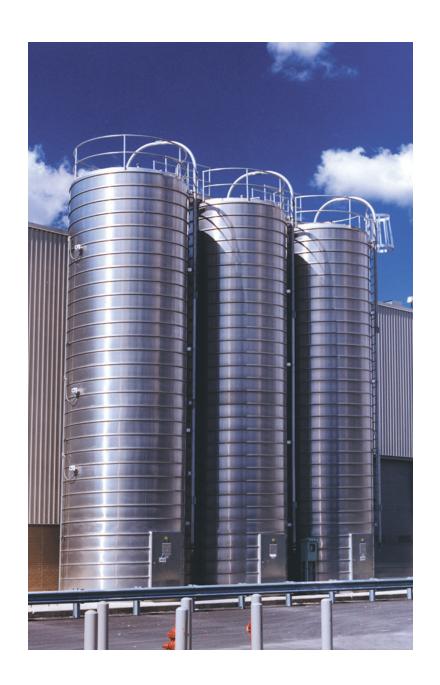


Protecting the environment, and the food we eat

Specialized Food Safety & Sanitation Services



Food safety and a quality product is our primary goal.

Our specialized food safety and sanitation services facilitate that goal. We cover the critical systems in your plant, reducing product contamination and pest infestation.

Phone (519) 653-0441 Fax (519) 653-8414 E-Mail tepeco@tepeco.net Web Site www.tepeco.net



Specialized Food Safety & Sanitation Services

Our specialized services identify key equipment and develop the frequency of cleaning and preventive maintenance. Appropriate cleaning procedures achieve optimal efficiency with the highest level of confidence in product quality. We provide complete documentation of the schedule and cleanings performed, condition before cleaning and proof of cleaning completion.

SANITATION SCHEDULE DEVELOPMENT, IMPLEMENTATION & MONITORING

Tepeco Consultants Incorporated works with your sanitation and quality team to develop a schedule that will effectively and efficiently clean and maintain each part of your food manufacturing process. The equipment in you plant is reviewed and a schedule is devised which will be most effective in cleaning and keeping clean each part of the food manufacturing process.

SPECIALIZED SANITATION SERVICES

Raw Material Storage Bins & Silos

Bins & Silos can be a harborage for insects and a source of contamination for your product.

Ingredient Scales & Hoppers

Product loss can be avoided with regular cleaning of scales and use bins with filter changes when necessary.

Ingredient Conveying Systems

Ingredient conveying systems often have dead zones which are difficult to clean leading to contamination from mold, debris and insects.

Ingredient Blending, Aspiration & Separation Systems

Our detail cleaning program will identify these items and provide an appropriate system to reduce the risk of contamination.

Pneumatic Filters and Dust Collectors

Filters and Dust Collectors are cleaned on a regular schedule with a filter or sock change as required.

Dust Collection and Vacuum System Ducting

Frequently a source of contamination and infestation. Our cleaning schedule will eliminate this.

Air Handling (HVAC) System Ducting

Is an often overlooked area where infestation and contaminants build up the air flow then carries the contaminants throughout your facility.

Air Return or Exhaust Systems

Scheduled cleaning of Air Return systems and Exhaust systems can reduce the spread of infestations throughout your plant.

Flour, Sugar & Ingredient Sifters

Properly functioning sifters are needed to remove any possible contamination from your ingredients. Sifters are cleaned, sieves inspected & changed monthly.

Specialized Sanitation & Confined Space Entry Services in Critical Areas, Production & Packaging Equipment

Our service technicians have access to all essential confined spaces and restricted access sites. Detailed cleaning of these areas and equipment will reduce possible contamination of your food product.

Book an appointment: (519) 653-0441 www.tepeco.net / info@tepeco.net