

# Quick, Simple & Affordable Hygiene Validation Test

## SPOTCHECK PLUS™

### Rapid Food Safety Residue Test with Added Detection

SPOTCHECK PLUS has the same detection capability of SPOTCHECK with the additional benefit of lactose detection. Simply swab a surface, release the reagent and if any residue containing **glucose** and/or **lactose** is present the reagent will turn green, providing a semiquantitative measure of the surface hygiene. The more contamination present, the quicker the color change and darker the color. SPOTCHECK PLUS instantly validates the hygiene of a surface, allowing immediate corrective action to be taken if necessary.

### Key Features and Benefits

- Results in under 60 seconds
- All-in-one device — No instrumentation
- 12-month shelf life at refrigerated temperatures  
6-weeks at room temperature
- Easy to interpret
- Affordable
- Detection comparable to ATP systems
- Excellent for employee training and feedback
- Provides HACCP/SSOP cleaning verification

### Ideal for:

- Dairies and Creameries
- Cheese Processors
- Grocery Stores
- Fast-Food Stores and Restaurants
- Bakeries
- Fruit and Vegetable Processors
- Beverage Manufacturers
- Confectioneries
- Dressing and Sauce Processors

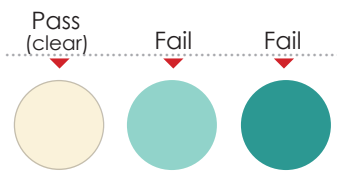


Easy-to-release Snap Valve™

Liquid-Stable Color-Indicating Reagent

Write-on Swab Tube

Premoistened Swab



### How to Use



Order #GL100 (100 per case)



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