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PRESS REPORT

Consistency is Key to Cleaning Validation

**By Julie Larson Bricher, EHEDG Contributing Writer
Interview with Hui Zhang, Chair EHEDG Working Group Cleaning Validation**

Consistent action creates consistent results. In other words, what you do *every day* matters more than what you do every once in awhile. This is especially true when it comes to validating the cleanliness of your production lines to ensure food safety and quality of the finished product.

Discover how you can lay the foundation for a successful cleaning validation program in the European Hygienic Engineering & Design Group's (EHEDG) new guideline, EHEDG Doc. 45, *Cleaning Validation in the Food Industry – General Principles, Part 1*, available online for free download from <https://www.ehedg.org/guidelines/>.

Please contact the EHEDG Secretariat for more information (secretariat@ehedg.org).