



Maintenance and Installation practices

To manage hygienic integrity and compliance

Background



Over the years food safety regulations have evolved and together the engineering industry for equipment and production facilities

Development of guidelines, regulations, standards and directives for compliance equipment that fit indented use

Producers are challenged to operate equipment nowadays that have been developed with older regulations, that results to the need for effective maintenance, refurbishment and in some cases replacement of equipment

Scope of guidelines



Provide insight and guidance for

- Installation, decommissioning, maintenance principles, refurbishment and end of life best practices
- The business value of regular preventive maintenance to ensure longevity of operations with minimum food safety risks
- Different types of maintenance pros and cons and methodologies
 - Preventive, Corrective, Predictive, Continuous
 - Total productive maintenance
- The use of data and technology as a failure prevention tool
- Risk assessment of maintenance operations
- End of lifetime of an asset

Within scope of work



- Food processing equipment
- Production lines
- Building installations
 - Passive elements (walls, floors, roofs, etc)
 - Active elements (waters systems, drainage, tanks, HVACs, etc)
- Human factor and GMP and housekeeping
- Legacy systems

Expression of Interest



Q&A?

Who is interested to join the team?