



Food Manufacture

Building, Equipment Design and Maintenance

Lesson 1

Gain knowledge and understanding of the importance of building, equipment, design and maintenance in a food factory and its effects on food safety and staff safety.





Learning Objectives

- State the importance of equipment design and contamination
- Understand the importance of equipment maintenance
- Identify building maintenance requirements
- Summarise how the location of a factory can affect the product and staff safety





Learning Objectives

- Understand the reasoning behind a factory layout
- Explain the high risk area food safety requirements
- Describe how segregation is achieved in the high risk area
- Identify key features inside a food factory building and state their purpose





Learning Objectives

- State the purpose of adequate lighting and ventilation in the factory
- Explain how monitoring of water facilities is monitored
- Define staff facilities required in a food factory
- List the key features hand wash facilities are equipped with





The building design, maintenance and equipment used in a food factory can have an affect on the product safety and the health and safety of staff. It is essential that the building and equipment is designed and maintained to minimises any risk to the product or staff.





**All equipment
used in a food
factory is suitable
for its intended
purpose and
should reduce the
risk of
contaminating
the product.**



All equipment is made of the appropriate materials and will be able to withstand frequent cleaning.

Stainless steel is usually the best as it doesn't chip easily and can withstand cleaning chemicals.



The design and placement of equipment in a factory will allow it to be maintained and cleaned effectively.





A factory will have documented evidence to confirm all the equipment has been commissioned prior to its use e.g., trials of operation, cleaning and maintenance.





Any equipment or parts which are in direct contact with food are suitable for food contact and meet any legal requirements.





Sites use approved suppliers who are known to supply products which are designed for food use.

They will supply a certificate of conformity or specification which demonstrates that the food contact surfaces are suitable.



Revision Activity 1

Why is stainless steel a good material for food factory equipment?