

Food Hygiene Services

No More Headaches or Sleepless Nights for you!

We designed our services with one thing in mind –

Our Clients.

Exceptional management technique and approach to client satisfaction is what has seen us soar and become leaders in our field.

We don't squeeze you into our schedule we fit in to yours.

Contract coming up for review?

Contact us today |

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info@dasicinter.com

We do not use sales reps to provide technical service. Our Technical Service people are recruited from within the food industry and they know, from their own personal experience, exactly what you need.

Training - we do it for you

When you sign up with us, the first thing we ensure is all staff using DASIC products receive complete chemical handling and essential health and safety training. We deliver training to fit in with your company's busy schedule, facilitating the whole training programme for you.

Complete Cleaning Solution - an easier way

We have partnered with other industry professionals to deliver complete cleaning solutions. Through consultation and on site audit, we can review how this service will work for you company.

Hygiene Auditing - lets get it right

Working with your staff to review and improve hygiene standards, we schedule routine technical hygiene audits to give you peace of mind. Our team will examine in detail the processes in place and advise of any 'hot spot' issues of concern. Our professional team are available 24 hours of the day to help you with any issues that may arise.

Record Keeping – leave it to us

We use to supply our teams with the information they need, when they need it. We hold complete records tailored specifically to your site:

- detailed check sheets
- traceability systems
- full detailed cleaning schedules(site specific photographs of key inspection points)
- periodic cleaning programmes

“Since using the Dasic Lift Off Gel system, our micro results, both for plant and product, have improved dramatically. The Dasic technical service is easily the best we have ever had and our EFSIS audit last year was the first ever in which no night hygiene non-conformances were raised.”

Mark Scott, Technical Manager

Welsh Country Foods, Gaerwen, Anglesey