AMERISAN

THE BEST RECIPE FOR FOOD SAFETY

Seafood Industry

Professional Hygiene Solutions

Outside thread system

FDA BRCGS In Partnership with

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 Amerisan, we work closely with food manufacturers, 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 color 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.

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

Amerisan's cleaning tools are made 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 color coding system.

Please note that this selection does not represent the full Amerisan product range. Our portfolio covers a much wider range of tools, colors and specialized 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 color-coded system

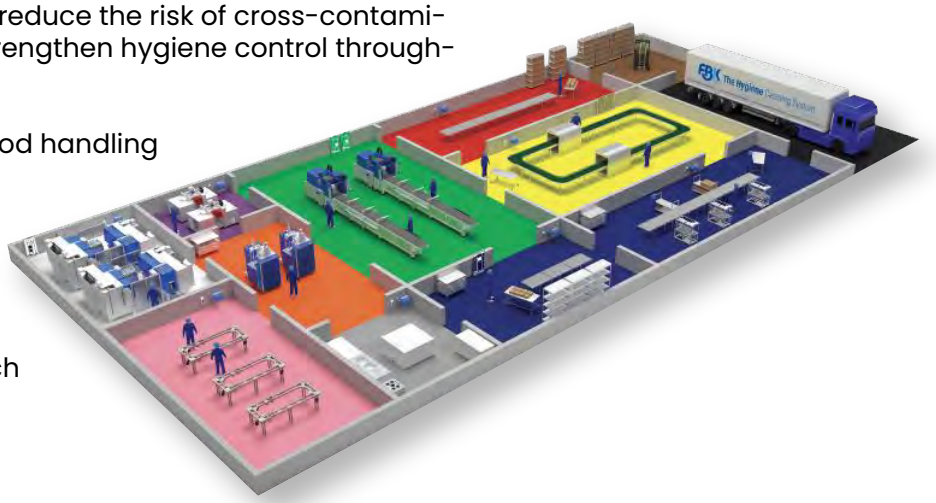
Create structure, improve hygiene, and support food safety

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

With Amerisan's wide color 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 BRCGS, 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

Color code

1. W = White
2. B = Blue
3. R = Red
4. Y = Yellow
5. G = Green
6. BLK = Black
7. T = Orange
8. P = Purple
9. PK = Pink
10. GY = Gray
11. BR = Brown

A practical system built on your production reality

Every production environment is different. That is why we always recommend building your color coding system based on your specific process flow.
With Amerisan's wide color 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 color to each area, you create a visible and practical system that supports both hygiene and efficiency.

Turning organization into food safety control

Color coding is not just about organization it is about control. When using Amerisan color coded tools, you create a working environment where:

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

The system becomes highly visible, making it easier to demonstrate compliance during audits and inspections.

Design for compliance and documentation

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

- **EU Declaration of Compliance for food contact technical documentation**
- **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 color coding systems are the simplest ones.
We recommend:

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

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

Visibility creates consistency

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

- **clear color 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 color 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.
Amerisan solutions support this by enabling:

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

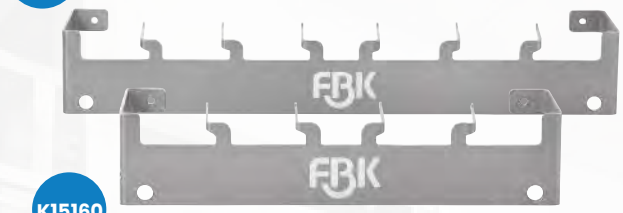
This makes it easier to take corrective action and maintain control over hygiene processes.

Make it simple – and make it work

Production environments evolve – and so should your hygiene systems.

At Amerisan, we support our customers in continuously improving their color 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. Amerisan'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 structured 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 departments 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

Hygiene cleaning equipment solution for safe and efficient production

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

K88082 Stainless Steel Spatula

K15109 Spatula

K54154 Round brush

K54254 Hand brush

K57101 Pad holder

K15124 Pad

K50150 Detail brush

K10463 Dish brush

Reduce cross-contamination

Effective cleaning reduces the risk of bacterial growth

K10548 Churn brush

K10252 Bannister brush

K50145 Long detail brush

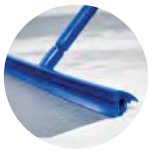
Direct contact cleaning

Products and tools designed for thorough and safe cleaning

K28243 Hand squeegee

Floors

Amerisan equipment
easy to clean and easy to use



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

K43153 Deckscrub

K40154 Deckscrub - side-filaments

K41176 Combination-sweeper

K40195 Sweeper
K49802 Handle

K29802 Handle
K80210 Dustpan

K0411 Spraygun
K5372 Coupler

K045050 Hose
K5353 Coupler

K80101 Bucket 15 liter

Reduce cross-contamination

Effective cleaning reduces the risk of bacterial growth

K14104 Shovel

K48282 Steel scraper

K48610 Double blade squeegee

Direct contact cleaning

Products and tools designed for thorough and safe cleaning

K50321 Aluminium handle

K49904 One piece handle

Drain

Amerisan - 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

K0416 Spray-pistol
K5372 Coupler

K045050 Hose
K5353 Coupler

K80101 Bucket 15 liter

K48610 Dual blade squeegee

K43153 Deck scrub

K40154 Deck scrub side-filaments

Reduce cross-contamination

Effective cleaning reduces the risk of bacterial growth

K15026 Tank brush

Direct contact cleaning

Products and tools designed for thorough and safe cleaning

K50321 Ergonomic handle

K49904 One-piece handle

K47255 Drain cleaning brush

Tanks & trolleys

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

K10548 Churn brush

K10215 Long utility brush

K48283 Plastic scraper

K48290 Paddle scraper

Maintain standards and efficiency

Help you meet hygiene standards and optimize production

K0411 Spraygun
K5372 Coupler

K045050 Hose
K5353 Coupler

K80102 Bucket 9 liter

Reduce cross-contamination

Effective cleaning reduces the risk of bacterial growth

K15026 Tank brush

K49802 Short handle

K50321 Ergonomic handle

Direct contact cleaning

Products and tools designed for thorough and safe cleaning

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Tubes & pipes

Amerisan - 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

K10745 Drain cleaning brush

K10759 Tube brush

K57159 Tube cleaner

K10785 Nylon wire

K10784 Nylon wire

K10774 Tube brush for nylon wire

Reduce cross-contamination

Effective cleaning reduces the risk of bacterial growth

K47261 Tube cleaning brush

Direct contact cleaning

Products and tools designed for thorough and safe cleaning

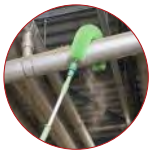
K50321 Ergonomic Handle

K49856 Telescopic Handle

K49775 Telescopic Handle

Ceilings

Amerisan equipment
easy to clean & easy to use



Ceilings, overhead pipes, and ventilation systems are critical hygiene areas where moisture, vapors, condensation, dust, and residues can accumulate. Warm vapors 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

K47261 Tube cleaning brush

K47260 Tube cleaning brush

K47250 Tube cleaning brush

K49779 Telescopic handle

Direct contact cleaning

Products and tools designed for thorough and safe cleaning

K48420 Condensation squeegee

K0427 Bottle 1 Ltr.

K0429 Hose w/ ½" coupler

K50321 Ergonomic handle

K49826 Telescopic handle

Maintain standards and efficiency

Help you meet hygiene standards and optimize production

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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.

Amerisan 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.

METAL DETECTABLE + X-RAY DETECTABLE

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.amerisan.com

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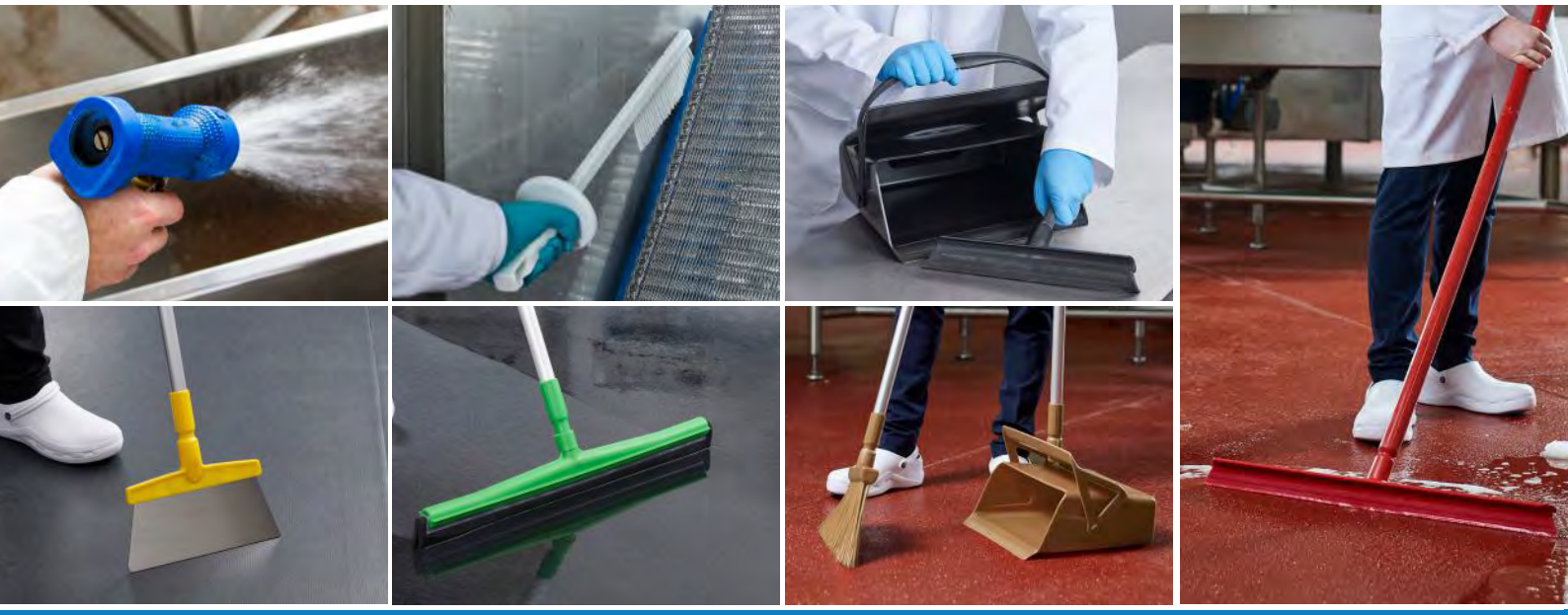
THE BEST RECIPE FOR FOOD SAFETY



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