Food Safety

Food safety is an important public health issue. Following the recurrence of serious events of food contamination across the globe, food safety has become a matter of ever increasing international concern and a top priority for all governments.

According to the World Health organization (WHO), foodborne diseases are a global public health challenge.

Each individual in the food chain from farmer to processor to retailer to consumer has some responsible for food safety. The ultimate responsibility for food safety at the processor level lies not only with the regulatory authority but with food service operators and suppliers, their ability to develop and maintain effective food safety management systems.

Nevertheless, we can help Food Businesses with this responsibility by utilizing a risk-based inspection approach to identify strengths and weaknesses in their systems and suggesting possible solutions for improvement.

The primary aim of GreenLab Food Safety Department is to improve food safety standards in the food establishment units.

This relates to overall food safety practices, and importantly does not only seek to improve food safety knowledge, but also positively impact attitude and behavior. Related aims include the protection and improvement of public health. From a practical perspective, the food safety department aims to establish food safety management systems based on the principles of good hygiene practice (GHP) and Hazard Analysis Critical Control Point (HACCP) in every food business.

This is to be enabled by the creation of a food sector sufficiently trained and empowered to implement, manage and maintain such systems. This follows international best practice with particular reference to recent guidance issued by the Food and Agriculture Organization and World Health Organization (WHO).

**GREENLAB Food Safety Department Material**

The Food Safety materials include the following:

**1.    Training courses,**

**2.    Examinations,**

**3.    Food safety management systems,**

**4.    Audit tools.**

**1.   Food Safety training courses:**

Food Safety Training courses are designed based on HACCP, education and psychology. They include high levels of interaction and trainee participation to maximize learning. Video materials have also been developed to overcome traditional problems linked to low levels of trainee literacy and education.

**2.   Food Safety examinations:**

It will be developed in multiple languages (Arabic, English, or French). For staff-level candidates, an exam will be developed purely based on images, with no text.

**3.   Food safety management system:**

One of the most important elements is the inclusion of food safety management system solutions for every business in scope. Research and practical experience confirms that the most effective method for improving food safety practices in food businesses is to implement food safety management systems, supported by a structured training program (FAO/WHO, 2006; Taylor, 1994.)

For each sector, the GREENLAB food safety team will design and developed a set of GHP safe operating procedures (SOPs). GHP SOPs will cover activities such as hand washing, personal hygiene, operational hygiene, and pest control. Customized GHP SOPs will be provided for the catering and retail sectors. These SOPs will be closely based on the research and development that led to the Menu Safe GHP and HACCP food safety management system. This “Evolving Method” of GHP and HACCP (FAO/WHO, 2006) has been approved by multiple governments and Municipalities, and it has been trained, implemented, and certified in food services businesses of all types and sizes.

**4.   GREENLAB Food Safety Department audit tools:**

It will be developed to assess the effectiveness of system implementation. In addition to traditional checks of documentation and observation of practices, these tools extend to an assessment of food safety attitude and behavior

Sanitizing

**Deep Clean – Commercial & Residential Sectors**

* **Sanitizing & Disinfectants**
* **Carpet Professional Cleaning**
* **Air Duct Cleaning**
* **Furniture & Drapery Cleaning**
* **Hard Surface Cleaning**
* **Hardwood Floor Cleaning**
* **Tile & Grout Cleaning**
* **Shower & Counter Top Cleaning**

**Sanitizing & Disinfectants in Commercial & Residential Properties**

In restaurants, sanitizers and disinfectants are used on items from the restaurant tables to the food prep surfaces to prevent foodborne illness. Cleanliness leads to an overall better customer experience and can make or break a restaurant. Before talking more about things you should know and where to use sanitizers and disinfectants in a commercial restaurant, it’s important to understand what sanitizers and disinfectants are.

Sanitizers are used to reduce microorganisms from inanimate environments to safe levels determined by public health codes and regulations. Sanitizing agents are commonly used in connection with food and food-processing equipment. For example, there are sanitizing rinses for surfaces such as dishes and cooking utensils as well as sanitizers for cooking surfaces.

While sanitizers and disinfectants are somewhat different by definition, they are commonly used interchangeably as they both kill germs on contact. Now that you know more about what sanitizers and disinfectants are, we can talk about things you should know.

Any properties should be sanitized for better environment community.

**Carpet Professional Cleaning**

1. **Commercial**

Every day, with every step, dirt and bacteria are introduced to carpet and flooring. In commercial environments this can lead to rapid asset depreciation. GREENLAB’s professional deep cleaning services can help.

1. **Residential**

A healthy home begins with a healthy indoor environment. Tracked in dirt and soil can become embedded in carpet fibers leading to dark spots and traffic patterns. That's where GREENLAB’s professional deep cleaning can make a difference.

**Air Duct Cleaning**

1. **Commercial**

Do you know what's circulating in your building's air? An HVAC system is the heart of the facility, providing indoor air quality and climate control for the comfort of your employees, guests and tenants.

1. **Residential**

The everyday health of your home starts in your air ducts. The same dirt, pollen and contaminants deposited in your carpet can also be collected and distributed by your home's HVAC mechanical system.

**Furniture & Drapery Cleaning**

1. **Commercial**

Next to carpets, your facility's furniture gets the toughest workout. GREENLAB can clean your furniture, draperies, and even cubicles for a cleaner, healthier environment that makes the best first impression possible.

1. **Residential**

Ground-in dirt, spills, odors, and dust can make the upholstery look dull and aged. Professional cleaning by GREENLAB can breathe new life into your furniture and draperies.

**Hard Surface Cleaning**

Experience Counts: In nearly 10 years, we've seen and cleaned nearly every surface in homes and businesses. GREENLAB offers state-of-the-art equipment and surface appropriate cleaning products for ceramic tiles, quarry tiles, stone, marble, granite and all types of grouts.

Innovation Has Its Benefits: GREENLAB’s professional technicians have cleaned every surface you can imagine. Many of the methods used to clean today's hard surfaces were actually invented by GREENLAB.

**Hardwood Floor Cleaning**

As hardwood becomes an increasingly popular choice for flooring, we have developed the solutions to clean and maintain hardwoods, keeping them looking like new, longer.

**Tile & Grout Cleaning**

Most homes and businesses feature multiple flooring materials such as marble and ceramic tile. Just like carpet, tile and grout can show embedded dirt and traffic patterns that require professional cleaning to remove. GREENLAB’s technicians can not only clean grout but seal it from staining, allowing for superior cleanings in the future.

**Shower & Counter Top Cleaning**

Shower and counter top surfaces are among the most used in every household, which means any number of stains and bacteria may build up over time. Professional cleaning can help eliminate harmful build-up.