

Hygiene überzeugend anders.



Services





Technical In-Depth Hygiene for HVAC Systems

- Cleaning entire HVAC systems according to the gesa Aeroclean© procedure
- Disinfection of the entire HVAC system
- Camera inspection of air leading ducts
- Cleaning and disinfection of evaporative cooling systems
- Cleaning and disinfection of heat exchangers
- Installation of inspection openings
- Cleaning and disinfection of recirculating spray humidifiers
- Change of air filters after cleaning and disinfection
- Repair of corroded elements
- Inspection of fire dampers
- Renovation of HVAC systems



Hygiene Inspections for HVAC Systems

- Hygiene inspections in accordance with VDI 6022
- Primary hygiene inspections in accordance with VDI 6022 after construction, reactivation, or operator changes
- Microbiological sampling of surfaces and air
- Water sampling in accordance with VDI 6022
- Constructive evaluation of HVAC systems in accordance with VDI 6022
- Documentation of sampling points
- Thorough documentation
- Meaningful recommendations
- Sample examination through an independent laboratory (DIN EN ISO / IEC 17025 accredited)
- State of the art measurement technology and validated



gesaAEROSEAL - Duct Sealing

- Sealing of leaks in air leading ducts
- Leakage reduction of about 90%
- Sealing fluid in accordance with VDI 6022
- Usable even in hygiene sensitive environments
- Usable in already installed air ducts
- Quick, reasonable priced solution



Technical In-Depth Hygiene for Operation and Clean Rooms

- Proof of acceptance and periodical surveillance of operation rooms in accordance with DIN 1946-4_2008-12
- Measurement of grade of protection and air turbulences
- Examination of air filter integrity in accordance with DIN EN ISO 14644-3
- Visualisation of air flows and recovery test
- Consulting
- Proof of acceptance and requalification of clean rooms
- in accordance with DIN EN ISO 14644
- Determination of clean room class, measurement of differential pressure, ventilation rate and microbiological monitoring
- Examination of air filter integrity in accordance with DIN EN ISO 14644-3
- Maintenance and periodical surveillance of clean benches



Drinking Water Analysis in accordance with TrinkWV 2011

- Accredited sample taking
- Consulting
- Determination of scope of investigation
- Microbiological drinking water examination in accordance with TrinkwV 2011
- Legionella examination in accordance with TrinkwV 2011
- Physical and chemical drinking water examination
- Periodical drinking water examinations in accordance with TrinkwV 2011
- Documentation
- Risk analysis in accordance with TrinkwV 2011



Technical In-Depth Hygiene for Sanitary Facilities

- In-depth treatment of sanitary facilities
- Thorough rework of sanitary objects through disassembly
- Removal of uncomfortable stains
- Milling out of pipes to the waste stack
- Renewal of maintenance joints
- Minimisation of odours
- Mould removal
- Cleaning of surfaces and floors
- Removal of stains from mirrors, partitions and joints



Technical In-Depth Hygiene for Commercial Kitchens

- In-depth cleaning and disinfection of kitchen appliances including disassembly
- Cleaning, descaling and maintenance of industrial dishwashers including disassembly
- In-depth cleaning of food displays including disassembly
- Hygiene treatment of room structures
- Cleaning and disinfection after renovation and construction
- Thorough before-after documentation
- Hygiene guarantee against economic damages
- Tailored services
- Renewal of maintenance joints



Preventive Fire Protection

- Cleaning of aerosol separators, grease filters and blanks panels
- Examination and cleaning of the entire exhaust system: Air leading ducts, extractor hoods, exhausts
- Hygiene treatment of open and closed ventilation ceilings
- Fire protection inspections
- Cleaning of extractor hoods
- Installation of inspection openings
- Change of defect and illegal filters
- Creation of a filter plan



Pest Control

- Infestation analysis
- Pest control and pest prevention
- Exposure of breed niches
- Revision-proof in-depth monitoring
- Tailored solutions
- Analysis of weak points
- Consulting
- Risk analysis
- Interactive online analysis tool
- RFID premium services
- Services in accordance with IFS, BRC, AIB, FSSC 22000 and more
- Bird control



Hygiene and Quality Management

- Consulting for all topics regarding hygiene and food hygiene
- Holistic hygiene- and quality management systems (HQM©)
- Systems for food safety (HACCP, IFS, ISO22000, QS, GMP etc.)
- Quality management systems (DIN EN ISO 9001)
- Thorough documentation
- Analysis of weak points, risk analysis
- Hygiene audits and hygiene checks
- System audits
- Supplier audits
- Microbiological and chemical examinations



Trainings and Seminars

- Trainings and seminars regarding all topics around hygiene and food hygiene
- Hygiene training for employees (DIN 10514 etc.)
- Infection protection seminars
- HACCP seminars
- Work safety seminars
- Train-the-Trainer workshops
- Executive training
- Practice-oriented training design
- Expert trainers and speakers



Washroom Supplies and Washroom Services

- Tailored hygiene modules for commercial and public washrooms
- Depending on customer demands: sale, rental services or full service available
- Innovative service concept for exchanging hygiene bins and for disposing hygiene waste
- Hygienic and eco-friendly
- Innovative and contemporary design
- Low maintenance required
- Exclusive partner of Vectair Systems Ltd.

Certifications

Zertifiziert nach FGK-QM-01



Contact



Phone: 0821-79015-0
E-Mail: gesec@gesa.de



Phone: 0821-79015-200
E-Mail: gemex@gesa.de



Phone: 0821-455411-0
E-Mail: gecos@gesa.de



Phone: 0821-79015-190
E-Mail: dhs@gesa.de

Gesa Hygiene-Group - Gubener Straße 32 - 86156 Augsburg, Germany
Phone: (+49)821-79015-0 - Fax: (+49)821-79015-399 - E-Mail: info@gesa.de - Internet: www.gesa.de

Scan now and follow us on Facebook.

