Food Plant Cleaning Services Expands National Coverage for Specialized Sanitation and Disinfection

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NEW YORK, NY - October 06, 2026 -
Food Plant Cleaning has expanded operations nationally, extending specialized sanitation and disinfection support to food processing and manufacturing facilities across the United States. The expansion positions the company to serve food plants in multiple regions rather than a single geographic market, addressing the growing demand for pathogen control and regulatory-focused cleaning in the food production sector.

The expanded coverage now includes facilities in California, Connecticut, Illinois, Louisiana, Massachusetts, Michigan, Missouri, New Jersey, New York, Ohio, Oregon, Pennsylvania, and Washington. Through this broader footprint, the company provides pathogen disinfection, high-risk zone cleaning, emergency response, preventative deep cleaning, and regulatory sanitation support to manufacturers operating in one or more of these states.

These services target harmful pathogens commonly associated with food production environments, including Listeria, Salmonella, E Coli, Histoplasmosis, and avian influenza. Alongside disinfection, the company offers quarterly and semi-annual deep cleaning programs designed to help facilities maintain ongoing sanitation between production cycles. High-risk zone cleaning focuses on the areas of a plant most susceptible to

contamination, while comprehensive cleaning addresses the full facility.

Compliance remains a central component of the expanded operation. The company structures its work to align with FDA, USDA, and OSHA regulations and holds HACCP certification, reflecting a systematic preventive approach to biological, chemical, and physical hazards in food production processes.

"Food manufacturers face the same sanitation and compliance challenges regardless of where their facilities are located, and expanding coverage allows those needs to be met consistently across state lines," said Doug Baruchin a representative of Food Plant Cleaning. "The goal is to give food plants access to specialized pathogen control and regulatory sanitation support wherever production takes place."

The company also maintains around-the-clock availability for emergency cleaning situations, which can arise when a facility identifies contamination or must respond quickly to a compliance concern. Emergency response is offered alongside scheduled preventative maintenance so that plants can address both urgent and routine sanitation requirements through a single provider.

"Contamination events rarely happen on a convenient schedule, so rapid response is essential for facilities working to protect both product integrity and consumer safety," Baruchin said. "Preventative deep cleaning and emergency service together help facilities reduce risk and maintain continuity in their operations."

Each Food Plant Cleaning program is tailored to the specific requirements of the facility, with an emphasis on completing work while minimizing disruption to production schedules. This approach allows manufacturers to maintain sanitation standards without extended interruptions to output.

Food Plant Cleaning is a professional cleaning company that specializes in cleaning for food processing and manufacturing facilities. The company provides sanitization and disinfection, preventative maintenance, and compliance-focused services aimed at ensuring food safety and adherence to health regulations. Its offerings include pathogen disinfection for Listeria, Salmonella, E. Coli, and avian influenza, along with quarterly and comprehensive cleaning, high-risk zone cleaning, and Listeria prevention. The company is HACCP certified and structures its services to support FDA, USDA, and OSHA compliance across the states it serves.
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For more information about Food Plant Cleaning Services, contact the company here:Food Plant Cleaning ServicesDoug Baruchin1-855-862-7474doug@itsenviro.comNew York

Food Plant Cleaning Services

Our food plant cleaning services help keep facilities safe, hygienic, and compliant with expert disinfection for high-risk pathogens like e coli, Salmonella, and Listeria, backed by proper equipment, proven methods, and 24/7 emergency support.

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