



WG

Hygienic Design Benchmarking

Break-out session EHEDG World Congress 2022 Munich

Gerdien Raap

Background



Addressing broader EHEDG goals:

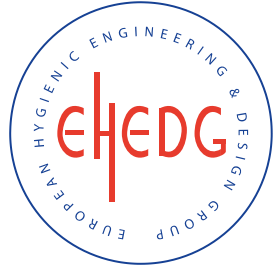
- Hygienic Design better addressed in Food Safety Management Systems.
- EHEDG Product Portfolio the first to be consulted when Hygienic Design expertise required.
- EHEDG brand more globally recognised.
- Balanced EHEDG membership over the whole supply chain.

Global Food Safety Initiative (GFSI)

- Initiated by Consumer Goods Forum, Industry-driven.
- World wide participation and influence.
- To harmonize audit requirements for Food Safety Management Systems.
- A GFSI recognized certificate is a “license to operate” in the foods world.



Project Phases



Phase I :

Encourage GFSI to draft
HD benchmarking requirements

Phase II :

Encourage Stakeholders to adopt
HD scope JI/JII

2017

- Reach out to GFSI
- Consult GFSI on mandate for drafting Hygienic Design Scope

2018

- Support selection Technical Working Group
- EHEDG members participate in TWG



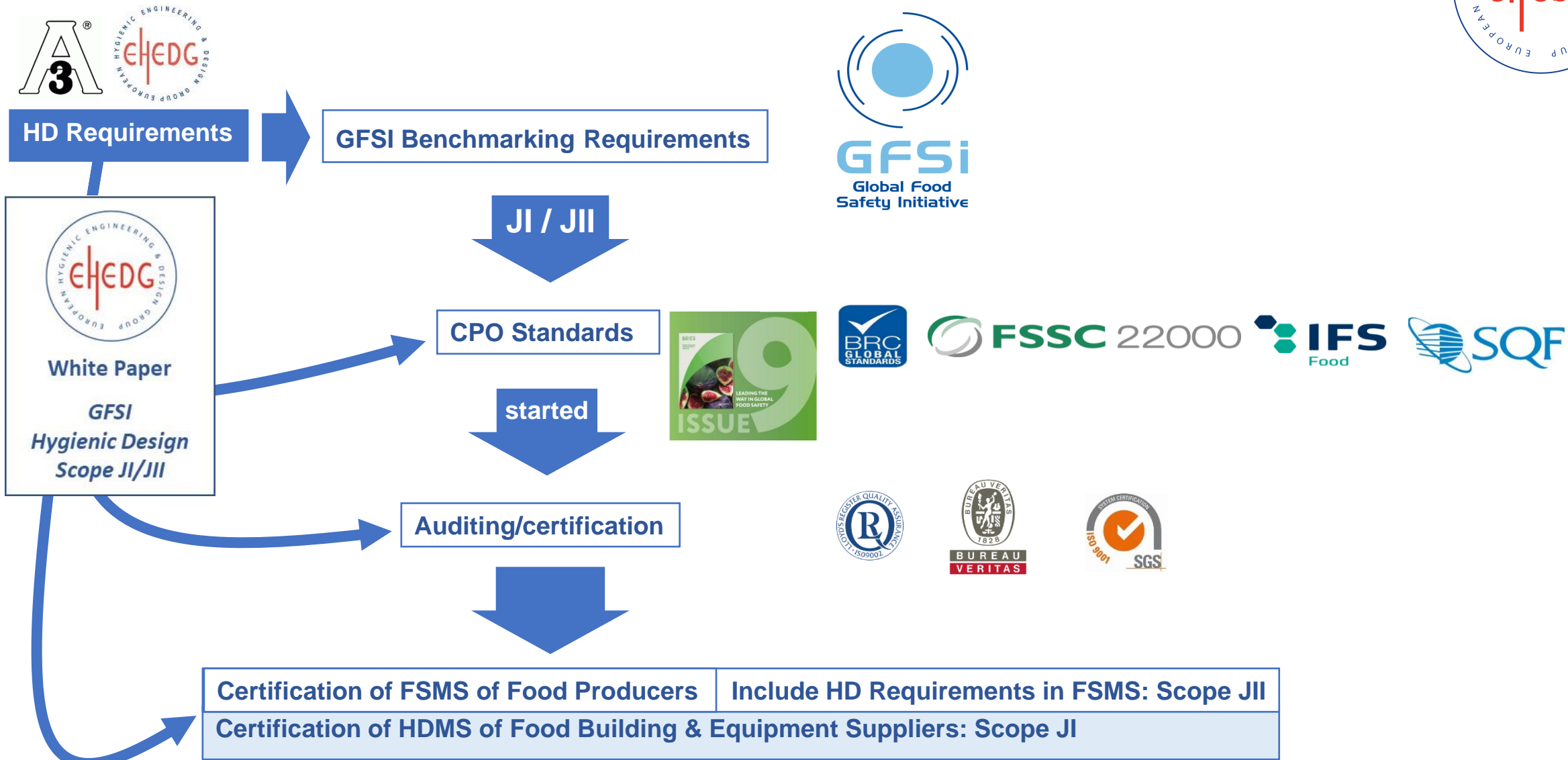
GFSI
Global Food
Safety Initiative

Benchmarking
Requirements
2020

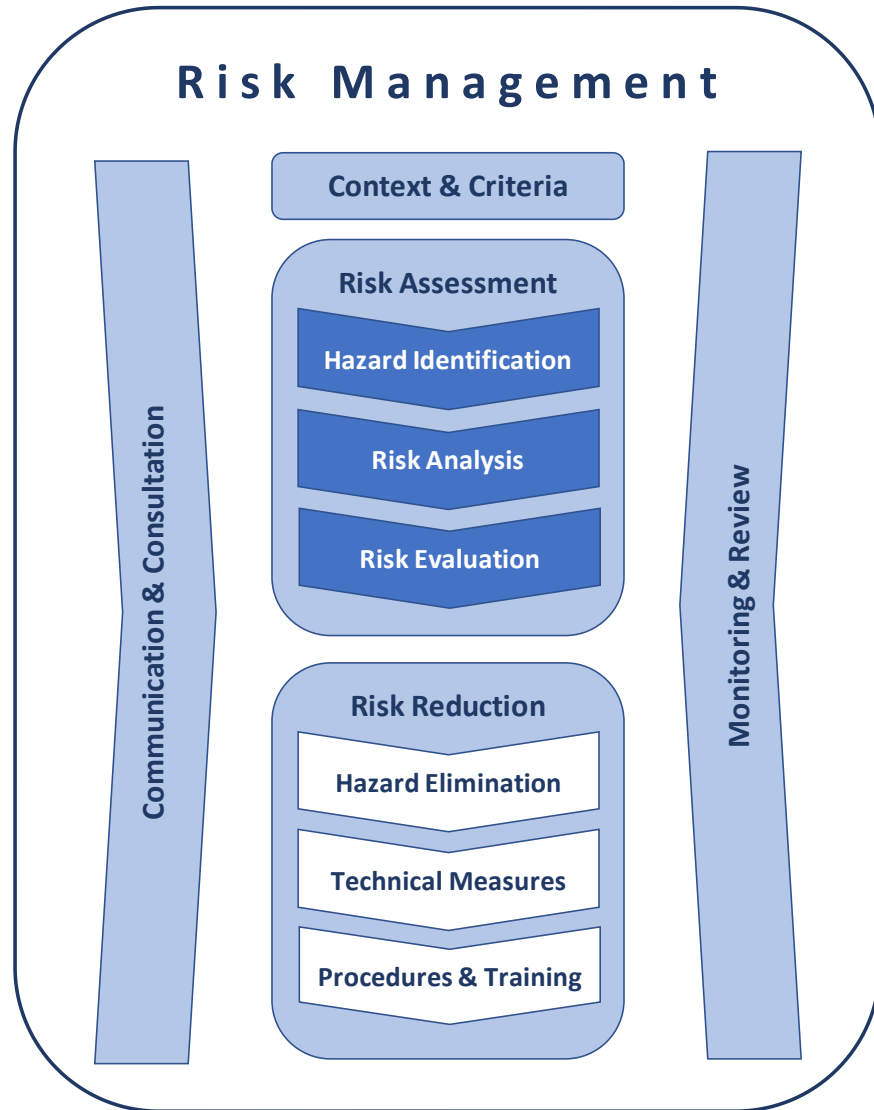
2020-2023

- 3A-SSI / EHEDG Press Release on Scope JI/JII
- Lectures at Food Safety related Conferences
- White Paper on GFSI HD Scope JI/JII
- Guideline Hygienic Design Risk Management
- Training Modules

Incorporating HD into Food Safety Management Systems



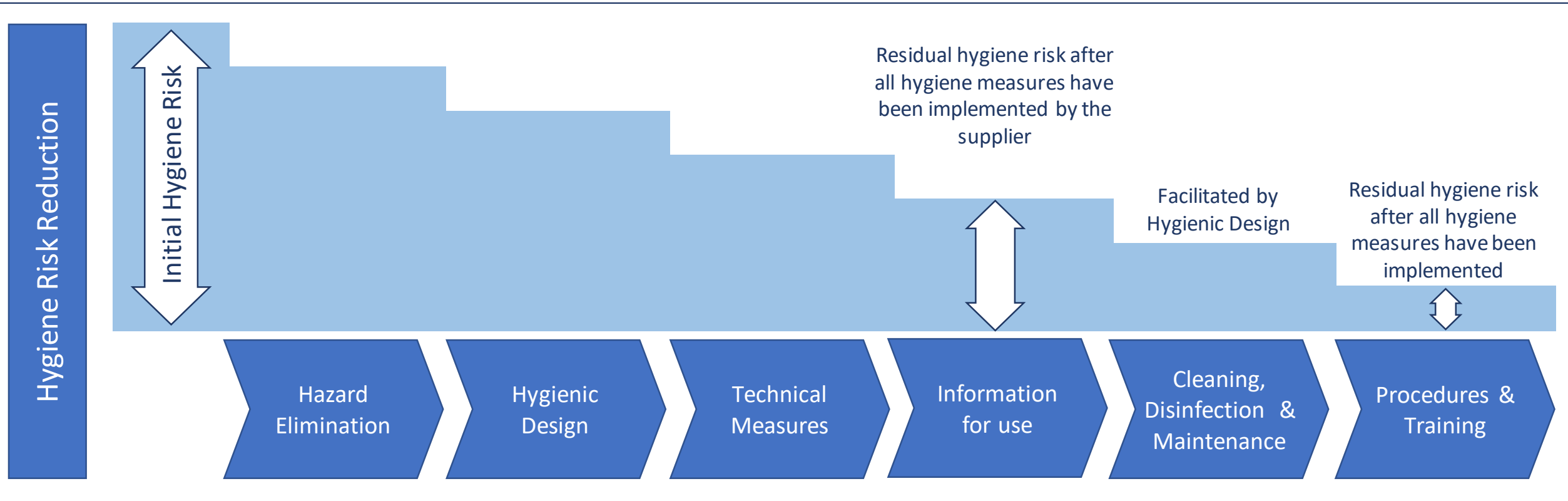
New Guideline: Hygienic Design Risk Management



- Based on generic Risk Management models:
 - ISO 12100 - ISO 13010 - ISO 14159 - EN 1672-2:2020
- Hygienic Design Risk Management:
 - Hygiene Risk Assessment (Food Safety & Quality)
 - Hygiene Risk Reduction with Hygienic Design
- Added value:
 - Checklists
 - Hygienic Design Principles Equipment
 - Hygienic Design Principles Building
 - Reference to EHEDG guidelines
- Approach HDRM guideline:
 - User Perspective
 - Supplier Perspective
 - Communication

Doc 58 HDRM
Expected 2023

Hygiene Risk Reduction Process



Based on ISO 22100-1:2015




Approach HDRM






Life Cycle Phases

Assembly & installation
-
Start-up
-
Operation
-
Cleaning (& disinfection)
-
Maintenance &
temporary disabling

Food Safety Hazards

 Physical
-
 Chemical
-
 Biological

Prevention of

 Ingress
-
 Accumulation
-
 Growth

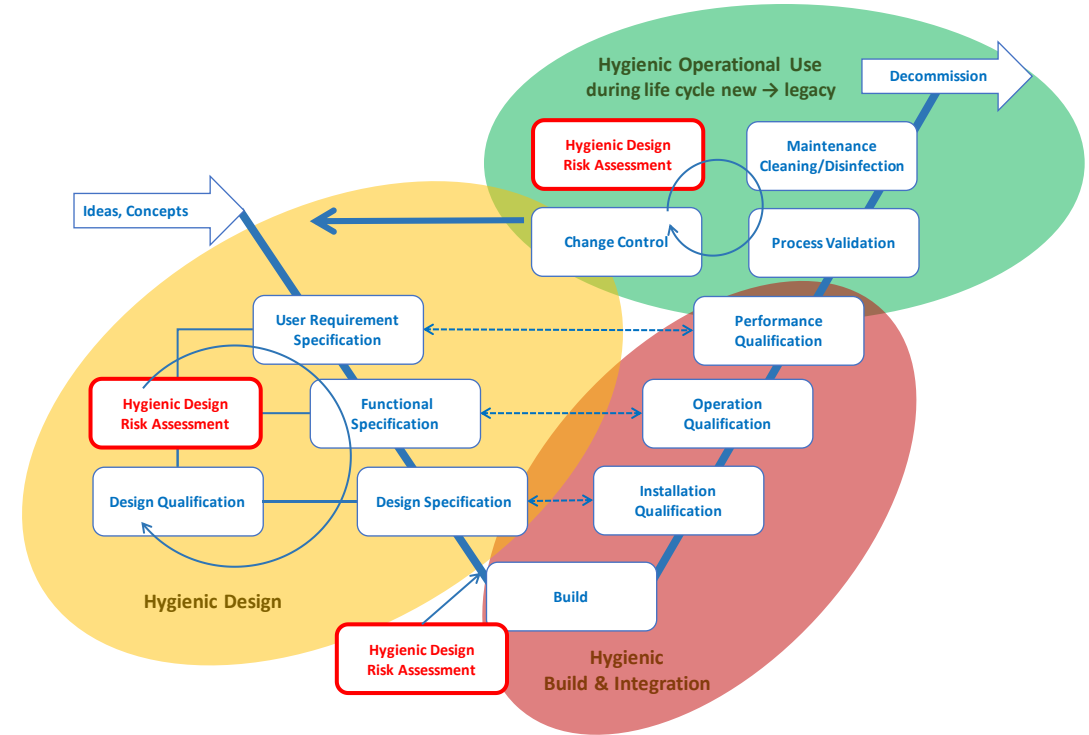
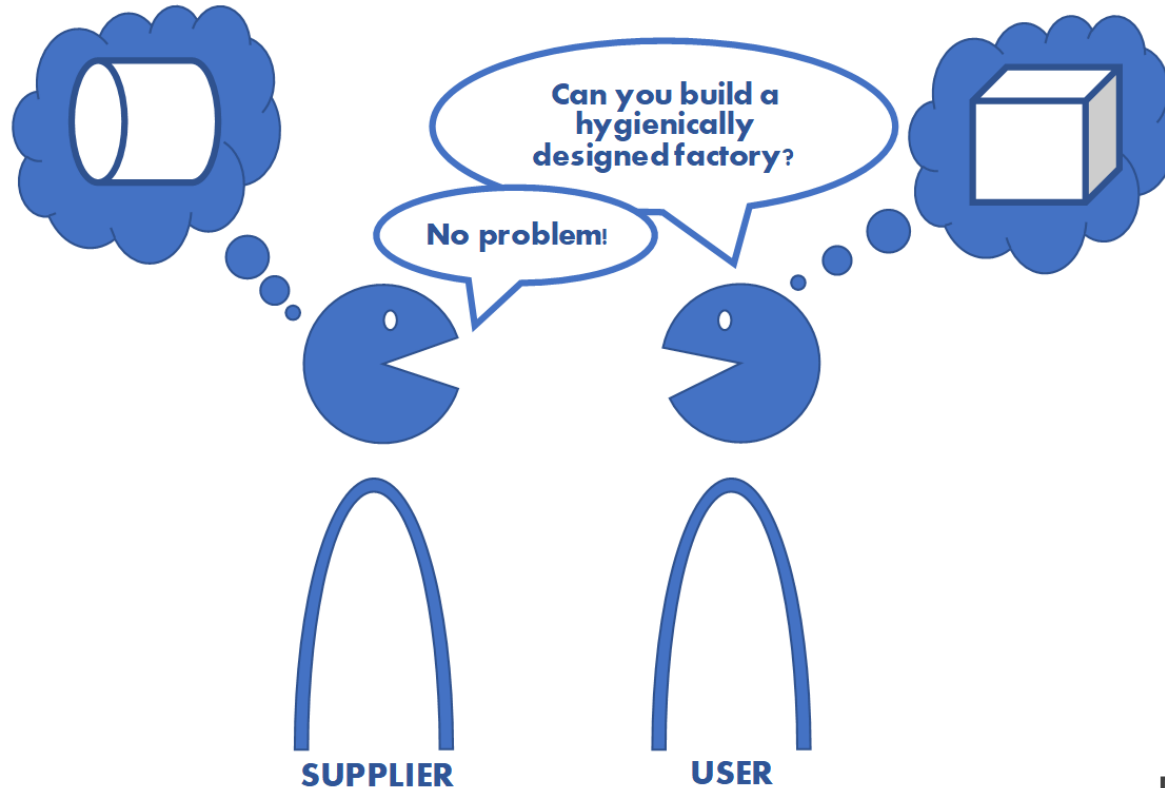
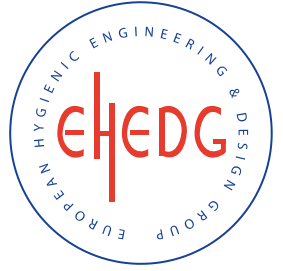
Hygienic Design Principles

Segregation
-
Cleanability
-
Accessibility
-
Drainability
-
Material Compatibility
-
Surface & Geometry

Supplier and User perspective



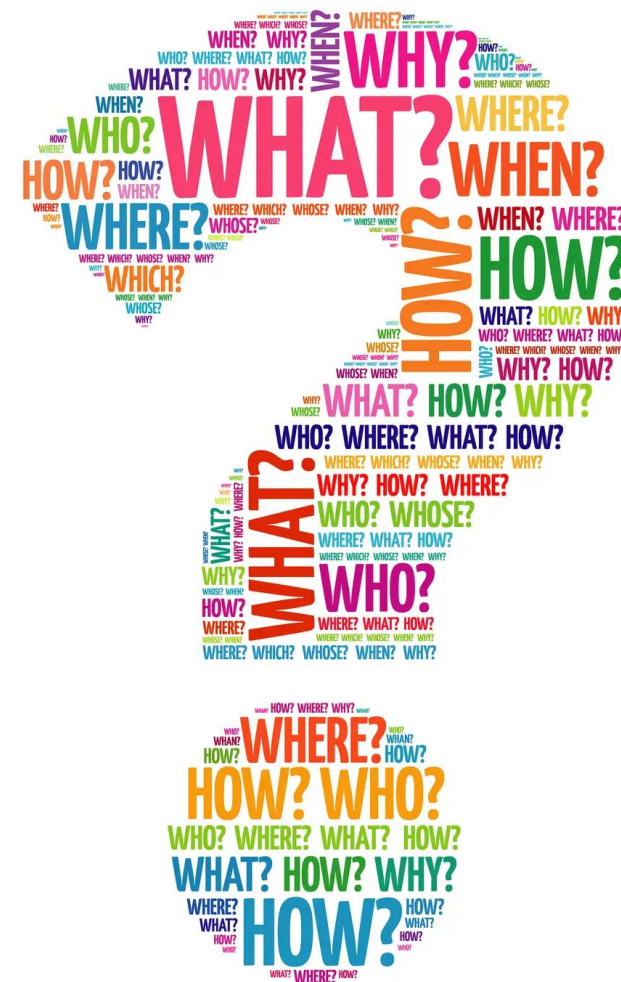
Communication: Create a common language



Reference to:

- Doc 34: Integrating Hygienic Entities
- V-model combined with hygienic life cycle management

ANY QUESTIONS?



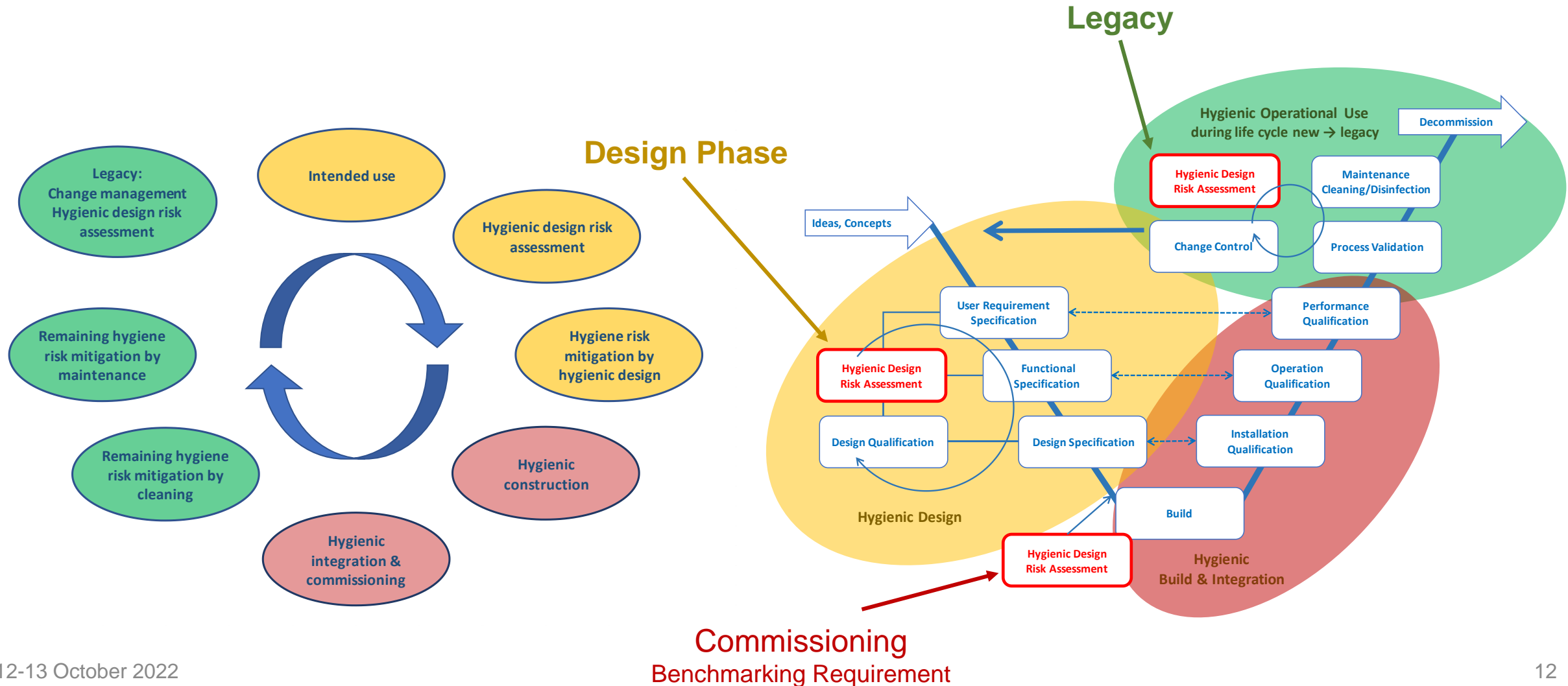
Back-up slides



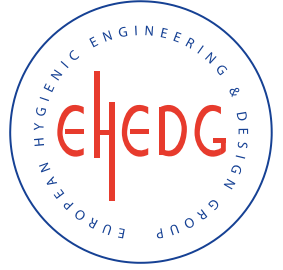
Hygienic Design Life Cycle Management



Several occasions in the life cycle of an entity where HDRM can be applicable



EHEDG & GFSI Project Phases



Phase I : Encourage GFSI to draft HD benchmarking requirements

GFSI Project Team

Patrick Wouters
Peter Overbosch
Gerdien Raap

Steering Committee

Matilda Freund
Peter Golz
Tracy Schonrock

Phase II : Encourage Stakeholders to adopt HD scope JI/JII

HDBS Project Team

John Holah	Lucia Portanet	Stefan Akesson
Alan Friis	Anne-Claire Carrere	Ellen Brinkman
Dirk Nikoleiski	Patrick Wouters	Olivier Rondouin
Marc Mauermann	Peter Overbosch	Olivier Couraud
Dimitri Tavernarakis	Gerdien Raap	Katie Satterthwaite
		Xu Yi

3A SSI Team

Rick Heiman
Tim Rugh
Bryan Downer

2020 GFSI Benchmarking Scopes



JI : Suppliers of Food Building and Processing Equipment incorporate HD in business processes

- HD Management System
- HD Risk Assessment when developing buildings and processing equipment
- Implement GMP practices while building and commissioning



D

PRODUCTION
OF FEED

A/B

FARMING
MEAT / FISH
GRAINS

C

CONVERSION
PROCESSING

E/F

CATERING
RETAIL

JII : Food Producers – incorporate HD into existing GFSI scope

- HD Risk Assessment for new and existing buildings and processing equipment
- Change control on HD when modifications on equipment or building
- Procedure to ensure that HD is part of purchasing process for buildings and equipment



Hygienic Life Cycle Management

