



Food Manufacture

Building, Equipment Design and Maintenance

Lesson 5

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.





In a factory there may be areas where the product is more at risk than other areas this is known as a high risk or high care area.

There should be a map of each factory which shows the different levels of contamination risk to the product.





The key risk areas which are shown on the map are:

- High-risk or high-care areas for chilled and ready to eat products
- Ambient high-care areas
- Low-risk areas
- Enclosed product areas e.g. packed product
- Non-product areas e.g. offices



**High risk areas
are physically
segregated
from other
parts of the
site.**





**The
segregation
should take
into account
eight key
factors.**

1. The flow of the product
2. Equipment
3. The nature of the materials
4. Personnel
5. Waste disposal
6. Utility of provisions
e.g., drains
7. Air flow
8. Air Quality



Any transfer points will not compromise any segregation between high-risk areas and other areas e.g., cookers with double doors which are loaded in a low-risk area and unloaded directly into a high-risk area.



Where a physical barrier is not possible then alternative procedures must be in place to segregate the high care area, they must take into consideration the risk of cross contamination from four main sources.

1. Unauthorised movement between high-care and other areas
2. Any microbiological contamination from low-risk areas
3. Materials, utensils and equipment transfer through sanitising controls
4. Any airborne contaminants e.g. dust particles



Revision Activity 5

Name two key factors that should be taken into account when segregating high risk areas from other parts of a site?