

Regional Section Mexico: activities and plans



Comité Mexicano EHEDG

Online courses: Advanced Hygienic Design



1.- January 31st to February 04th **Open course**

2.- April, 25th to 29th **Open course**

3.- August, 15th to 19th **Private course**  

4.- **November, 21st to 25th** **Open course**

5.- **December, 5th to 9th** **Private course**



Online Courses: Hygienic Design for Food Processing Facilities and Equipment Users. JII, part III.



1.- March, 10th & 11th

Open course

2.- November, 3rd & 4th

Private course

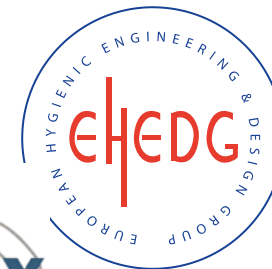


3.- November, 10th & 11th

Private course



Webinars



1.- 01/2022

"The importance of Hygienic Design in Food services, based on EHEDG guides 8 and 44"



2.- 02/2022

Importance of Hygienic Design in the construction of Food Facilities



3.- 05/2022

Food Facility Hygiene and its relationship with hygienic design



4.- 05/2022

Basic Hygienic Design



5.- 06/2022

Hygienic Design Basic Criteria



6.- 07/2022

Survey: Hygienic Design Training Needs



A. Maroto

7.- 07/2022







Application of Hygienic Design in water Distribution Systems.



World Food Safety Day



June

- 14-Jun
 **31**  **20**
- 15-Jun
 **33**  **20**
- 16-Jun
 **40**  **30**



Celebrando el Día Mundial de la Inocuidad 2022



Conferencia Magna
Perspectivas del Diseño Higiénico en la Industria Alimentaria

Mesa Redonda Enfoque al Diseño Higiénico en la cadena de suministro
 Fabricantes de Equipo, Contratistas para Plantas Procesadoras y Usuarios de la Industria de Alimentos.
 CIAJ, Grupo La Morena, Pepsico, Sigma Alimentos SuKarne, Taller el Venado, entre otros.



Hub Lelieveld,
 Director de EHEEDG y I.



Evento Empresarial Híbrido

- ▶ Ciudad de México
 14 de Junio, 2022
 16:00 a 18:00 h
- ▶ Monterrey, N.L.
 15 de Junio, 2022
 16:00 a 18:00 h
- ▶ Guadalajara, Jalisco
 16 de Junio, 2022
 16:00 a 18:00 h

Programa en cada una de las sedes por confirmar

September, 27th to 30th

Preventive Controls for Human Foods



October, 12th & 13th

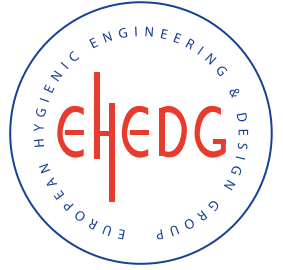


November, 17th, 18th & 19th

CUCCAL 15 Industrial week



10 Learned Lessons



- 1.- Sinergy with Food Industry associations(CIAJ, CANACINTRA,AGROALI).**
- 2.- On line courses are an exceptional option to show new e-tools.**
- 3.- How important is to cooperate with the EHEDG's group for GFSI**
- 4.- Keeping communication with academia and students.**
- 5.- Visibility of EHEDG with Webminars.**
- 6.- Having more AT in our regions.**
- 7.- Increasing advisory to Food Industry, and Equipment and Constructions firms.**

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10 Learned Lessons



8.- Intra Collaboration is a Key element for the MexEHEDGComm.

9.- Spreading e-newsletter allows more enthusiasts, and curiosity in the HD e-community.

10.- Extra collaboration with institutions is key for visibility: GHI, IUFoST, FSPCA.

And there many more, just a taste of...😊

We Will be more than happy by sharing our experience and learn from other EHEDG RS or WG !!