



Food Manufacture

# Housekeeping and Hygiene

## Lesson 5

Recognise the importance of housekeeping and hygiene in a food factory. It's vital role in maintaining food safety, and Health and Safety is all described within this course.





It is important that waste is managed correctly in a food factory inline with legal requirements. As this can decrease the risk of contamination and attraction of pests.





If licensing is  
required by law to  
remove waste  
then a fully  
licenced  
contractor will be  
used





**Documented  
records of  
removal will be  
kept for audit  
purposes.**





**Waste collection  
containers and  
rooms which house  
waste facilities must  
be managed to  
reduce the chance  
of contaminating  
the product.**



# **Waste is managed by seven key ways.**

1. Waste containers and storage areas are identified to make sure waste is disposed of in the correct way
2. Flow of waste and waste containers e.g. low risk waste containers don't enter high risk areas
3. Easy to clean
4. Area should be kept maintained
5. Emptied at appropriate frequencies
6. Keep waste area doors closed and external waste containers covered
7. Pest control measures where required



If unsafe products or substandard trademarked materials are transferred to a third party to dispose of them then they will be a specialist in secure disposal.

There will be documented records kept of the amount of waste collected.





# Revision Activity 5

**What two things will you prevent happening by ensuring waste is managed correctly?**