



Food Manufacture

Building, Equipment Design and Maintenance

Lesson 2

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.





All plant and processing equipment condition is monitored on a documented planned maintenance schedule.

This can prevent any equipment being neglected which may affect the product safety and staff safety





**When
commissioning
new equipment, it
will be decided
what
maintenance
requirements are
needed.**





If equipment damage has occurred and there is a risk of contamination, then the equipment will be inspected at decided intervals and any inspection results recorded and if any action was taken.





If temporary repairs are needed they are documented and controlled to make sure that the legality and safety of the product isn't compromised.

Then permanent repairs can be completed as soon as practicable and within a specific timescale.





**The product
safety or legality
must not be
jeopardised
during
maintenance and
cleaning
operations.**



A documented hygiene clearance procedure is followed whereby precautions are taken to minimise product contamination risk.

This is done by:

- Removing the items to be maintained
- Using suitable screening
- Schedule maintenance cleaning outside of production hours



After maintenance there will be a procedure to follow where the equipment is then cleaned and inspected before being used. The relevant authorised person will then accept the equipment back into operation. This will be recorded on the relevant document.





Engineering workshops are kept clean and tidy so there is no chance of transfer of engineering debris to the production line.



If possible, any tools and equipment used for maintenance in high-risk areas are identifiable and dedicated to only that area to prevent any contamination e.g., use a specific colour for different departments.





Revision Activity 2

What are the precautions that can be taken to minimise product contamination as stated in a hygiene clearance procedure?