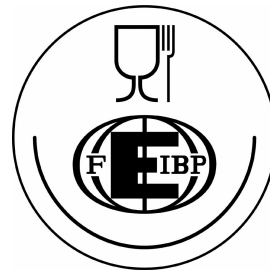


F.E.I.B.P. Charter for Professional Hygiene Brushware



The F.E.I.B.P. has responded to a new market requirement by introducing a Charter for Professional Hygiene Brushware. The Charter has been established so as to enable the purchasers of this type of product to be confident that they will be supplied with high quality professional brushware which comply with all existing hygiene regulations.

The customers still have the responsibility of organising their own hygiene systems, but will be assured that if they purchase professional hygiene brushware from an F.E.I.B.P. registered manufacturer it will be fit for purpose.

1. Definition for Hygiene Brushware

These are products from the brushware sector which are intended for use in any food business (which includes preparation, processing, manufacturing, packing, storing, transportation, distribution, handling or offering for sale or supply, see COUNCIL DIRECTIVE 93/43 ECC 14 th June 1993) or other hygienically sensitive areas such as hospitals, etc.

The products are characterised by the fact that they are constructed in such a way, and of such materials, that they will not, in themselves absorb bacteria or contaminate any food stuffs or sensitive areas during their normal use. The materials should be corrosion proof and non-toxic, and the products should be able to withstand sterilisation or disinfection by other processes, including chemical treatment.

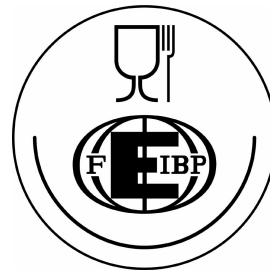
2. Specifications of brushes, handles and squeegees

2.1 Brush Components

The brush components must be made of materials resistant to solvents, chemical cleaning agents and temperatures required for disinfection. The components must not contain Chlorine. Any additives/compounds or colourants must be food grade of a recognised standard, and must not contain lead, mercury or cadmium. No hollow or flagged fibres are to be allowed.

2.2 Brush filling material fixing

The brush filling material retention must be by means of either wire (which cannot be attacked or made brittle by oxidisation) and/or by means of epoxy resin, which is made up of food grade components of a recognised standard, or of fused construction.



2.3 Handles

Handles must be manufactured from food grade stainless steel or fibreglass with a topcoat, or aluminium which is either anodised or coated with approved materials. All handle fittings (handgrips and threads) must be made from materials as those defined under “brush components”.

2.4 Squeegees

Squeegees for hygiene areas which use solid rubber or foamed rubber with minimum 95% closed cells in a double up construction, must be designed in such a way, that they can be cleaned, disinfected and inspected.

2.5 Marking/identification

All marking of the products must be carried out by the best technical and hygienic methods possible, prescribed or not.

