

Take a **closer** look at your process line



Tank Integrity Test

- Applicable for tanks, dryers, silos, vats, etc.
- Monitor and manage hygienic condition of your equipment.
- Reduce food safety risks and related costs.



Crack



Residue

Bactoforce Tank Integrity Test is an effective way to reduce the risk of product contamination, monitor the hygienic condition and manage the lifetime of the vessel.

With more than 2000 tank integrity tests performed per year, Bactoforce offers a unique know-how and experience.

We recognize the need to work effectively to reduce equipment downtime - without compromising safety. Our inspectors are trained in working in confined spaces and at height, and carry the right equipment to perform inspections effectively and safe.

Advantages include:

• **Reduce food-safety risks - and costs:**

The inspection method is based on known NDT techniques adapted to the food industry. We classify defects and recommend corrective actions for you to avoid food-safety risks.

• **Manage the hygienic condition:**

We tailor an inspection plan based on your needs and a risk assessment of your vessels. The programme allows you to monitor the hygienic condition and take better decisions.

• **Easy access to documentation:**

We document all inspections and make them available on-line. Easy access for internal and external audits and analysis of equipment status.

Procedure - Tank Integrity Test

Tank Integrity Test

The Tank Integrity Test is a non-destructive test of microbiological risks in operational tanks, vats, silos, dryers, etc., and is an effective method to assess the hygienic condition of the entire surface.

The Tank Integrity Test is based on the combination of different non-destructive test methods and modified to inspections of large surfaces in equipment with high hygienic requirements.

Functions as documentation in your HACCP-plan, verifying that your equipment is in a safe condition.

Content of the Bactoforce Tank Integrity Test

- Visual inspection with white light to locate mechanical defects in the equipment or instruments located in the inspected area.
- Visual inspection with UV-Light to locate residues and remaining product inside the equipment.
- Surface crack test by the use of penetrant on all surfaces and weldings to locate surface defects inside the equipment.
- Based on DS/ISO 3452-1:2013
- Reports includes classification of defects and recommendation for corrective actions.

Other Bactoforce Services

Heat exchanger/pasteurisers

- Leakage test
- Organic residue test
- Energy side cleaning
- Calibration
- Holding time test
- Holding tube measurement
- Diverter valve reaction time

Tanks

- Tank integrity test
- Validation of new tanks
- Riboflavin test / CIP validation

Sensors

- Temperature
- Flow (on-site /off-site inspection)
- Pressure
- Conductivity

Pipes

- Hygiene inspection
- Welding control

R-force - working with Bactoforce



REPORT. READ. REACT.

Web-based reporting system

Bactoforce is using an on-line reporting system, R-Force, which allows our customers to have full access to current and historic inspection reports.

The system also gives a systematic overview of equipment, planned inspections and agreed inspection frequency.



Inspection overview

Report - on-line available



www.bactoforce.com