

Case Study



Safer Lighting Solutions

Heinrich Manten, Germany

A raw meat supplier in Germany installed GlassGuard BlackBand® fragment retention lamps to safeguard against glass contamination and injury to personnel following an accidental lamp breakage.

Heinrich Manten is a raw meat supplier from the Lower Rhine region of Germany. It supplies raw meat to meat product factories, meat wholesalers and specialist resellers worldwide including the UK.

Whilst changing a lamp in the Manten production area, an electrician accidentally struck a fluorescent lamp against the ladder on which he was standing. This resulted in the lamp shattering, causing widespread contamination of glass to the food production environment and, more seriously, injury to a colleague at the foot of the ladder.

In order to prevent a recurrence of such an incident, Manten turned to fragment retention lamp specialist GlassGuard® for a safer lighting solution.

The installation of approximately 130 GlassGuard BlackBand® insect and germicidal lamps had an immediate impact on the risk control element within the production area. Not only was the risk of injury to personnel minimised but the potential for glass contamination to Manten's meat production was also controlled. Approximately 120 GlassGuard BlackBand® T5 fluorescent lamps were also installed throughout the site, including the offices.

The installation of fragment retention lamps was also contributory to satisfying Manten's relevant food safety audits.

Global Food Safety Initiative (GFSI) schemes such as BRC Global Standard for Food Safety, IFS Food and GLOBALG.A.P. all stipulate that bulbs and strip lights should be adequately protected and that glass and similar breakable materials must be managed to ensure they do not break and contaminate food products.



MANTEN
Qualitätsfleisch vom Niederrhein

"The corrective action we put in place in installing GlassGuard BlackBand® was regarded as a marked improvement to the site and was met with positive responses from all quarters, including health & safety, quality and food safety auditors."

Nina Verheyen, Quality Manager