



Food Manufacture

Building, Equipment Design and Maintenance

Lesson 7

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.





**There are
designated
changing
facilities for all
personnel.**

The location of the changing facilities allow direct access to the production, packing or storage areas without accessing any external areas.



In a food factory there are storage facilities for staff to use so they don't take personal items into production and cause a contamination risk.





Outdoor clothing and personal items are stored separately than production clothing to prevent any cross contamination.

This can be done by:

- Using a locker divider to keep things separate
- Using a laundry bag for protective clothing
- Using a separate area for work clothes



Dedicated hand wash facilities are allocated at the entrance to production areas and at appropriate areas within the production area.

In some dry environments where water is avoided gel or alcohol sanitisers are used however staff should still wash their hands before they enter the dry environment.





Hand washing facilities are equipped with six key features.

1. Instructions for use with pictures
2. Sufficient warm water
3. hands-free operated taps
4. Liquid or foam soap solutions
5. Hygienic hand drying facilities e.g. single use hand towels or hand dryers
6. It is good practice to also use hand sanitiser in low risk areas and it is essential in high risk areas



**Toilets are separate
from the production
and packing areas and
never open onto them.**

**Toilets are be provided
with the appropriate
hand washing facilities.**





There should be a designated controlled area for smoking which is isolated from the production area so no smoke can reach the product.

Smoking and electronic cigarettes are not allowed in the production or storage areas.





Food brought onsite must be stored in a hygienic state away from the processing or production areas.

If dedicated areas are allocated for eating outside then there must be appropriate control of waste to not attract pests.



If there are catering facilities onsite then they will be suitably controlled to prevent any contamination of product e.g., by food poisoning or allergen contamination.





Revision Activity 7

Why Name two features that a hand washing area in a food factory should be equipped with?