

CERTIFICATE

HYGIENEMANAGEMENT

LINEN FROM FOOD PROCESSING BUSINESSES

The below mentioned company

Wäscherei Diener GmbH & Co. KG
Mittbach 22
36157 Ebersburg

has a hygiene management system for the processing of linen from food processing businesses, which conforms to the European standard

DIN EN 14065:2016

**Textiles – Textiles processed in Industrial Laundries –
Biocontamination Control System**

(Risk Analysis and Biocontamination Control System · RABC)

This ensures that the microbiological quality of the textiles is maintained during processing. This hygiene management system can be integrated into the hygiene assurance concept HACCP and the foodstuff and hygiene regulation. This also includes the compliance with the minimum requirements for linen according to the International Featured Standard-Food* and the Global Safety Standard for Food Products of the British Retail Consortium**. The Hohenstein Laboratories GmbH & Co. KG are accredited for testing according to DIN EN ISO/IEC 17020:2012.

*IFS Version 7.0, Section 3.2.9 ** BRC Version 8, Section 7.4.3

Valid from 1 January 2022 to 31 December 2022.



Dr. Timo Hammer · Managing Director