How do some of the leading authorities in building, using and inspecting hygienic processing systems view the challenges to improving hygienic design?





# GEA – "engineering for a better world"





Fiscal year 2018

# Our applications – in touch with GEA every day

engineering for a better world



### Classic approach







- Define standard design criteria for
  - Materials
  - Design
  - Fabrication

### Symbol Holder



- Responsible for
  - Design & compliance documentation
  - Cleaning validation

#### Food Producer



- Responsible for
  - System maintenance
  - System operation

#### Header and Footer

### **Transition Food Safety Modernization Act**





### Thoughts on challenges



Validation in application required

Determining factors of hygienic processes

- Design
- Process set-up
- Means of control

#### Standards need to acknowledge application variances

- E.g. pasteurization vs. milk harvesting
- EHEDG standard for milk processing plants, applicability for products with varying viscosity/texture questionable; not suited for small equipment
- PMO is widely referenced but regulations therein do not pertain to many food products/applications in the range of today's 3-A standards

Rapid rate of development of materials and processes lead to frequent additions in FDA CFR listings that do not make a way into 3-A standards (e.g. polymers).

Regulation of end product quality can allow more freedom to innovate better hygienic processes compared to regulation of equipment



