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are considered
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Optimising
hygiene and
efficiency are
key concerns
when it comes to
factory design

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Food
manufacturers
need to consider
all aspects of a
factory's design
– even the less
glamorous ones –
to optimise...

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design factoring
in hygiene and
efficiency~~
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Stairways and
other

Installations in
Food Factories
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Areas 25.

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of Entries,
Exits, other
Openings in the

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INTRODUCTION.

Until the 1970's microbial product safety was based on inactivation of microbes by:-

- heat treatments, such as pasteurisation and sterilisation, after packing in jars or cans
-

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Chemical
preservation • c
ompartimentalisat
ion, where the
growth
supporting
aqueous phase is
dispersed as
very small
droplets in a
fat phase,
trapping any
microbe present
in a small

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Of Food •

cooling and
freezing •

hurdle

technology, the
combination of

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Hygienic food
factory design
provides: -

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Defence against external factory hazards
Defence against internal factory hazards
- no harbourage sites and ease of cleaning
Internal flows of people, product, packaging, air and wastes to prevent cross-

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contamination
Security against
deliberate
contamination

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Using machinery
designed with
hygienic design
principles in
mind helps food

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Manufacturers
limit the risk
of toxins or
other
microbiological
organisms coming
into contact
with food
supplies. The
good news is
that sanitary
and hygienic
design doesn't
necessarily cost

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more than the same equipment would cost without these principles in mind. That said, there is sometimes a higher upfront cost due to certain material choices, but the benefits of these choices

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reduce operating
costs in the
long ...

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Equipment Design

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and other
experts in the
field, this
major collection
is a standard
work on good
hygiene practice
in food
processing. The
coverage is
truly
comprehensive
and includes

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Of Food
regulation and
legislation for
both Europe and

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vital for
consumer
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the sanitary design of food processing facilities is central to the manufacture of safe products. This book provides an essential overview of hygiene control in the design, construction and

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renovation of
food processing
factories.

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The layout and
design of the
food factory
must be adapted
to the hygienic
requirements of

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of a given process,
packaging or
storage area.

The interior of
the factory must
be designed so
that the flow of
material,
personnel, air
and waste can
proceed in the
right direction.

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Hygienic design
impacts all
elements of the
food

manufacturing
infrastructure,
including
equipment, the
facility,
buildings and

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This section outlines key principles of hygienic equipment and facility design with illustrative examples frozen food companies can implement to best address Listeria monocytogenes

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AND CONSTRUCTION
5 Design and
construction The

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decisions made at this stage of development can be critical for a business, as any changes needed to rectify poor choices following construction can be both disruptive and expensive. Site

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Location is
important.

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~~The legislation
lays down the
food hygiene
rules for all
food businesses,
applying~~

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effective and proportionate controls throughout the food chain, from primary production to sale or supply to the...

~~General food law~~
~~Food Standards Agency~~

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(European
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with the aim to
promote hygiene
during the
processing and
packing of food
products.

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