

INTRODUCING THE ENTECOM “INSPECTA-KIT”

**ARE YOU DOING SUPERFICIAL FOOD SAFETY AUDITS, OR PROPER IN-DEPTH FOOD SAFETY INSPECTIONS?
DO YOU HAVE THE TOOLS TO DO THE JOB?**

Inspections are a crucial part of the food safety program. Food safety cannot be managed on paper alone and requires regular detail in-plant inspections to assess whether food safety is truly working. For any job, one needs the right tools. One cannot do a thorough inspection with only a checklist. The correct tools are required. Entecom has launched the “Inspecta Kit” that provides the food safety inspector with the necessary tools to facilitate this process.



LED TORCH
Use the torch to illuminate dark areas during an inspection. Look in corners, under equipment, out-of-way areas and drains for pests, foreign objects or residual allergens. It also focusses the eyes better when inspecting product zones for contaminants.

TELESCOPIC MAGNET
Open strainers and sieves and look inside for metal pieces. This gives valuable clues on metal control at the supplier level. Run the magnet over equipment that is exposed to metal-to-metal wear such as dough mixers, ribbon blenders, mills etc.

TWEEZERS
Collect insects and loose foreign objects e.g. strings, loose bristles, loose silicone etc. with your tweezers.

PANEL INSPECTION KEY
Open equipment and electrical panels and inspect it for cleanliness and maintenance.

BAIT STATION KEY
Open bait stations and assess whether its servicing is up to date. Look for signs of rodent activity. Compare your findings to that of the Pest Contractor.

TELESCOPIC INSPECTION MIRROR
Use this to assess the hygiene in out-of-eyeline areas such as overhead ledges, under equipment, behind structures etc. Very handy in a wet plant to assess the effectiveness of cleaning inside a mixing vessel or for finding residual allergens that hadn't been cleaned.

SCRAPER
Use this to prod spillages, dirt, liquids etc. to try and learn what it is and where it came from. One doesn't want to use your hands.

PLASTIC BAGS
Useful in collecting foreign objects in a food factory that should not be there (e.g. cigarette butts, sweet papers, nuts, bolts etc). Collect insects for later identification.

COST: R 1600
INCLUDES ALL TOOLS, THE POUCH AND A STRAP
EXCL. VAT AND COURIER COST.

QUERIES AND AFTER SALES SERVICE:

Aileen Uys: 082 829 2226
Email: aileen@entecom.co.za

INSTRUCTION BOOKLET: INSPECTION KIT

Herewith some instructions and tips to use each item:



INSPECTION MIRROR

Use this to assess the hygiene in out-of-eyeline areas such as overhead ledges, under equipment, behind structures etc. Very handy in a wet plant to assess the effectiveness of cleaning inside a mixing vessel or for finding residual allergens that hadn't been cleaned.



TORCH

Use the torch to illuminate dark areas during an inspection. Look in corners, under equipment, out-of-way areas and drains for pests, foreign objects or residual allergens. It also focuses the eyes better when inspecting product zones for contaminants. Could be used in combination with the mirror.



TELESCOPIC MAGNET

Open strainers and sieves and look inside for metal pieces. This gives valuable clues on metal control at the supplier level. Run the magnet over equipment that is exposed to metal-to-metal wear such as dough mixers, ribbon blenders, mills etc.



TWEEZERS

Collect insects and loose foreign objects (e.g. strings, loose bristles, loose silicone etc. with your tweezer.)



PANEL INSPECTION KEY

Open equipment and electrical panels and inspect it for cleanliness and maintenance. This is typically an area where cockroaches love to hide. Refer to safety instructions below.



BAIT STATION KEY

Open bait stations and assess whether its servicing is up to date. Look for signs of rodent activity. Compare your findings to that of the Pest Contractor.



SCRAPER

Use this to prod spillages, dirt, liquids etc. to try and learn what it is and where it came from. One doesn't want to use your hands.



PLASTIC BAGS

Useful in collecting foreign objects in a food factory that should not be there (e.g. cigarette butts, sweet papers, nuts, bolts etc). Collect insects for later identification. Once identified, insects are much easier to control.

IMPORTANT SAFETY TIPS

- ✔ Always lock out equipment before using tools on it. Ask before opening equipment.
- ✔ Do not touch toxic bait inside bait stations.
- ✔ Do not bring any of these tools near electrical areas.
- ✔ Be careful not to drop any of these tools into food production hoppers or equipment.
- ✔ Sanitise the tools and your hands if bringing in contact with food
- ✔ Make sure all your tools are accounted for when leaving a food facility.

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ENTECOM
SAFER FOOD - SMARTER BUSINESS

INSPECTA-KIT ORDER FORM

IF YOU ARE UNABLE TO SAVE
FORM - UPDATE TO LATEST
ADOBE READER **HERE**

DATE:

NAME:

COMPANY:

ORDER NUMBER:

VAT NUMBER:

ADDRESS:

CITY:

CODE:

TEL:

EMAIL:

SIGNATURE:

QUANTITY:

SPECIAL REQUEST:

Please return completed form to aileen@entecom.co.za or Fax 086 770 9997.
Payment is due in full upon receipt of invoice.

AILEEN UYS

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