



First-rate work wear helps ANZCO Foods maintain top export quality

As an exporter of high quality meat to global customers, it is critical for ANZCO Foods to demonstrate the highest hygiene standards. Apparelmaster's service ensures plentiful supplies of sanitised uniforms are on hand, every production day.

At the height of production, more than 9,000 lambs and 500 cattle are processed at ANZCO Foods plant at Ashburton per day, with more than 800 staff working on site. Stringent hygiene and food safety standards are of the highest importance – which touches every facet of the operation, including the processes used by ANZCO Foods many suppliers.

Ensuring that all staff have the correct work gear every day is a big job, but it's one that Wrights Apparelmaster in Ashburton, handles with ease. Apparelmaster launders more than 2,000 individual items every day for ANZCO Foods, operating a next day service. Every day fresh uniforms are delivered to the plant and dirty uniforms are removed for cleaning. As well as managing the volume, Apparelmaster ensures that the correct uniforms are delivered to the right departments – each area from engineering to slaughter, has different work wear requirements.

'What's key for us at ANZCO Foods is consistency,' says Craig Fowles, ANZCO Foods Technical Manager. 'We need to be able to rely 100% that they will deliver to the same high standards every time. We get the consistency we need from Apparelmaster.'

'Our uniforms are absolutely business critical,' explains Peter Hislop, Senior Supervisor for Lamb Processing. 'No uniforms, no production. Apparelmaster gives us the service we need to actually run a business like this.'

Top-notch food safety processes

Stuart Cross, owner / operator of Wrights Apparelmaster in Ashburton, says understanding the customer's requirements is key to success. ANZCO Foods has a dedicated Account Manager who keeps tabs on operations and can resolve any potential issues quickly.

'We understand that ANZCO Foods has millions of dollars worth of export contracts riding on their food safety standards. We take that extremely seriously,' says Stuart.

Every ANZCO Foods garment is handled with scrupulous care. From the minute they arrive at the Apparelmaster plant, garments are carefully separated. White food industry items go through a specifically set wash that dictates the right temperature for sanitisation, the correct mix of chemicals and the drying and pressing process. All Apparelmaster staff who handle ANZCO Foods garments through the wash process wear white dustcoats and hairnets, to remove any possibility of contamination.

However, as Stuart says, it's one thing to have rigorous processes in place, but it's crucial to be able to demonstrate these. Apparelmaster has independent AsureQuality certification, an internationally-recognised mark that denotes adherence to strict food safety guidelines (see over).





Proof of rigour key for export customers

The beef and lamb produced by ANZCO Foods is destined for discerning markets in Europe, Asia and North America. To stay competitive and meet the exacting standards required by its global customers, ANZCO Foods needs to prove its adherence to rigorous processes. The plant is visited by a regular stream of auditors and representatives from international companies. The AsureQuality mark is key because it is internationally recognised and carries weight – however, the quality is also visible immediately to visitors, says Peter.

‘When they visit and are taken around different areas of the site, they can see staff looking clean and neat, they can see how fresh the uniforms are. The presentation of our staff here is first rate, and that’s down to Apparelmaster.’

AsureQuality provides peace of mind

AsureQuality is an important certification in the food industry as it audits, evaluates and reports on food safety and biosecurity standards. To maintain its AsureQuality certification, Wrights Apparelmaster in Ashburton undergoes a comprehensive annual audit that looks at every aspect of the laundry operation, assessing whether any element of contamination risk may be introduced to the food production process. For ANZCO Foods, the AsureQuality certification held by Apparelmaster is independent proof that the right standards are being met.

‘Apparelmaster has very robust processes – what AsureQuality does is provide the documentation that backs that up,’ explains Stuart Cross. ‘For a food industry customer such as ANZCO Foods it gives assurance that our product and service are meeting the very strict standards that they need to satisfy their international customers.’

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“For ANZCO Foods, our uniforms are business critical. Apparelmaster provide excellent service, giving us the gear we need to start the day. Every day.”

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Peter Hislop, Senior Supervisor, Lamb

Wrights Apparelmaster service to ANZCO Foods

- Around 2,000 uniforms laundered a day
- Daily drop-off and pick up
- AsureQuality certified for top food safety standards
- Dedicated Account Manager
- Local relationship
- Part of a national contract

About Wrights Apparelmaster, Ashburton, Canterbury

100% locally owned and operated, Wrights Apparelmaster provides workwear rental, commercial laundry and dry cleaning to a range of industries in the Canterbury region. Wrights purchases and leases work wear and other essential items to businesses, removing the hassle and capital outlay. Its packages include:

- A full range of overalls, workwear and food industry garments
- Professional laundry, clothing alterations and repairs
- Emblems and customised work shirts
- Workplace mats, first aid kits and washroom products

Wrights provides fully-integrated customer service and support including guaranteed pick-up and delivery times, with no shortages.

NEW ZEALAND COVERED AT WORK

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