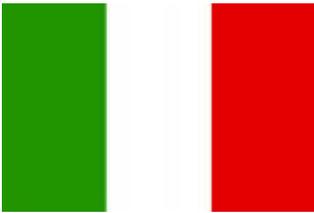


Italian food hygiene project

2nd of June 2017



Anna Garbagna reports from a recent tourism exhibition in Milan, attended by Afidamp.

Cleaning industry association Afidamp was present recently at BIT tourism exhibition in Milan. Distributors from Afidamp's world were in fact among the key players on the stand of APCI, the Professional Association of Italian Chefs, with the role of "super consultants of cleaning".

The catering sector is a fast growing one and consumers are now far more aware of it. The association's objective was to outline to chefs, kitchen staff, students and everyone involved in the industry, the techniques and methods which aim to guarantee affective cleaning of kitchens, optimising time and costs while being environmentally conscious. While hygiene in community facilities is very important, this is even more true in the context of catering where the regulations are rightly very strict.

Magazine section

With APCI, AfidampCOM initiated a successful cooperation on the topic of hygiene in the field of catering and for this reason it has been writing for the association's magazine, Art in the Kitchen, in a specialised section dedicated to strategies that can be used for efficient cleaning of restaurants' facilities and equipment.

Gathering producers, importers and distributors of products, machinery, paper and equipment (besides other bodies from the sector), Afidamp offers an all-round guarantee of professional hygiene.

In this way, thanks to the synergy created between AfidampCOM and APCI, there came about the idea of creating a new publishing project which is now almost finalised: a handbook for the catering sector designed for professionals who operate in restaurants, hotels, bars, canteens and catering for communities, which have to hygienically treat all the surfaces which come into contact with foods and drinks on a daily basis.

With this manual, AfidampCOM has aimed to create a valuable tool to help the sector's professionals to find their way through the best solutions for cleaning and sanitisation in order to safeguard consumers while optimising time and costs and always remaining environmentally friendly.

By means of simple sheets, the book will explain step by step the procedures to be followed, the products to be used, the timing to be complied with and warning even the most experienced professionals about the most common mistakes - all written in clear and direct language.

With this step forward, the association is presenting itself as a body which gathers the 'super consultants of cleaning' who are always ready to listen to their associates and quickly offer them the most targeted solutions - aiming to be the ideal partners for those who operate in the professional cleaning sector.