



Food Manufacture

Building, Equipment Design and Maintenance

Lesson 4

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.





A food factory must have a route in which the product will take from start to end, for example from the delivery of the initial ingredients to the dispatch of the finished product.

This route must not compromise the safety of the product and will have a flow to it, so it prevents any unnecessary backwards movements increasing the risk of cross contamination.



A food factory will have a site map which highlights eight key points which help to reduce any risk to product safety and staff safety.

1. Access points for personnel
2. Access points for raw material, semi finished products and open products
3. Routes of movement for personnel
4. Routes of movement for raw materials
5. Routes of waste removal
6. Routes for any reworked product
7. Staff facilities e.g. toilets, changing rooms, canteen and smoking areas
8. Flow of the production process



Contractors and visitors at a factory must be made aware of all relevant restrictions and procedures when on site.

They must be supervised at all times by an allocated person.





The movement of personnel, raw material, packaging waste and reworked product will never compromise the safety of the product.

The routes and flows of the map must be always adhered to.





The size of the food factory site is big enough to allow enough workspace and storage space for the operations to be completed safely and under hygienic conditions.





Revision Activity 4

List two routes or things which are on a site map in order to help reduce any risk to product safety?