



FOOD SAFETY IS NOT FOUND IN REPORTS.

It is built into the factory.





The Myth

We believe food safety comes from:

- Inspections
- Audits
- Checklists
- Certifications

But these only verify, they don't create safety.

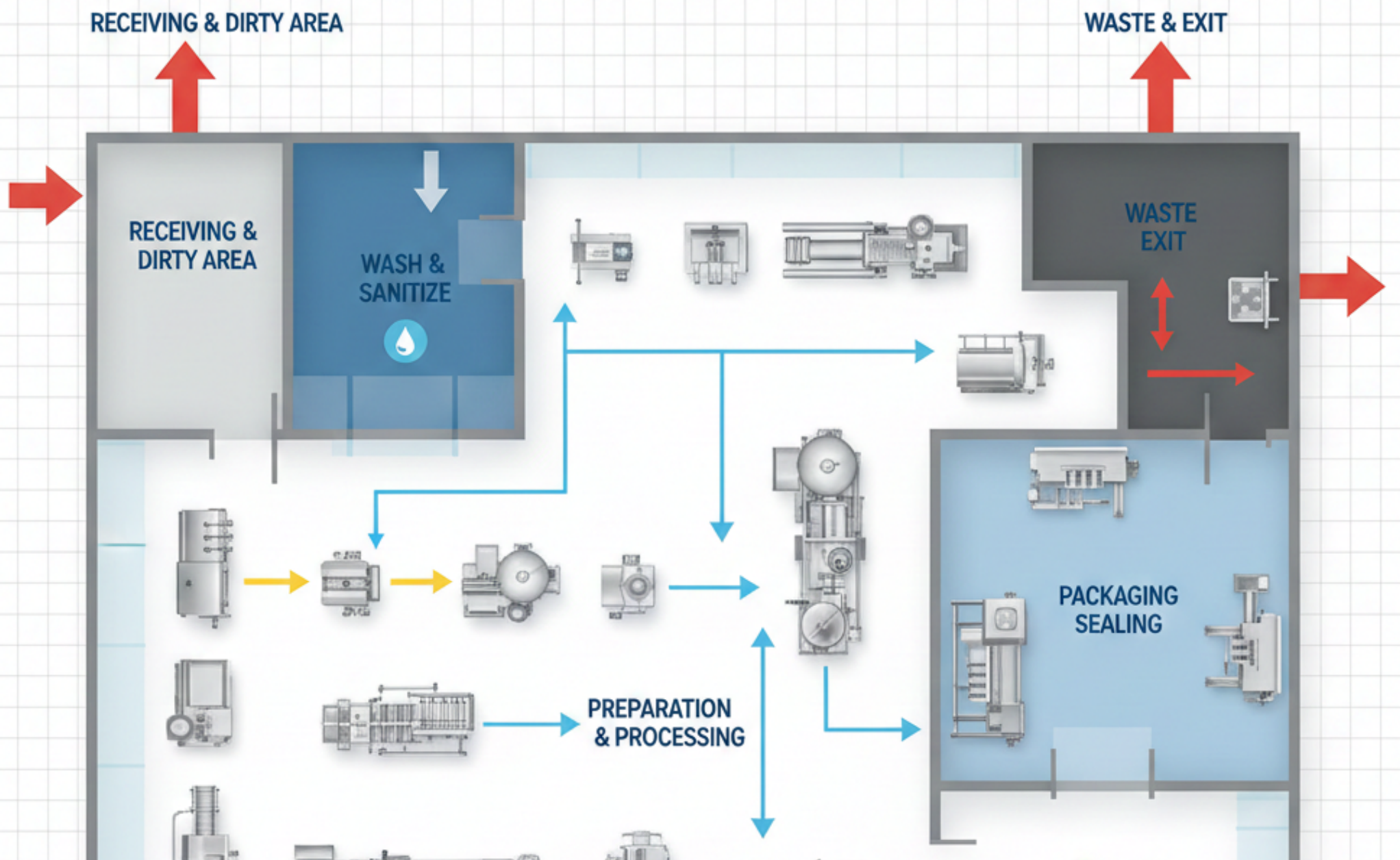


The Reality

Food safety is built through:

- Hygienic layout
- Smart equipment design
- Controlled movement
- Proper segregation

Design prevents risks before they appear.





Design vs Damage Control

When safety is built:

- Risks are eliminated
- Hygiene is effortless
- Compliance is natural

When safety is inspected:

- Problems are only recorded



*Inspect what you build.
But first, build it right.*

FOOD SAFETY BEGINS AT THE DESIGN STAGE



PMG ENGINEERING

Build World Class Food Factories

