

PROBLEM SOLVER

FOOD AND BEVERAGE GIVEN THE GREENLIGHT



Food and Beverage



Problem: Food and Beverage processors across the UK and Ireland are facing ever more stringent quality control audits from supermarkets, the BRC and the HSE. With every audit comes the very real risk of non-compliant scoring and a reduced score – potentially affecting customer contract renewal. As such, engineering managers and compliance teams are looking for solutions to mitigate risk and demonstrate audit compliance – no easy task.

Solution: Ambersil have developed **GREENLIGHT®**, a complete, easy to implement, simple to understand visual zoning system to mitigate maintenance chemical contamination across the processing site.

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Let's make industry work better



PROBLEM SOLVER

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Ambersil

Solution: GREENLIGHT® integrates seamlessly with existing HACCP, TACCP, and VACCP systems, and helps with BRC Audit compliance/guidance.

GREENLIGHT® has been adopted by dozens of companies from craft brewers through to large multi-site/group operations; from supermarket/retail own brand specialists to household-name brands.

It is recognised by the BRC and compliments the full Ambersil range of "Food Grade" maintenance chemicals. It offers audit compliance, improved risk-reduction, is accessible to employees, sub-contractors and site visitors, as well as providing enhanced stock control.

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