



QUALITY ACCESSORIES IN FOOD PLANT



The term "food quality accessories" is used as a catch-all for all the auxiliary devices, implements, or apparatuses that aid in ensuring food safety in the food manufacturing sectors for proper handling and storage of food in a way that significantly lowers the risk of people being exposed to hazards.

Can be grouped into 4 classes:

- 1. Personal hygiene of workers**
- 2. Sanitization of all surfaces, equipment and utensils**
- 3. Maintaining Controlled Environment**
- 4. Implementing effective pest control**



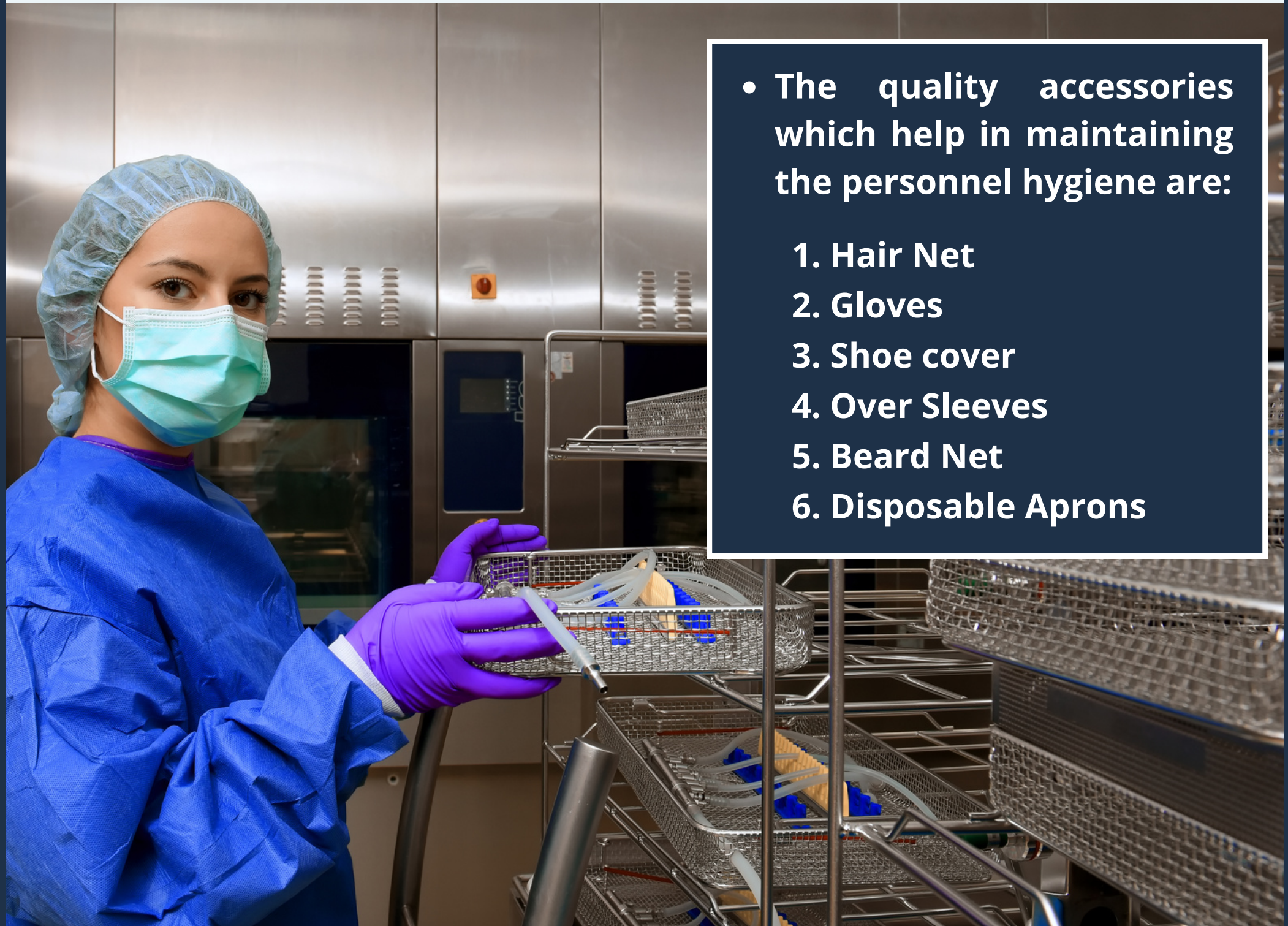
Personal hygiene



- Any food service must ensure that there staff members are knowledgeable about general hygiene procedures that support maintaining hygiene and halt the spread of diseases.

- The quality accessories which help in maintaining the personnel hygiene are:

1. Hair Net
2. Gloves
3. Shoe cover
4. Over Sleeves
5. Beard Net
6. Disposable Aprons



Hand wash accessories



Hand wash basin



Soap dispenser



Hand dryer



Hand sanitizer

- Washing hands is necessary before preparing or serving food, after cleaning, after handling contaminated objects, and before and after wearing gloves.
- Hand-cleaning basins should be made of stainless steel, have contact-free activation (including soap and disinfectant dispensers), and ideally have integrated filtered hand dryers.



Sanitization of all surfaces and equipment



- Cleaning and sanitizing are the most important aspects of any sanitation program; therefore, sufficient time should be given to outline proper procedures and parameters.

- Tools used for the cleaning in food industry are described below:

1. Wall Bracket
2. Brooms
3. Dustpan
4. Brush
5. Scrappers



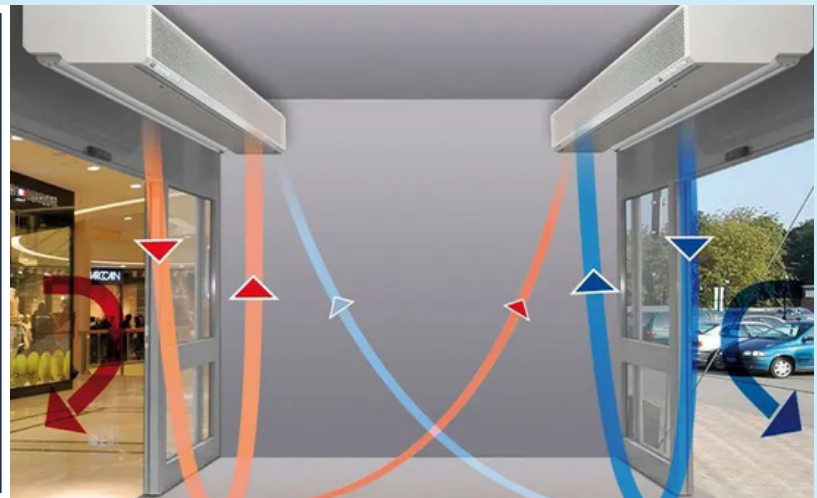
Maintaining Controlled Environment



- Uncontrolled temperature and moisture in any part of the food production cycle can often lead to the growth of bacteria, mildew, or mold, these risks can be easily mitigated by using quality accessories like:

Air Curtains

- Installed at doors and windows of food processing facilities for maintaining temperature and keeping flying insects out.



Air Curtains

Strip Curtains

- Transparent curtain made up of non-phthalate material ideal for maintaining an ambient temperature, keeping out dust/flyes/pests, restricting the movement of air pollutants, and controlling noise.



Strip Curtains

Implementing effective pest control



Rodabox

- Rat catcher which is installed with mouse glue trap. This is usually made up of iron and strong build.



Fly Catchers

- It is an electrical device, which uses ultraviolet light to attract insects toward an electrified wire grid where they are electrocuted (making a zapping sound). These are used as chemical alternatives for pest control.



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