

Food Safety Starts Here

Protect Your Product,
Protect Your Brand



Uniforms, aprons, linens and facility textiles without certification could pose a risk. Choose a laundry partner that's Hygienically Clean Food Safety Certified and get:

- **HACCP Support:** Enhance your HACCP documentation and food safety protocols
- **Proven Hygiene:** Microbial testing ensures every item meets hygienically clean standards
- **Regulatory Compliance:** Aligned with SQF, FDA, USDA and other food safety regulations
- **Reliable Quality:** Consistent, documented cleanliness — regardless of changing conditions
- **Independent Certification:** Third-party audits and testing verify compliance management, even in emergencies

Make Certification Part of Your RFP

Food manufacturers and processors: Is your laundry provider certified? Don't settle for "clean."

Demand Hygienically Clean Certified laundries in your RFPs.

Scan this code to find a provider >
or visit HygienicallyClean.org/FoodSafety

