



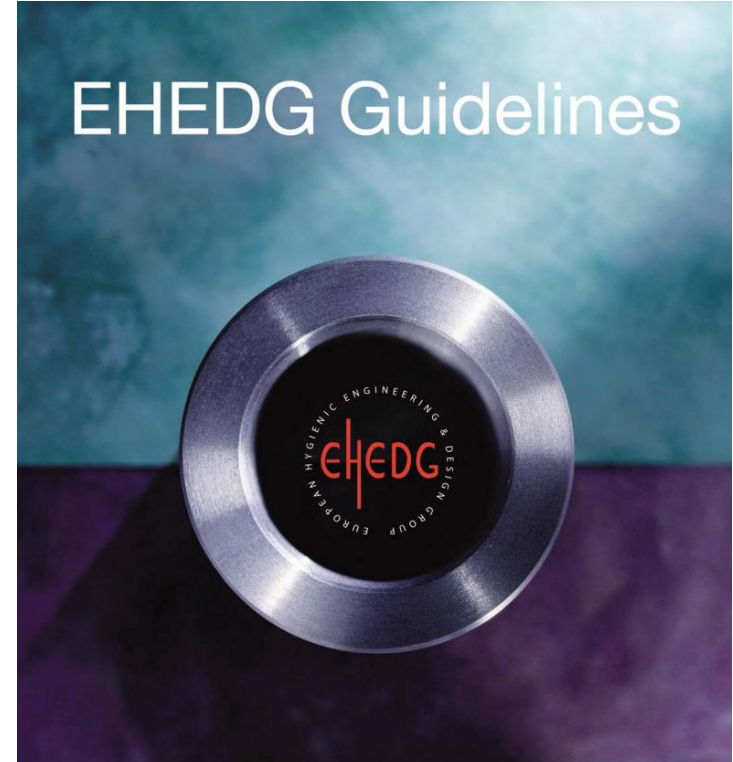
Guideline 44 revision: Factory design

Prof. John Holah

Why revise?



- First edition 2014
- Best seller (translated in various languages, numerous downloads and sold frequently)
- Unique guidance
- Significant change in drivers re building design
- Questions on building design being addressed to EHEDG



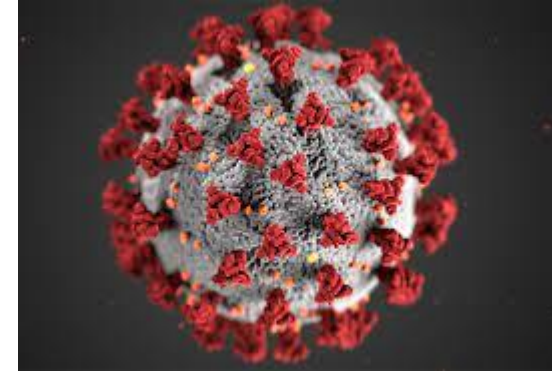
DOC 44
HYGIENIC DESIGN PRINCIPLES FOR FOOD FACTORIES
First Edition, September 2014



Potential drivers



- Covid
 - Separation
 - Automation/big data
- Bioterrorism
- Hygienic design lifecycle (JI and JII)
 - Potential audit standard (JI)
 - URS (JII)
 - Managing building work during food production risk assessment and equipment installation
 - Commissioning (JII)
 - Building legacy assessment (JII)
- Climate change
 - Floods/snow/drought
 - Pests
- Sustainability
 - Energy
 - Water



Single or multiple documents



1st Steering Group Meeting in Schphol, 15th September, 2022

No decision but develop 5 subgroups managed by a Steering Group.
Assess outputs from the subgroups and manage expectations

- Building design: Philosophy and design prerequisites
- Building design: Mitigating hazards by hygienic design principles
- Building design: External and internal building elements
- Building design: Services
- Building design: Managing building activities



Subgroups



Building design: Philosophy and design prerequisites

1. What is hygienic design, risk assessment, farm-to-fork (agriculture, manufacturing, storage and distribution, retail), URS
2. Brownfield, greenfield, legacy design
3. Climate/sustainability – lifecycle costs
4. Psychology of factory design

Building design: Mitigating hazards by hygienic design principles

1. Mitigation of hazards – Zoning, segregation, barrier control, airlocks, pests, materials of construction
2. Managing people (Covid, bioterrorism, food defence risk assessment?, access control, personnel areas, changing rooms)

Subgroups cont.



Building design: External and internal building elements

1. Site and factory envelope (foundations, external walls, entrances, windows and roof)
2. Junctions and joints – including ceilings, walls, floors and drainage systems
3. Internal fittings – doors, walkways, stairs, lifts

Building design: Services

1. Services (pipework, electrics, lighting, cleaning solutions, steam, compressed air, process air, sprinklers, other gasses, air, water)
2. Waste management

Building design: Managing building activities

1. Managing building work during production and equipment installation – risk assessment
2. Building commissioning and validation and comparison with URS – residual hazards to manage
3. Design for the future – vertical
4. Training for constructors/contractors

Recruitment drive



Steering group members

- Overview, style, consistency, management, generalists

Subgroup members

- Specialists

Please contact:

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