

Hygienic Design Is Not an Equipment — It's a Mindset



① Hygienic design is NOT

- ▶ Just stainless steel machines
- ▶ Buying expensive equipment
- ▶ Adding guards after installation
- ▶ Fixing issues during audit time



② Hygienic design IS

- ▶ Thinking before Designing
- ▶ Designing before Constructing
- ▶ Constructing before Installing
- ▶ Validating before Producing



③ Did You Know?

Several of the biggest hygiene risks in food plants come from Buildings — not machines.

Hygiene starts with Masterplanning.



④ Mindset Shift

Hygienic design means asking

- ▶ Can this area be cleaned easily?
- ▶ Will water stay here?
- ▶ Will dirt hide here?
- ▶ Will auditors question this?



⑤ Why PMG?

Because PMG doesn't sell equipment —
PMG engineers thinking, planning & prevention.

- ▶ Hygienic layouts
- ▶ Audit-ready buildings
- ▶ Controlled people & vehicle flow
- ▶ Long-term operational ease

