

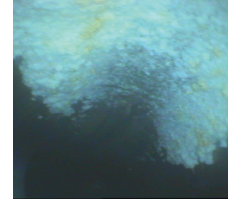
## PipeSafe: Integrity inspections of your process line



# Bactoforce Pipe Endoscopy

### Organic residues

Reveal actual status of cleaning and hygienic design faults.



### Welding quality

Inspect to ensure long term durability and cleanability.



Endoscopy of pipes and closed equipment is an efficient way to reveal defects and design faults which can cause microbiological problems.

### Endoscopy of pipes and closed equipment includes inspection for:

- Quality of weldings according to DS/ EN ISO 5817, Force Color Charts 1337-3-en-2013 standard
- Insufficient cleaning
- Hygienic design faults resulting in inability to clean

All reports are stored and made on-line available for easy access when needed.

### Bactoforce inspection standards

Inspections are performed according to high standards by trained and qualified inspectors:

- Non-Destructive inspection
- ISO 9712, DIN EN 473

- Safety training (confined space and working at height)
- Experience in the food industry

### Working with Bactoforce

In Bactoforce, we recognise that our job is to make you feel safe about the condition of your process line.

We take the responsibility for planning, coordination, safe execution, reporting and follow-up on the inspection activities.

### Other inspection services include:

- Inspection of spraydryers and silotanks
- Heatexchanger integrity test

### Bactoforce in brief:

- 20+ years of inspection experience in the food sector.
- Best practice inspection methods customised to food production facilities.
- Trusted partner to some of the leading brands in the industry in Europe.

Use Bactoforce to validate your equipment, prevent microbial problems and troubleshoot to find the source of a problem.



Contact your local Bactoforce office to learn more

[www.bactoforce.com](http://www.bactoforce.com)