

Let's Make Clean & Healthy Food Processing Unit



Food Processing
Unit hygiene &
**Healthy
Environment**

**We help and ensure your
food Processing Unit as high standards
for a clean and healthy environment**

we maintain the high standards for a clean and healthy environment at your Food Processing Unit .a proper system with cleaning schedules, cleaning checklist, monitoring and evaluation will be put into place at your property.

TOT HYGIENE PRIVATE LIMITED,

No.75, Marutham Nagar, Saravanampatti, Coimbatore-641035.

Office : 0422-4337255, Phone 9994769966, 9677748994

www.tothygiene.com



HASSLE FREE PROCESS & SUSTAIN



—The First Step of Health—

1 SITE ASSESSMENT

We conduct an appropriate site survey using hygiene criteria. We consider floor types, washrooms, Glass, water tanks, Drianages, pest wise, and Waste Management, also your operation time,such as lunch break or interval.

2 REQUIREMENT GATHERING

We gather your opinion on the site survey and We'll keep up with the workers,supplies of chemicals,tools and equipment.

3 BUDGET ANALYSIS

It's Important, And considering how important it is,we can use machines to replace fewer workers, consumables & tools. Also we work out on your existing budget.

4 ACTION PLAN

Due to Our Survey,Requirement gathering and budget,it is time to take action.With a work schedule, review and reporting.

5 DEPLOYMENT

We have the required supplies,chemicals and equipment here,along with properly qualified people.Your cleanliness is now our Responsibility.

Let's Make
Clean & Healthy
Food Processing
Unit



Our Services



Common Area



Main Areas



Machines



Storage Area



Lab



Waste Management



Restroom



Lift



Office



Why Choose us



Trained Staff

300+ trained employees work for us. We provide enough training to personnel in areas such as fundamental cleaning, chemicals, equipment and workplace ethics. We provide scheduled training, classroom instruction and on the job training.



Quality

We constantly ensure our quality through our timetable and checklist systems. Our Ops Team will conduct an ongoing site and hygiene assessment to guarantee



Affordable

We take into account the complete budget as well as the use of chemicals, materials, and labour. We can lower your operational costs because We are a cost effective service provider.



Consistency

We have a 24/7 hour help desk system with the motto "From our heart office we do friendly assistance," which friendly office helps us with our continuous improvement.



Consistency

We frequently get your input, which enables us to continually provide services of a higher calibre

We Consider



Thank You !



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