The Hygiene Cleaning System

Professional Hygiene Solutions

Kitchen Industry

Inside thread system

FDA BRCGS

Maintaining Hygienic Production Environments

In food and beverage production, hygiene is not optional – it is a fundamental requirement for ensuring product safety, quality and compliance.

Every process, surface and tool that comes into contact with food must be carefully managed to prevent contamination and protect consumers. Microbiological, chemical and physical risks are present in all production environments, and without structured procedures and the correct equipment, contaminants can easily spread between zones, processes and products.

Effective hygiene management is built on a systematic approach, where risk awareness, structured workflows and the right tools work together to create control in daily operations.

At FBK, we work closely with food manufacturers worldwide, and based on this experience, we recommend focusing on three key principles:

preventing cross-contamination through clear zoning and workflows
using hygienically designed tools suited for each task and surface
implementing visual systems such as colour coding to support correct use

Cleaning is not only about removing visible dirt – it is about reducing microbiological risk at every stage of production. This includes floors, drains, equipment, conveyors, utensils and all high-touch areas.

Systems such as HACCP ensure that hazards are identified and controlled. However, even the best procedures depend on consistent execution – and that requires reliable, hygienically designed cleaning tools.

Colour-coded cleaning systems therefore play a central role in modern hygiene management. By assigning colours to specific zones or tasks, companies can significantly reduce the risk of cross-contamination and support employees in following correct procedures.

At FBK, we develop cleaning tools specifically for the food and beverage industry, designed to support compliance with standards such as BRCGS, IFS and FSSC 22000.

A practical starting point – not a complete solution

The products and recommendations presented in this guide are intended as a practical starting point for implementing or improving your colour coding system.

Please note that this selection does not represent the full FBK product range. Our portfolio covers a much wider range of tools, colours and specialised solutions designed for different production environments, risk levels and cleaning tasks.

Every production facility is unique. Therefore, we always recommend adapting your system based on your specific processes, risks and requirements.

Our distributors are ready to support you in developing a solution tailored to your needs – ensuring both effective hygiene management and compliance with current food safety standards.

Organize your production with a colour-coded system

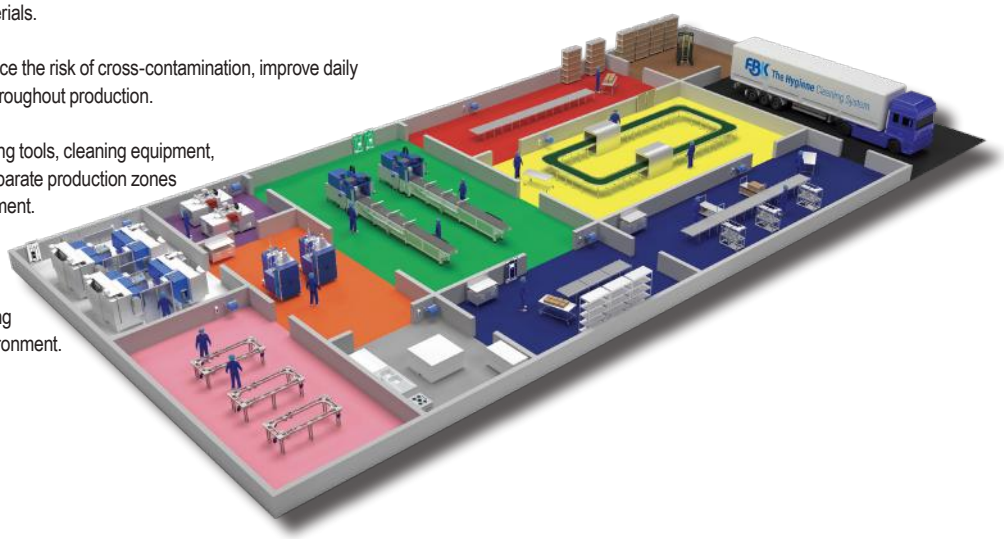
Create structure, improve hygiene, and support food safety

At FBK, we develop hygienic cleaning tools designed for professional food production environments. All products are supplied with EU Declaration of Compliance for food contact, technical documentation, and FDA-approved raw materials.

A structured colour-coded system helps reduce the risk of cross-contamination, improve daily workflows, and strengthen hygiene control throughout production.

With FBK's wide colour range for food handling tools, cleaning equipment, and storage solutions, it becomes easy to separate production zones and implement clear visual hygiene management.

Our solutions support compliance with international food safety standards such as RCGS, IFS, and FSSC 22000 — while helping create a safer, more efficient production environment.



Product features

- Very soft
- Soft
- Medium
- Stiff
- Very stiff
- Flagged
- Waterfed
- Filament length
- PHB approved
- Sterilisation temperature
- Operating temperatures
- Flexible / Flexible
- Stiff

Colour code

- 1 XXXXX-1 = White
- 2 XXXXX-2 = Blue
- 3 XXXXX-3 = Red
- 4 XXXXX-4 = Yellow
- 5 XXXXX-5 = Green
- 6 XXXXX-6 = Black
- 7 XXXXX-7 = Orange
- 8 XXXXX-8 = Purple
- 9 XXXXX-9 = Pink
- 11 XXXXX-11 = Grey
- 12 XXXXX-12 = Brown

Key Principles

Built on practical experience from

A practical system built on your production reality

Every production environment is different. That is why we always recommend building your colour coding system based on your specific process flow.
With FBK's wide colour range, it becomes possible to clearly separate:

- ***raw material handling***
- ***high-care and ready-to-eat areas***
- ***allergen zones packaging and secondary processes***

By assigning dedicated colours to each area, you create a visible and practical system that supports both hygiene and efficiency.

Turning organisation into food safety control

Colour coding is not just about organisation – it is about control. When using FBK colour-coded tools, you create a working environment where:

- ***tools are always used in the correct area***
- ***employees can immediately recognise correct usage***
- ***the risk of cross-contamination is significantly reduced***

At the same time, the system becomes highly visible, making it easier to demonstrate compliance during audits and inspections.

Designed for compliance and documentation

All FBK products are developed for professional food production environments and are supplied with:

- **EU Declaration of Compliance for food contact**
- **technical documentation**

This ensures that your cleaning tools are not only effective – but also fully aligned with requirements from BRCGS, IFS and FSSC 22000.

Make it simple – and make it work

Based on our experience, the most effective colour coding systems are the simplest ones.
We recommend:

- **limiting the number of colours**
- **assigning colours based on risk**
- **ensuring consistency across all departments**

With FBK's product range, you can standardise your cleaning equipment and create a system that is both easy to implement and maintain.

food production environments

Visibility creates consistency

For a system to work in practice, it must be visible.
FBK tools are designed to support visual management through:

- **clear colour differentiation**
- **compatibility with shadow boards and storage systems**
- **easy integration into zoning layouts**

This helps your employees follow the system correctly – even in fast-paced production environments.

Training and communication – key to success

A colour coding system is only effective when it is understood and used correctly.
We always recommend that our customers:

- **train employees in correct tool usage**
- **ensure alignment across departments**
- **communicate the purpose behind the system**

When employees understand why the system is in place, compliance becomes part of the daily routine.

Verification ensures performance

To maintain high standards, it is important to verify that the system works as intended.
FBK solutions support this by enabling:

- **easy visual inspections**
- **structured internal audits**
- **clear identification of deviations**

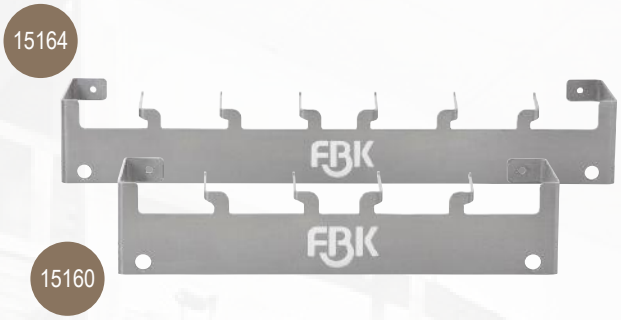
This makes it easier to take corrective action and maintain control over hygiene processes.

A long-term solution for food safety

Production environments evolve – and so should your hygiene systems.

At FBK, we support our customers in continuously improving their colour coding systems to ensure they remain effective, compliant and aligned with changing requirements.

Storage & wall hanging system



Keeping the workplace organized is essential for efficiency, safety, and hygiene---especially in environments with strict cleaning requirements. FBK's color-coded hanging system is designed to ensure a systematic and hygienic storage solution for cleaning equipment. By using color-coded hangers, tools can be easily organized according to workzones, minimizing the risk of cross-contamination and ensuring that equipment is always stored correctly and remains easily accessible.

Shadow Boards

Visual Management, Enhanced Hygiene, and Maximum Efficiency

In modern food and beverage production, structure is not just an advantage – it is essential. Shadow boards are designed as an effective visual management tool that ensures organization, clarity, and consistently high hygiene standards across all production environments.

A shadow board assigns a dedicated place for each cleaning tool. With clear visual outlines – often combined with color coding – it becomes immediately visible where equipment belongs and whether anything is missing. This reduces errors, saves time, and supports a more struc-tured workflow.

Designed for the Food Industry

Shadow boards are developed specifically for environments with strict hygiene and food safety requirements. Materials and design comply with standards such as BRCGS, IFS, and FSSC 22000, supporting a systematic approach to cleaning and zone control.

Key Benefits of Shadow Boards

Improved Food Safety
Reduces the risk of cross-contamination by ensuring proper storage and zone allocation of tools.

Increased Efficiency
Employees quickly find the right tool – and know exactly where to return it.

Visual Control
Missing or misplaced equipment is immediately visible.

Standardized Processes
Supports consistent cleaning routines across depart-ments and shifts.

Audit-Ready Presentation
Provides a professional, structured visual setup that meets auditor expectations.

A Core Element of 5S and Visual Management

Shadow boards play a key role in implementing the 5S methodology: Sort, Set in Order, Shine, Standardize, and Sustain. By combining color-coded cleaning tools with shadow boards, companies create a strong visual standard that makes it easy to maintain structure and quality – every day.

Machines & surfaces

FBK equipment - easy to clean and easy to use

Machines and surfaces are in constant contact with products and are key areas for maintaining hygiene. Residues, grease, and bacteria can quickly accumulate – especially on contact points, joints, and hard-to-reach areas.

Without the right cleaning equipment, it is difficult to achieve a thorough and consistent result, increasing the risk of contamination and production downtime. Using the correct tools ensures effective cleaning of all machine surfaces, helping to remove residues, reduce bacterial growth, and maintain safe and efficient production.

Cleaning tools and accessories

Maintain standards and efficiency

Help you meet hygiene standards and optimize production

88082 Stainless steele spatula

15109 Spatula

60153 Hand brush
Heat resistance

54254 Hand brush

52126 Flour brush

50150 Detail brush

10463 Dish brush

Reduce cross-contamination

Effective cleaning reduces the risk of bacterial growth

10548 Churn brush

10252 Bannister brush

50145 Long detail brush

Direct contact cleaning

Products and tools designed for thorough and safe cleaning

28243 Hand - squeegee

Floors

Hygiene cleaning equipment solution for safe and efficient production

Floors, tiles, epoxy surfaces, as well as edges and corners, are critical areas where dirt, grease, and bacteria quickly accumulate. Without the right equipment, effective cleaning is difficult – especially in transitions and hard-to-reach zones, including under machines and production equipment.

With the right cleaning tools, you ensure thorough hygiene across all areas, reduce the risk of bacterial growth, and support safe and consistent production.

Cleaning tools and accessories

24147 Sweeper

21136 Sweeper

21176 Combination-sweeper

80205 Dustpan w/lid

10252 Hand brush

29802 Handle

80210 Dustpan

0411 Spraygun

5372 Coupler

045050 Hose

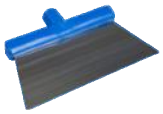
5353 Coupler

80101 Bucket 15 liter

Reduce cross-contamination

Effective cleaning reduces the risk of bacterial growth

14104 Shovel



28282 Steel scraper

28610 Double blade squeegee

Direct contact cleaning

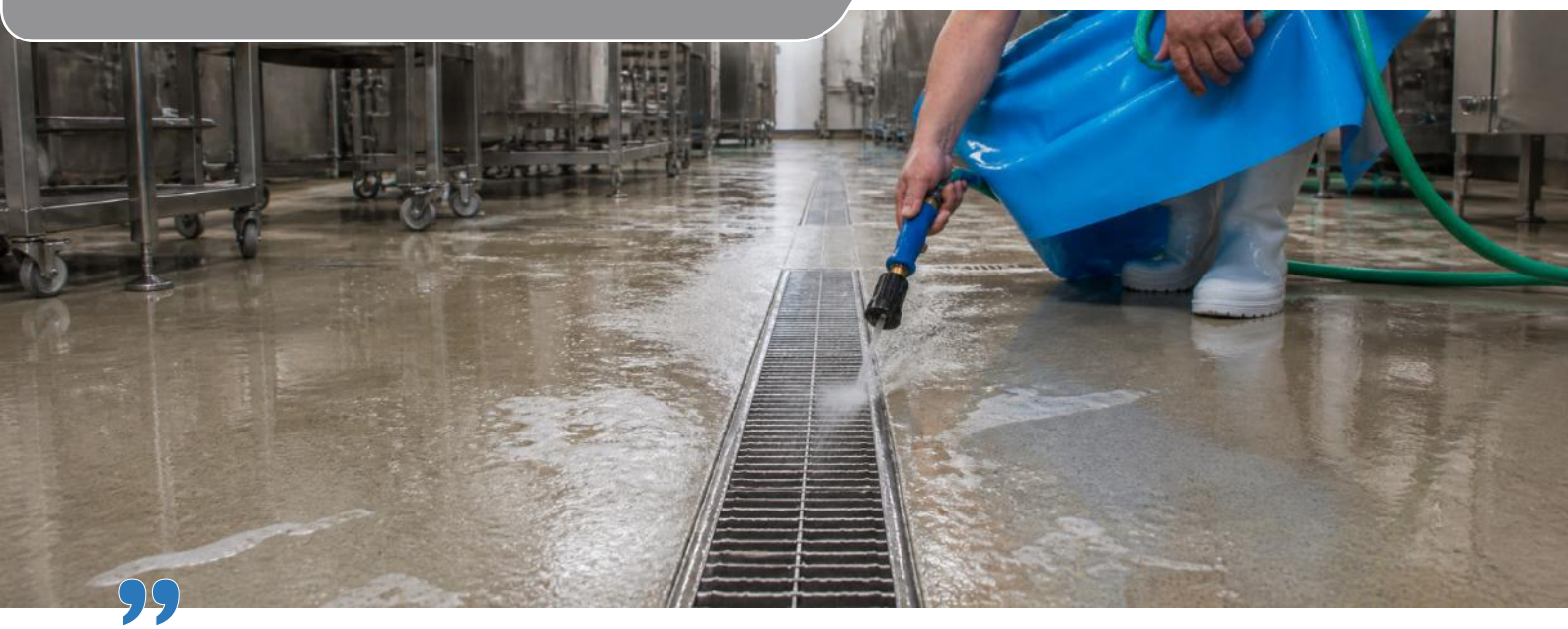
Products and tools designed for thorough and safe cleaning

29814 Ergonomic handle

29904 One piece handle

Drain

FBK - hygienic by design



Drains are among the highest-risk areas in any production environment. Water, residues, and organic matter accumulate quickly, creating ideal conditions for bacteria growth.

Without the right cleaning tools, it is difficult to effectively clean deep drains, corners, and hidden surfaces, allowing buildup and biofilm to develop. Using the correct equipment ensures thorough cleaning of drains, helping to remove deposits, reduce bacterial growth, and maintain a safe and hygienic production environment.

Cleaning tools and accessories

0416 Spray-pistol
5372 Coupler

045050 Hose
5353 Coupler

80101 Bucket 15 liter

28610 Dual blade squeegee

23153 Deck scrub

20154 Deck scrub side-filaments

Reduce cross-contamination

Effective cleaning reduces the risk of bacterial growth

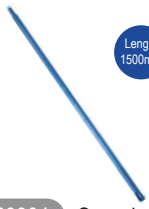
27154 Tank brush

Direct contact cleaning

Products and tools designed for thorough and safe cleaning

Lenght 1500mm

29814 Ergonomic handle



Lenght 1500mm

29904 One-piece handle

Flexible wire

27255 Drain cleaning brush

Tanks & sinks

Hygiene cleaning equipment solution for safe and efficient production

Tanks and trolleys are in direct contact with products and must be cleaned thoroughly – both internally and externally. Residues, liquids, and biofilm can quickly build up, especially in corners, welds, and hard-to-reach areas.

Without the right equipment, effective cleaning is difficult, increasing the risk of cross-contamination and bacterial growth. Using the correct cleaning tools ensures complete hygiene inside and out, helping to remove deposits, maintain high standards, and protect product quality throughout the production process.

Cleaning tools and accessories

10548 Churn brush

10215 Long utility brush

28283 Plastic - scraper

28290 Paddle scraper

Maintain standards and efficiency

Help you meet hygiene standards and optimize production

0411 Spraygun
5372 Coupler

045050 Hose
5353 Coupler

80102 Bucket 9 liter

Reduce cross-contamination

Effective cleaning reduces the risk of bacterial growth

27154 Tank brush

Lenght 8 00mm

29802 Short handle

Lenght 1500mm

29814 Ergonomic handle

Direct contact cleaning

Products and tools designed for thorough and safe cleaning

Walls

FBK equipment - easy to clean and easy to use

Walls, tiles, and surfaces – especially edges, joints, and corners – are key hygiene zones where dirt, moisture, and bacteria can accumulate. These areas are often overlooked, yet they play a critical role in maintaining a safe production environment.

Without the right equipment, it is difficult to effectively clean vertical surfaces and hard-to-reach details. Residues and biofilm can build up over time, increasing the risk of contamination.

Cleaning tools and accessories

0416 Spray-pistol
5372 Coupler

045050 Hose
5353 Coupler

80101 Bucket 15 liter

10232 Long wide utility brush

Reduce cross-contamination

Effective cleaning reduces the risk of bacterial growth

28243 Hand - squeegee

10252 Bannister - brush

80302 Dustpan

20155 Multi scrub

27101 Pad-holder
15124 Pad

29814 Ergonomic handle

Maintain standards and efficiency

Help you meet hygiene standards and optimize production

Tubes & pipes

FBK - hygienic by design

Tubes and pipes are essential parts of every production environment and require effective cleaning both internally and externally. Product residues, moisture, and biofilm can accumulate quickly, especially in hard-to-reach areas and around connections.

Without the right cleaning tools, these areas can become hidden contamination risks affecting both hygiene and product quality. Using the correct equipment helps ensure thorough cleaning of tubes and pipes, reducing bacterial growth and supporting safe and hygienic production.

Cleaning tools and accessories

Maintain standards and efficiency

Help you meet hygiene standards and optimize production

10745 Drain cleaning brush

10759 Tube brush

57159 Tube cleaner

10785 Nylon wire

10784 Nylon wire

10774 Tube brush for nylon wire

Reduce cross-contamination

Effective cleaning reduces the risk of bacterial growth

27261 Tube cleaning brush

Direct contact cleaning

Products and tools designed for thorough and safe cleaning

Lenght 1500mm

29814 Ergonomic handle

Up to 2800mm

29856 Telescopic handle

Up to 5300mm

29775 Telescopic handle

Ceilings

FBK equipment - easy to clean and easy to use

Ceilings, overhead pipes, and ventilation systems are critical hygiene areas where moisture, vapours, condensation, dust, and residues can accumulate. Warm vapours from production processes can quickly turn into condensation on ceilings and pipes, creating conditions for bacterial growth and contamination risks.

Condensation dripping from overhead installations can spread contamination directly into production zones and onto equipment or products.

Cleaning tools and accessories

Flexible wire

27261 Tube cleaning brush

Flexible wire

27260 Tube cleaning brush

Flexible wire

27250 Tube cleaning brus

Up to 9500mm

29779 Telescopic handle

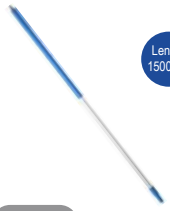
Direct contact cleaning

Products and tools designed for thorough and safe cleaning

28420 Condensation squeegee

0427 Bottle 1 ttr.

0429 Hose w/ ½" coupler



Lenght 1500mm

29814 Ergonomic handle

Up to 2800mm

29826 Telescopic handle

Maintain standards and efficiency

Help you meet hygiene standards and optimize production

Detectable

Detectabe products to prevent serious consequences

Detectable products – added safety in your production

Foreign body contamination is a critical risk in food production. Detectable cleaning tools are designed to minimize this risk by making it possible to identify and remove fragments before they end up in the final product.

Detectable materials are developed to be identified by metal detectors and, in many cases, X-ray systems used in production lines.
If a piece of a brush or tool breaks off, it can be detected and removed quickly – helping to protect both product quality and brand integrity.

FBK offers two levels of detectable solutions:

Full detectable (body + filaments)
Designed for high-risk environments, where maximum safety is required.
Both the brush body and filaments are detectable, ensuring that all parts can be identified in the production flow.

Filament detectable
A cost-effective solution where the filaments are detectable – ideal for applications where the primary risk comes from bristle contamination.

Using detectable cleaning tools supports HACCP principles, strengthens foreign body control, and adds an extra layer of security in daily hygiene routines.

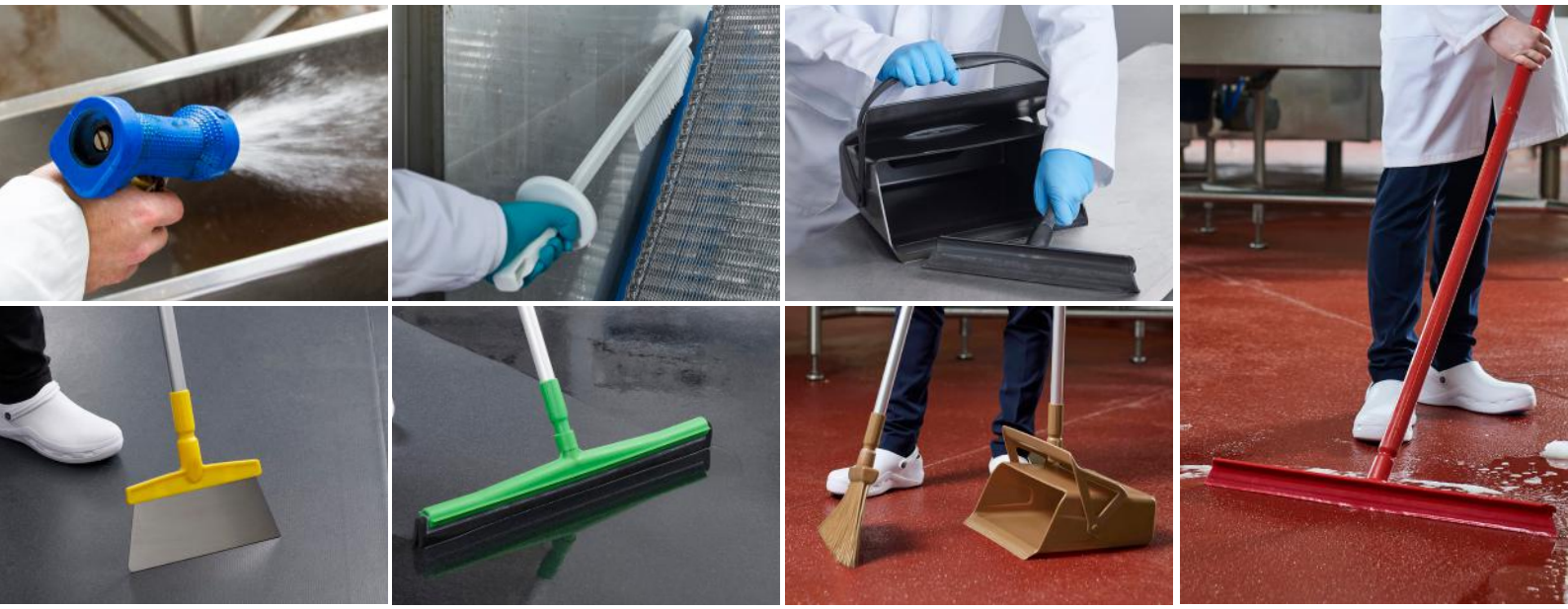
In short: detectable products help you see what you otherwise cannot.

For more information - www.fbk.dk

METAL DETECTABLE + X-RAY DETECTABLE

FBK DENMARK EST. 1887

The Hygiene Cleaning System



Website

Catalog

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