



Course - Workshop Advanced Hygienic Design

*EHEDG's
CERTIFICATION

Authorized Trainers:

Andrew Timperley (UK)
Marco A. Leon Felix (Mexico)

*Previous proof of written
test






Mexico City

July the 3rd, 4th and the 5th, 2019

1. Introduction

The design and hygienic construction of equipment and establishments is one of the main requirements for food companies, in order to guarantee safe and suitable products. Users and equipment manufacturers should know the hygienic design criteria in detail and be aware of the role they play in relation to the efficiency and the safety of food processing.

Some of the benefits of hygienic design are:

-  It allows a more reliable management of the food safety system.
-  Reduces cleaning, disinfection and maintenance time by increasing plant availability.
-  It allows to reduce the costs of washing, disinfection and elimination of waste.
-  It fully complies with the legal obligations about hygienic design of the European Union, the United States of America and Mexico.
-  It is consistent with the overall objectives of innovation, optimization and environmental sustainability.



2. Course's scheme

The course is predominantly oriented to the practice. The theoretical foundations are presented in a concise way and always connected to real cases. The course syllabus covers the most important aspects of Hygienic Design and includes classroom experiences and exercises on real cases. Schemes, images and plans made for teaching purposes are used. **As an activity to apply the knowledge, a visit will be made to a food processing plant, this activity is one of a kind, and is considered in the course outline by LEFIX and Associates (Site to be defined).**

3. Destined to...

Plant engineers, designers, commercial technicians, food safety and quality personnel and sanitary inspectors of government entities.

4. List of Topics

1. Legal requirements for hygienic design
2. Food safety hazards
3. Hygienic design Guidelines
4. Building materials
5. Welding
6. Static seals
7. Cleaning and disinfection
8. Pumps
9. Valves
10. Testing and certification methods
11. Layout of the facilities
12. Installation / maintenance / lubricants

5. Certificate

A certificate will be issued for course's attendees. In addition, those interested in certification will submit a written evaluation, where the minimum approval is 70 points / 100 and in case of crediting the minimum score, will receive the certificate of "Certified Participant" by the EHEDG and its names will be published on the EHEDG website.

6. Language

The course will be taught in English and Spanish and the printed material will be 100% in Spanish.

7. Basics

- Hotel: To be defined
- Schedule: from 9:00 to 18:00 h.
- Includes: Meals, official material of the course, constancy, coffee break and simultaneous translation.
- **More Information and Registration:**
proyectos3@lefix.com.mx
proyectos2@lefix.com.mx

Phone Numbers:

(5255) 56 77 86 57

56 84 33 01

56 78 01 20

8. Instructor's CV.

Andrew Timperley

Andy Timperley is an Hygienic Design Engineer, working as a Consultant to the Food Industry. He has over thirty five years' experience in engineering related disciplines since joining a Fluid Power Research Association in 1980 and

subsequently Campden BRI in 1988.

Andy also provides hygienic design consultancy to the European Standards Organisation (CEN) as the named UK Hygiene Expert responsible for hygienic design issues relating to plenary and machine specific 'C' Standards which are then published in the UK by the British Standards Institute. In February 2004, Andy became the first European based Certified Conformance Evaluator (CCE) for 3-A Sanitary Standards Inc.

In June 2006 Andy was elected Chairman of the EHEDG Test Methods Sub-group and continues to be the Chairman of the re-named EHEDG Working Group Certification

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Marco Antonio León Félix

Marco holds a bachelor's degree in food science and technology from UNAM, Mexico, a specialty in freezing technology in Italy, ICI, and a Diploma in Quality's Systems in Mexico, Grupo VISA.

He has been a consultant, trainer and auditor of Safety Systems in Mexico and Latin America in more than 250 food companies since 1992.

He is currently director of LEFIX y Asociados, where he is in charge of the Food Safety Assessments for the GFSI (FSSC 22000 and BRC), HACCP, FSMA, Safety Standards in Mexico, and safety requirements for exports to the USA and the EU.

He has been a professor at UNAM since 1983.

He joined the EHEDG in 2010 and has been working and promoting hygienic design in the food chain in the US, Mexico, Canada, and Latin America. He is involved in several projects related to hygienic design issues in canned foods,

powders and seafood. A cleaning evaluation project for food equipment began at the UNAM. He is responsible for the Mexican Regional Section of the EHEDG.

Trainer authorized by the EHEDG and Train of Trainers for FSPCA.

Contact: Marco A. León Félix

LEFIX y Asociados, Mexico City.

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E-mail: marcoelp@lefix.com.mx

LEFIX web page: <http://www.lefix.com.mx>

9. Investment and Payment's Support

LEFIX's Clients, SOMEICCA and EHEDG members:

\$ 990.00 USD + Taxes

No Members:

\$ 1,090.00 USD + Taxes

Payment in USD on a bank account in Mexico City.

- Payment's Support:
 - 50% one month before the course.
 - 25% at the end of the course.
 - 25% one month before the course.

Reserve your place with a deposit of \$ 2,000.00 MN or 100.00 USD (non-refundable) and complete paying according to the facilities.

Ask about discounts in group.

