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Vikan releases free guide to cleaning food retail premises

Vikan, the global leader in hygienic cleaning and food-handling tools, has released the Store Hygiene & Food Safety Guide.

Intended to help supermarkets and other food retailers adopt best-practice cleaning routines – not least to help mitigate the health risks associated with Covid-19 – the guide provides advice on a range of hygiene and safety-related topics, including:

- General store hygiene
- Customer facility hygiene
- Cleaning for food safety
- Colour-coding for greater food safety
- Maintenance, Storage & Compliance

Deb Smith, Vikan's Global Hygiene Specialist, says:

“Clean stores are safer stores for customers and employees alike. This new Vikan guide lays out the best practices, including cutting-edge hygiene processes from the food production industry, where Vikan has been the global leader for many years. The advice and practical recommendations it contains are valuable for any food retailer, from local delicatessens to large hypermarket chains.”

Free download

Like all Vikan guides, the Store Hygiene & Food Safety Guide is free to download from www.vikan.com

To learn more about Vikan's solutions for food retailers, visit www.vikan.com, contact Vikan Customer Service at export@vikan.com, or call +45 96 14 26 10.

NOTE TO EDITORS

About Vikan

Vikan develops, manufactures and markets professional cleaning solutions that help keep food production and other hygiene-sensitive environments cleaner and safer. Recognised leaders in research and product development, Vikan has been setting standards in effective, durable cleaning tools and advanced services for decades. A profound knowledge of cleaning standards, methods and technologies, coupled with a unique model for co-innovating with customers, help make Vikan the clear leader in hygienic cleaning solutions worldwide.