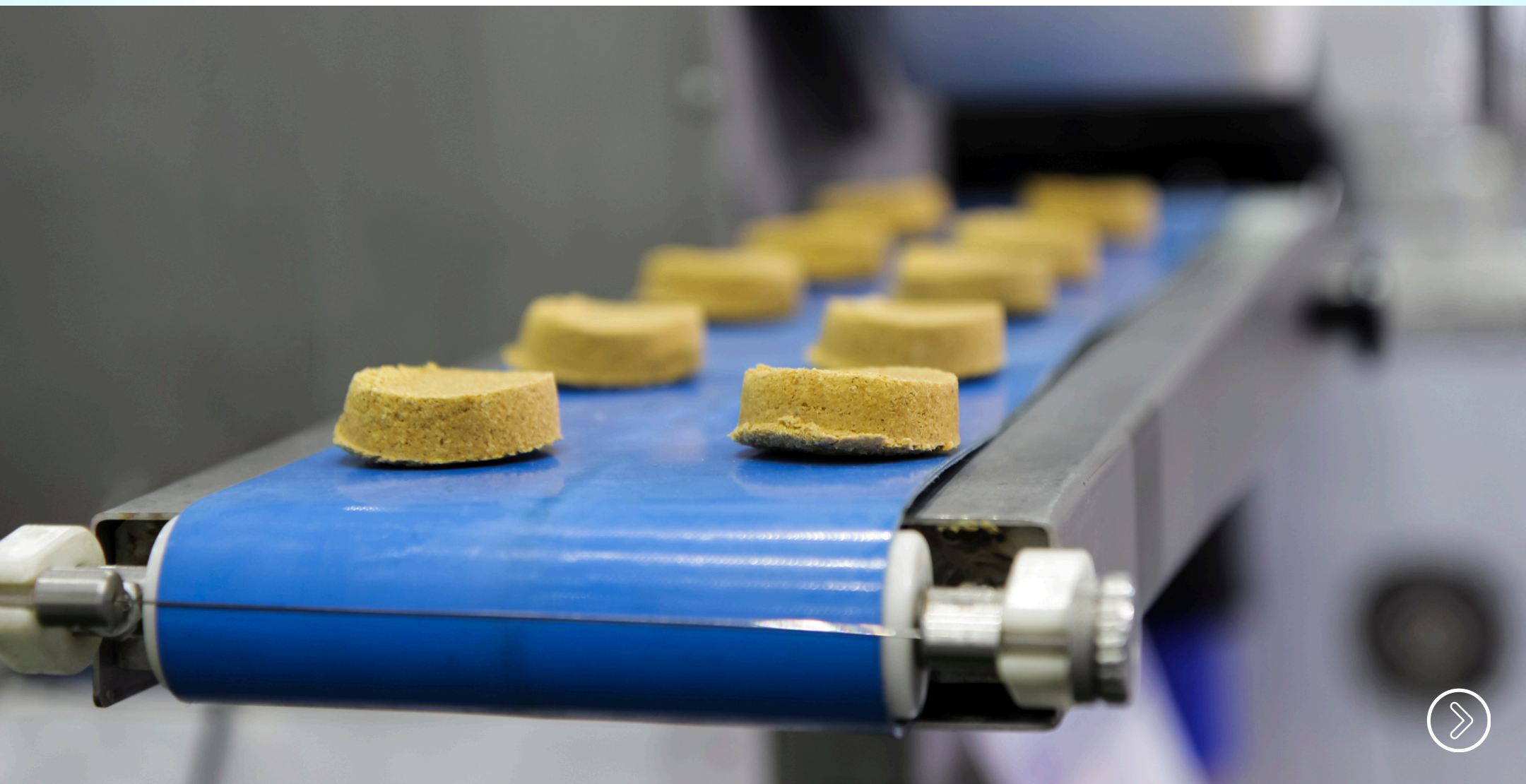


Common Myths in Food Factory Engineering

Most food factory problems don't start on the shopfloor — they start with unchallenged beliefs.



Myth 1

“Imported / premium equipment guarantees compliance”

Compliance is built through hygienic zoning, product & people flow, drainage, access, and utilities.

A world-class machine inside a poor layout does not reduce the risk.

#Myth 2

“We’ll optimize during execution”

Late changes are not optimizations — they are compromises.

Design errors become expensive once building and equipment are in place.

#Myth 3

“Designing for higher capacity is smart”

Over-design creates congestion, hygiene stress, and operator fatigue.

Good engineering balances capacity, operability, and cleanability.

#Myth 4

**“Cleaning can be managed
with SOPs”**

If the design resists cleaning, SOPs will fail.
Hygienic engineering is structural — not
procedural.

Myth 5

“Utilities are secondary systems”

Utilities decide uptime.

When air, water, steam, power, or drainage struggle — production stops.

Myth 6

“All food factories face the same challenges”

Every product, process, and risk profile is different.

Copy-paste design leads to copy-paste failures

Myth 7

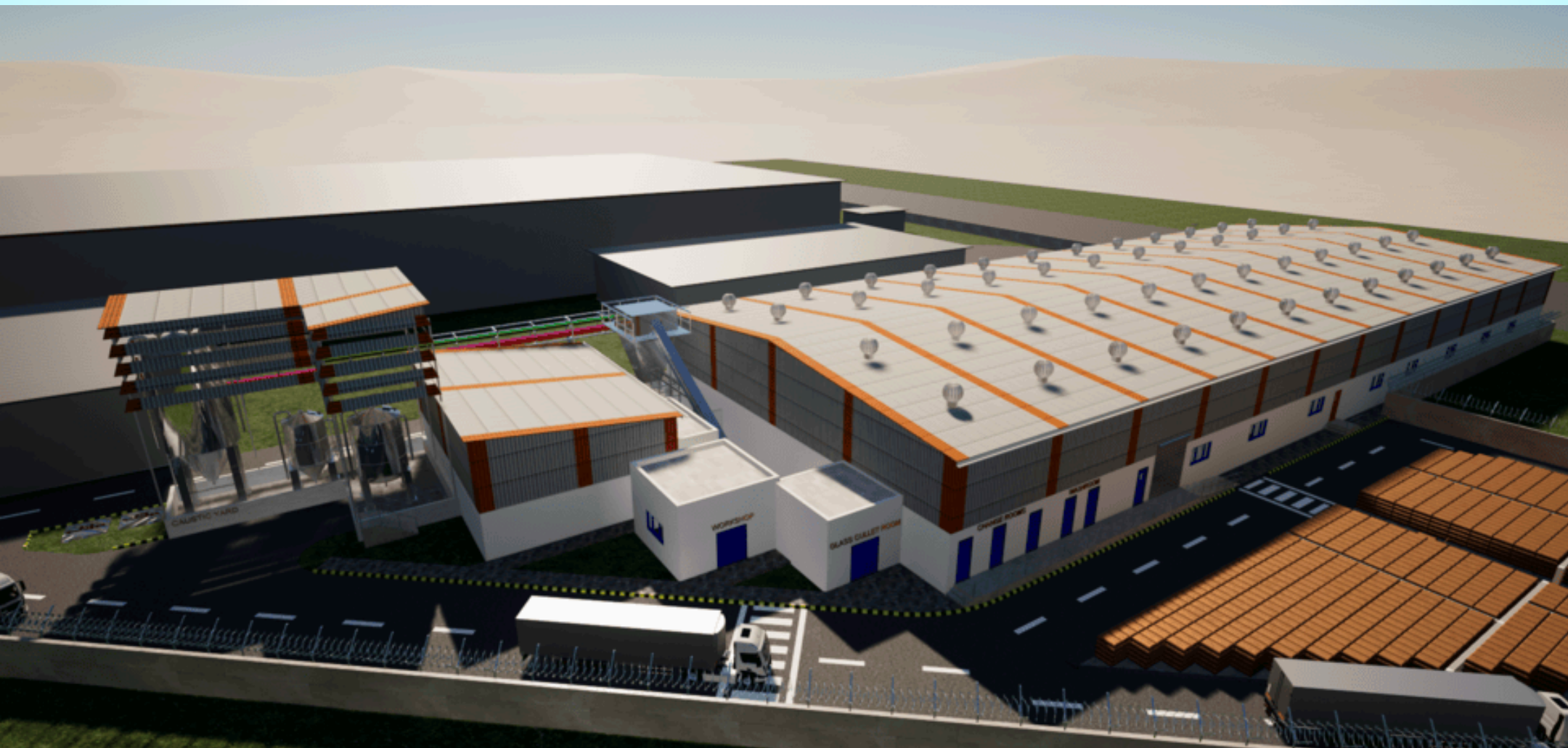
“Automation reduces all problems”

Automation amplifies design flaws.

If the flow is wrong, automation only makes mistakes faster and costlier.

PMG ENGINEERING

Build world class food factories



Food factories don't fail by accident.
They fail when myths guide design decisions.