



Avoid Failed Audits and Non-Conformances

Did you know that during the first 10 months of audits conducted against BRCGS issue 9 global standard for food safety the top non-conformances issued were in relation to Clause 4.11.1 – Hygienic condition of equipment and premises?

This includes that cleaning equipment shall be:

- suitably identified for intended use (e.g., colour-coded), and
- cleaned and stored in a hygienic manner to prevent contamination

Vikan shadow boards are an ideal way to demonstrate good food safety practices, including colour-coded segregation, and hygienic tool storage.





Keep an eye on your inbox next week for further information about Vikan shadow boards, and the range of other benefits they offer for your day-to-day operations.

Do you already know that you need a comprehensive shadow board solution? Click below and one of our shadow board experts will contact you to set up a meeting and discuss Vikan's shadow board solutions.