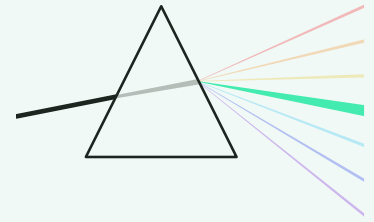


Six chemicals and their kit, zone by zone.

Six cleaning chemicals made by a partner factory, the colour-coded kit around them, and one zone plan that says which goes where.



WHAT IT DOES

Most sites buy hygiene in four separate conversations: chemicals, tools, instruments and dispensers. Each decision was reasonable, and nobody made them together. Hygienix sells all four lines against one document. The zone plan decides, for each area of your site, which chemical, which colour, which check and which dosing unit.

SERVICES

01 FORMULA Six chemicals from our partner factory: hand sanitiser gel, sanitising tablets, a no-rinse food-contact surface sanitiser, a heavy-duty degreaser, a neutral floor cleaner and liquid hand soap.	02 ZONE Colour-coded cloths from partner manufacturing, plus every other colour-coded item your plan names.	03 MEASURE ATP swab testing, thermometers and test strips, specified per zone and supplied per site.
04 DOSE Hand dispensers, dilution stations, sink and bucket dosing, specified position by position.	05 The zone survey We walk the site with the people who clean it, map the zones and watch a real clean.	06 The zone plan Product, colour, check and dosing unit for every zone, with a bill of materials. Issued in your name.

WHAT YOU RECEIVE

- **A zone map**

The floor plan with zones, flows and wash positions drawn on it.
- **A zone register and plan**

The product, colour, check and dosing unit for each zone.
- **A dilution chart per station**

Listing only that station's products.
- **Container labels**

For every secondary bottle on site.
- **An order list**

By product and pack, which the first delivery is built from.

A TYPICAL ENGAGEMENT

One site, four zones, one plan

A cold store in Dammam 2nd Industrial City has a small repacking room for chilled goods, a staff canteen with a kitchen, a maintenance workshop and a large racked warehouse. It buys from three suppliers, and nobody has a list of what goes where.

The survey maps four zones and records the colours the crew already uses. The plan puts the food-contact sanitiser on a dilution station in the repacking room, with trigger bottles in that room's colour and two ATP swab points on the packing table. The canteen kitchen and the workshop get the degreaser. The warehouse floor gets the neutral floor cleaner through the site's own scrubber drier, where the label allows.

The site holds a zone map, a zone register and plan, a dilution chart per station, a label for every secondary bottle and the order list its first delivery is built from.

NEXT STEP

Book a zone survey

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