



5 Small Improvements
that make a **BIG DIFFERENCE**
in your Food Factory

1 BETTER HYGIENE ZONING = SMOOTHER OPERATIONS

Small adjustments in entry/exit paths, gowning procedures, and employee movement reduce contamination risks and speed up workflow.



2

FIX MATERIAL HANDLING ISSUES

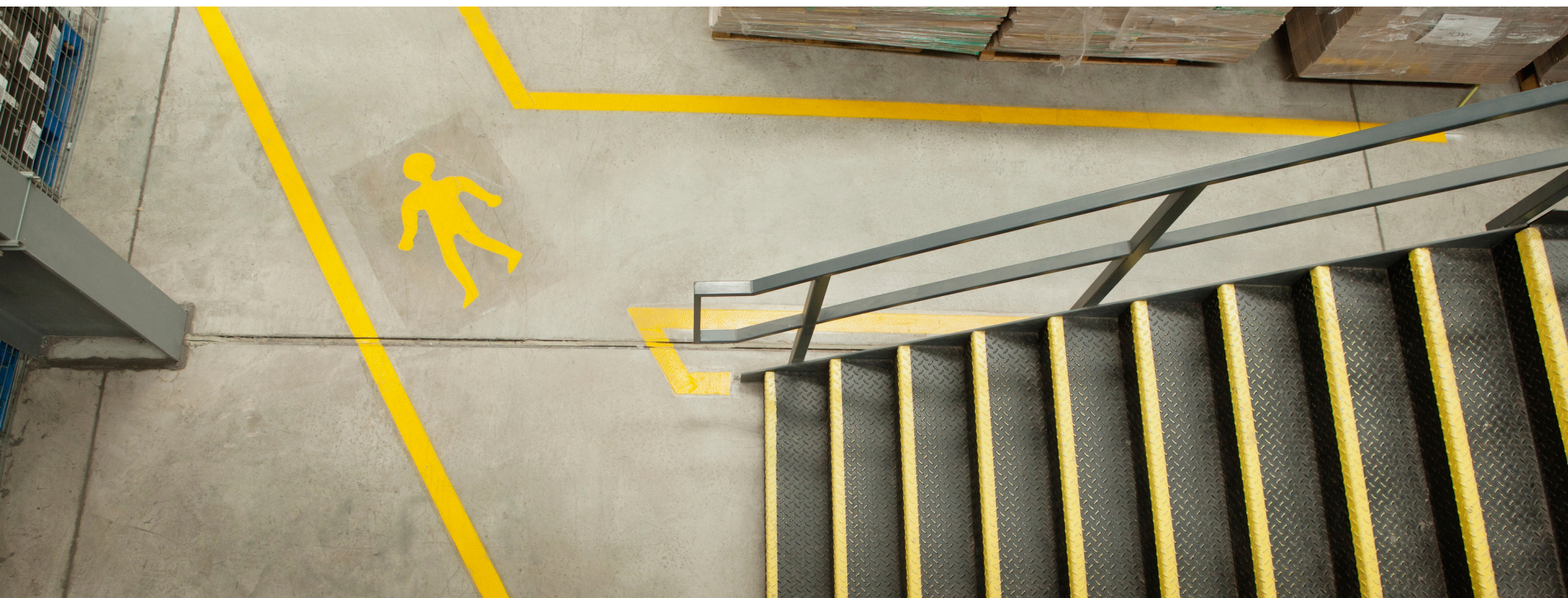
Slight improvements in RM/ PM/ FG/ WIP material storage and handling reduce spillage, waste, and handling time.



3

COLOR CODING PREVENTS CROSS-CONTAMINATION

Simple color codes for tools, floors, utensils, and zones cut mixing errors and improve food safety.



4 10-MINUTE TRAINING = FEWER MISTAKES

Short weekly refreshers on hygiene, equipment use, and cleaning reduce rework and increase consistency in food production.



5 A FEW SECONDS LOST EVERY HOUR = BIG LOSSES MONTHLY

Tiny stoppages from hopper jams, conveyor slowdowns, or sensor delays quietly consume hours of production time.



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