

Bad Design Creates a Permanent Risk

In food manufacturing,
design mistakes don't disappear
after commissioning.

They stay for the **Life of the facility.**

Once built, operations team suffers the
mistakes forever.



When Design Goes Wrong

-  Cross Contamination
-  Cleaning Compromised
-  Poor Drainage Issue
-  Wrong Zonning flow

**THESE ARE NOT OPERATIONAL PROBLEMS
THEY ARE DESIGN FAILURES**

Design Decided Food Safety

Inspections can highlight risks, but rarely remove them.

Good design
reduces
dependence
on control.

Bad design
creates
permanent
exposure.

Food Safety must be **engineered early**,
not fixed later.

In food manufacturing, you don't manage risks forever,
you design them out.