



QUALITY ACCESSORIES

Agenda

1. What Is Quality Accessories?
2. Requirements of Quality Accessories
3. Types Of Quality Accessories
4. Conclusion
5. References

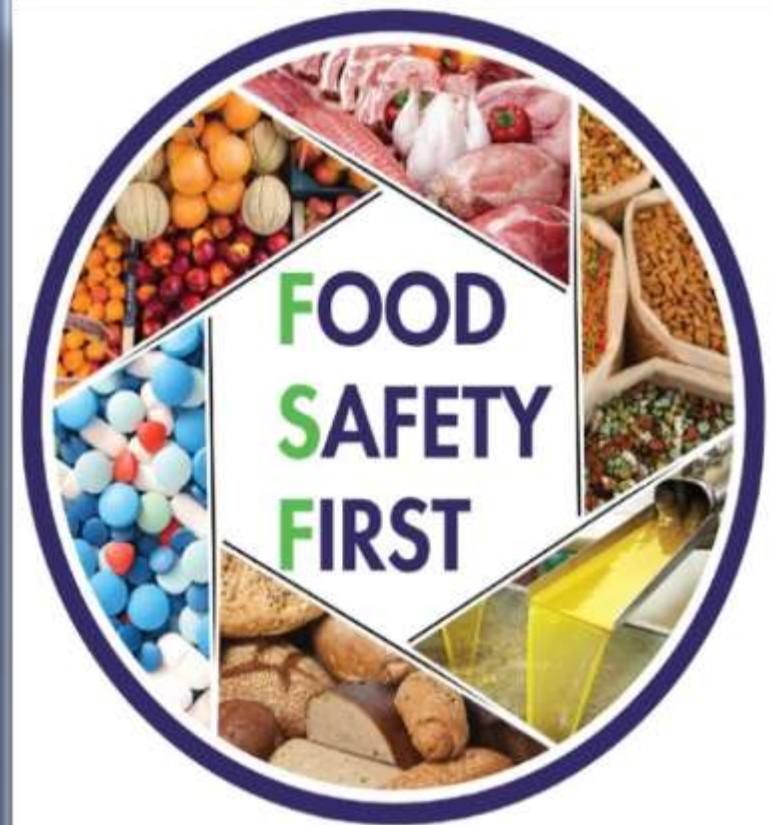
1. What is Quality Accessories?



Food quality accessories plays a very important role in maintaining hygiene and safety standards in food manufacturing units. Quality being major priority needs some basic accessories, tools and equipments to fulfill the quality requirements of food industries.

2. Role Of Quality Accessories

- Food safety is defined as proper handling and storage of food to prevent food born diseases and maintain the quality of food so that it is safe and ready to eat.
- Consumers believes in quality which begins initially from the plant. Quality is the major role and goal to be achieved.
- To maintain the hygiene and quality , quality accessories are the major factors which fulfills the requirements of proper sanitation facilities.
- There are many accessories which has their own need and importance that is when and where to use.



3. Types of Quality Accessories



There are 4 different types of Quality Accessories:

1. Personal hygiene
2. Cleaning & Sanitization
3. Environment Control
4. Pest Control

3.1 Personal Hygiene

- Personal hygiene is one of the necessary step to be followed by the workers in food industries to prevent food borne illness and hazards.
- There should be proper maintenance of body cleanliness.
- Hygiene behavior must include wearing clean protective clothing and avoiding eating near food production area.
- Gloves, caps, aprons, shoe covers should be changed regularly .



3.1 Personal Hygiene

3.1.1 Hair net-

- Used to prevent hair falling in food or equipments.

3.1.2. Hand gloves-

- Use to prevent the germs/physical and microbial contamination spreading via hand.



3.1.3 Over sleeves-

- Used to protect sleeves and forearms which have elastics at both the ends so that they are in place and prevents cloth from splashes.

3.1.4 Hand dryers-

- Used to dry wet hands as wet hand can get contaminated easily and drying prevents the microbial growth.
- Hand dryers are installed in toilets, production areas and manufacturing premises.



3.1.5 Shoe Covers-

- Recommended to wear so that no other dirt particles from outside can enter the premises and production areas to prevent microbial contaminations.



3.1.6 Beard Net-

- Prevents small hairs from falling in food or any sensitive machineries.

3.1.7 Disposable aprons-

- Aprons are LDPE aprons which helps us from getting stains on cloth caused by splashes and dirt in working area.



3.2 Cleaning And Sanitization

There are many accessories which helps in cleaning and keeping us safe from contamination.

3.2. 1. Wall brackets

- keeps the brush wares safe for longer period.

3.2. 2. Brooms

- Color coded brooms for hygienic and non hygienic area
- effective cleaning



3.2. 3 Dustpan

- Used for collecting dust from the floor
- Color code dustpans from area to area

3.2. 4 Brush

- Used for cleaning equipments.
- There are different types of brushes used in food industries like bench/countertop, hand/scrub, short-handles brush, long handles brush, bottle brushes.

3.2 .5. Scrappers

Scrappers are used where extra force is needed to loosen dirt.



The different types of brushes are :

- Bench or countertop brushes
- Hand/ scrub
- Short handles brush
- Long handled brush
- Bottled brushes



3.3 Environmental Control

- No control of temperature and moisture can lead to excessive growth of bacteria in food productions areas.
- All the things should be at its right place to keep the environment clean.
- Sometimes there are demarking of specific area so that it is properly cleaned, and safety standards are maintained



3.3 Environmental Control

3.3.1 Air curtains

- These are installed at door or windows to reduce the smell, maintaining temperature, and keep flying insects out

3.3.2 Stripped curtains

- Installed at warehouse or cold storage to reduce the amount of dust, insects, controlling the noise and movement of air pollutants.



3.3.3 HVAC

Milestone for building mechanical systems which works on the principle of thermodynamics, heat transfer and fluid mechanics which provides comfort for product and workers.

3.3.4. Floor marking tapes

These are Vinyl tapes and helps in keeping the materials and equipments back in right place.

3.4 Pest Control



In food processing industries, flies and rodents are a big problem which can put the business and products at risks. Therefore, pest control is an important part of Good Manufacturing Practices.

3.4.1 Rodabox - These are rat catchers, installed with mouse glue trap and this is very helpful in getting rid of mouse. These are usually strongly built and made up of iron.



3.4.2 Fly Catcher -It is an electrical device which is used to catch insects using ultraviolet light to attract insects. These are used as chemical alternatives for pest control. Usually they are of two types :

- Fly catcher with glue pad
- Fly catcher without glue pad



4. Conclusion

Quality Accessories being the utmost important, used in food manufacturing units can also lead to unhygienic conditions sometimes. So, it is recommended to use accessories by proper selection. Each accessories requires proper cleaning and maintenance.



6. References

1. <https://www.pmg.engineering/accessories-for-quality-maintenance/>
2. <https://pestcure.in/rodents-control-service/>

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