

Hygicult®



■ *Hygicult TPC*

Case Migros

Dedicated to Quality

Hygicult TPC is a vital part of the quality assurance of Migros, Switzerland's leading supermarket chain. With this simple tool, Migros ensures reliable self-control for meat products.

HYGIENE

Migros – the Swiss way

Migros plays a vital role in Switzerland's economy. Besides being the largest supermarket chain with over 130 stores in Switzerland, it is involved in over 60 restaurants, furniture shops and banking. The company was established in 1925 as a cooperative society, a business model that is still in use. Migros is in principle owned by its customers: one more reason for developing a good quality culture. Building and maintaining respectable quality standards is a long process. Migros started this work over fifteen years ago. At the heart of the process is dedicated personnel, training and motivation. Right after this come appropriate tools for monitoring the chosen standards. And this is where Hygicult TPC shows its strength.

Keen on Quality

This exceptional company has created an outstanding self-control system. To complement official regulations Migros has built a systematic tool for evaluating constantly their and their partners' quality.

The Migros way of doing business starts when the carcasses are brought inside Migros' premises. The carcasses are weighed and each is given a unique ID for tracking the lot from there on, all the way until the customer pays for the groceries at a Migros supermarket.

Each carcass is tested with Hygicult TPC before being processed further. If there is no or little contamination, the meat moves to the next phase in the process. Migros' vendors are encouraged to follow the same quality standards – and the gold standard for total bacterial count is Hygicult TPC. The ideal limit for raw meat is no growth on TPC, however 1-9 colonies are considered acceptable. Traditionally 10-30 colonies would be considered a good hygiene level, but in Migros' case it is a minor flaw which will lead to an inquiry.

Each vendor is reviewed constantly and a track record is kept for these preselected vendors. Should minor problems occur, the vendor is first given a notification requesting an explanation and details of future preventive actions. The second time the vendor is put on quarantine, and no purchases are made until the issue has been cleared up.

High quality takes time and effort but it pays off: over the years, Migros has been able to prolong the sales time for minced meat from one day to five days. A target worth aiming at. All this is enabled by superb hygiene standards and continuous improvement.

Controlling hygiene is human business

The basis of good hygiene is in motivated and skilled personnel. Each task is instructed and controlled. Meat

production premises are designed to prevent roaming between the start and end point of production.

Needless to say, much attention is paid to appropriate clothes and cleaning stations. One cannot enter the production area without fully automatized disinfection of hands and shoes and without protective clothes. The pressurized production area reduces the risk of contamination as well.

Hygicult TPC is also used to control the critical production spots when manufacturing high quality groceries. Each employee involved in handling meat products undergoes weekly controls, which are published to co-workers. The same method and standards for controlling the raw materials, production equipment and personnel are used throughout production. The aim is for excellent results – no contamination in Hygicult TPC.

The Many Benefits of Hygiene

Migros has been using Hygicult TPC to establish a reliable quality system for handling raw meat and producing safe food. Along with tools to meet the set standards, a comprehensive system and talented people have been required to achieve this.

The result is an impressive quality standard and credible self-control which is tested constantly. It has convinced Swiss authorities time after time.

There will always be competition. Improved product quality and recognized quality give Migros a competitive edge by making it a company that customers can always trust. ●

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Hand hygiene is crucial in the quality chain.



Equipment is washed carefully, and the result is checked with Hygicult TPC.