

YOU CANNOT CLEAN WHAT YOU CANNOT ACCESS

In food manufacturing, cleanliness is not about intent but about access.

Tight spaces, blocked supports, crowded pipes....

If you can't reach it,
you can't clean it.



**This is not a sanitation problem.
It is a design failure.**



Hygienic design ensure:-

- Adequate clearances for manual and mechanical cleaning
- Equipment designed for easy dismantling and inspection
- Open, accessible structures instead of closed, contamination-trapping profiles
- Maintenance-friendly layouts that support routine hygiene