safety issues, or dare I say it the consequential cost of a massive product recall?

Then there's the questions that we'd really rather didn't get asked, like what are the environmental costs of cleaning? Or the sustainability costs?

In almost every food factory cleaning situation we come across there are unnecessary costs, and especially those associated with sustainability, productivity, efficiency and the environment.

Take water for example. So many food factories waste water in their cleaning processes, and significant amounts too. A single cleaning operative can waste 2.5 million litres of water in a year(1). Now do the maths to figure out the wastage in a cleaning team of 20 operatives, a huge red mark on a companies corporate social responsibility?

Then plastic drums. The Blue Planet effect is now a regular phrase in our vocabulary and whilst the focus is on household waste, it is a fact that the blue planet effect has reached beyond the living room and the message is being delivered loud and clear to the board room. Pictures of plastic water bottles floating in the sea is one thing, but do you ever stop to consider what happens to your empty chemical drums? Thousands of them? In fact tens of thousands of them? When you weigh this up carefully, can you really put a cost to installing proper chemical tanks and eliminating plastic drums for good?

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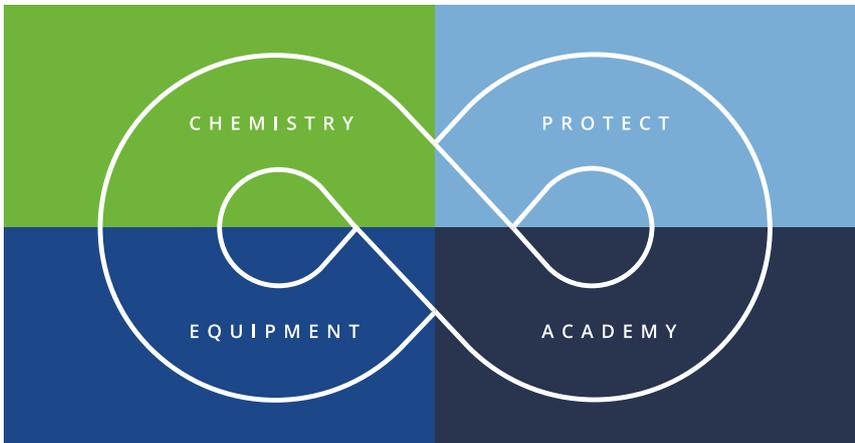
And for labour productivity - in the example below the operator is cleaning 30 minutes faster every day. At £10 per hour that's £1,825 per year, x 20 operatives is £36,500.

Production uptime is a huge one, especially for those factories who are at capacity (i.e. If you can make more, you can sell more). What effect the extra 30 minutes of production time every day, every week, every month, every year have on your operating profit?

So these are all critical questions, not only for those responsible for cleaning but to those of you who are factory owners, CEO's, CFO's and COO's. And the good news is that we can assist and support you not only in finding out the answers to the questions but also in designing, installing and maintaining a cleaning system for your factory that does not cost the earth.

Find out more about how a QJS cleaning system can make your factory more sustainable and increase your profitability.

(1) Using a low pressure hose at 45L per minute for 5 hours a day, 365 days a year = $45 \times 60 \times 5 \times 365 = 4,927,500$. By using a medium pressure cleaning system, a better clean can be achieved in less time as follows: 25L per minute for 4.5 hours per day = $25 \times 60 \times 4.5 \times 365 = 2,463,750$. $4.9m - 2.4m = 2.5m$ litres wasted.



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INTERESTED?

TALK TO ONE OF OUR EXPERTS...

A QJS cleaning system offers rapid return on investment, get in touch for a consultation and find out how your factory efficiency could be improved.

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