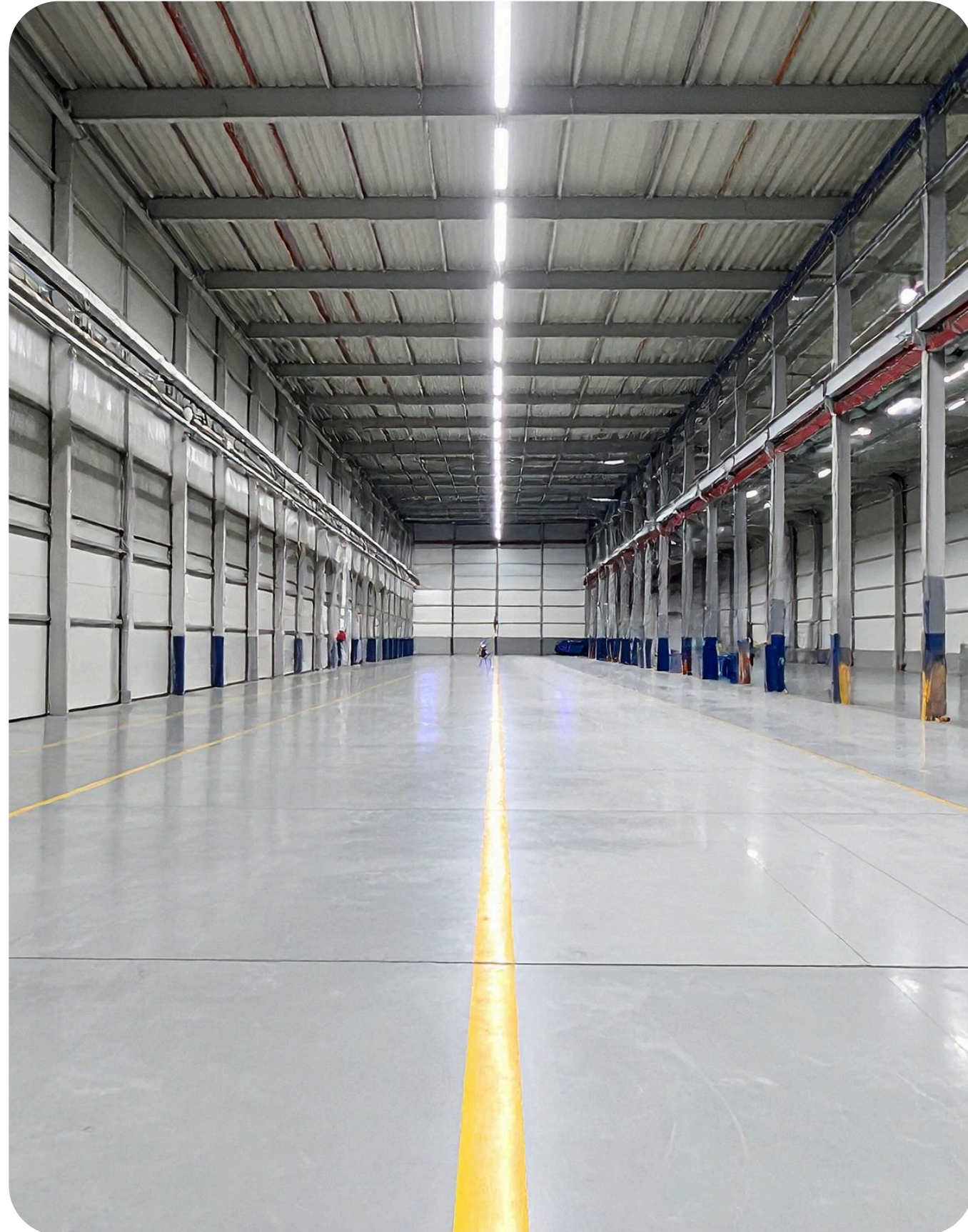


FLOORS AND DRAINS DECIDE HYGIENE, NOT THE CLEANER

In food facilities, hygiene is engineered. Cleaning only follows the path that design allows. Poor floors and drains create permanent contamination risk, no matter how skilled the sanitation team is.





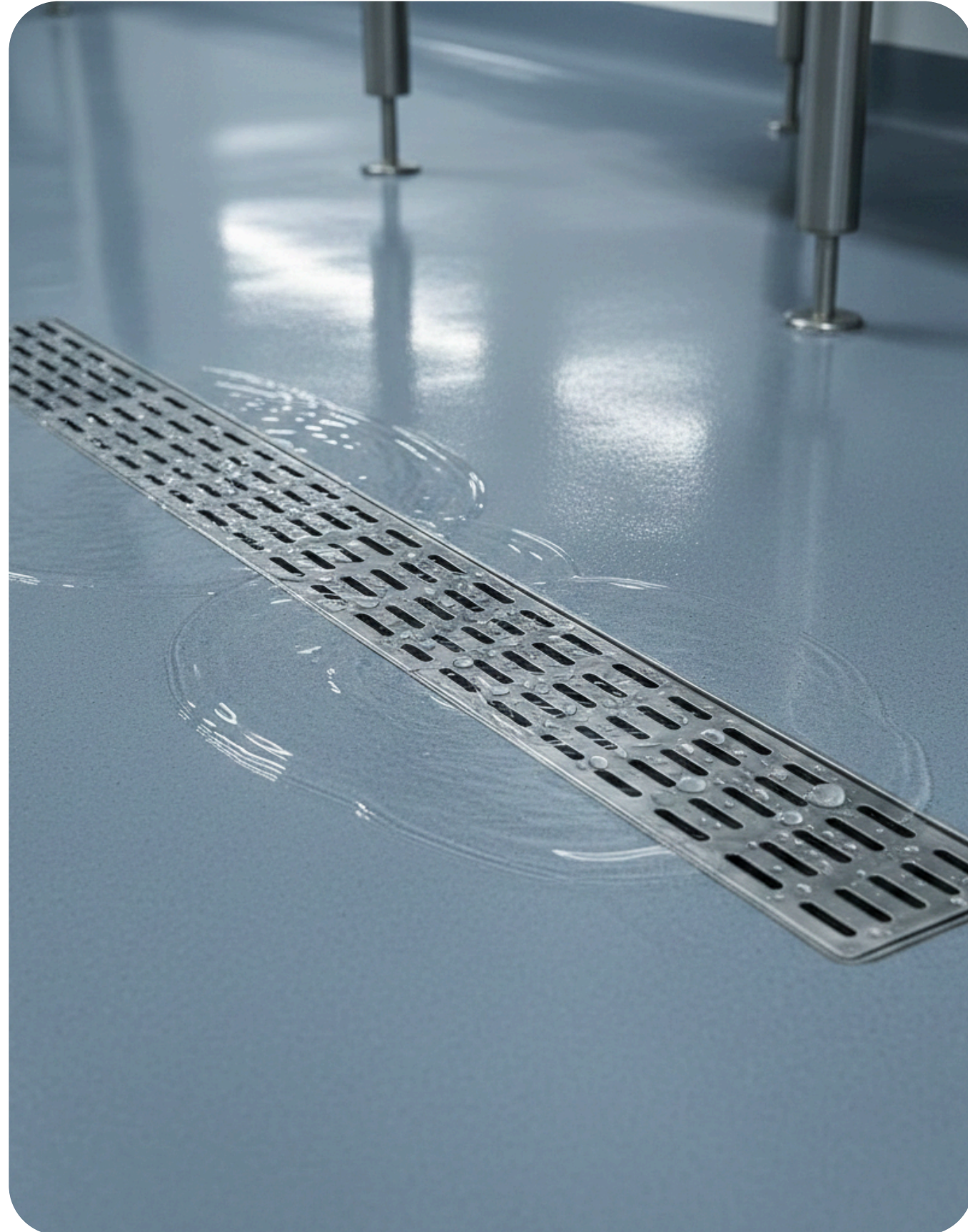
Role of Floors

Floors control how contamination behaves.

- Slope decides water movement
- Surface decides absorption vs rejection
- Joints decide harborage
- Damage decides microbial growth

**FLAT OR CRACKED FLOORS => STANDING WATER
=> BIOFILM FORMATION.**





Role of Drains

Drains decide how contamination exits the process.

- Location controls drainage efficiency
- Size controls flow capacity
- Design controls backflow risk
- Maintenance access controls hygiene

BAD DRAINS SPREAD CONTAMINATION INSTEAD OF REMOVING IT.





Common Design Failures

Hygiene issues are often built-in.

- Reverse or zero slope floors
- Drains placed away from contamination points
- Open or shallow drain designs
- Cross-zone drainage connections

THESE FAILURES CANNOT BE FIXED BY CLEANING FREQUENCY.





Hard Truth

- Cleaning removes visible soil. Design controls invisible risk.
- If water stands, if residue settles, if drains push contamination back— hygiene has already failed.





Engineering Conclusion

Good hygiene starts on drawings, not SOPs.

- Correct floor slope
- Durable, sealed surfaces
- Hygienic drain design
- Proper zoning and segregation

DESIGN IT RIGHT. CLEAN LESS.



PMG

ENGINEERING

Build World Class Food Factories

