

ACHIEVING AND ASSURING HYGIENIC DESIGN AND PERFORMANCE

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LEPRINO FOODS
PROCESSORS STAKEHOLDER
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ACHIEVING AND ASSURING HYGIENIC DESIGN AND PERFORMANCE

- MEETING THEME: ACHIEVING AND ASSURING HYGIENIC DESIGN
 - HYGIENIC DESIGN IS ONLY ONE PART OF THE CRITICAL PATH TO SUCCESS
 - HYGIENIC PERFORMANCE MUST BE ACHIEVED AND MAINTAINED.
- ALL PROCESSORS SHARE COMMON GOALS
 - PRODUCE QUALITY AND SAFE PRODUCTS
 - ENHANCE SHAREHOLDER VALUE
 - PROVIDE CUSTOMER SERVICE
 - PROTECT YOUR BRAND NAME AND REPUTATION

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- STARTS WITH COMMITMENT TO DO THINGS RIGHT.
 - ORGANIZATIONAL COMMITMENT TO QUALITY
 - PLANT AND PROCESS DESIGNS
 - FUNCTIONAL
 - CLEANABLE
 - MAINTAINABLE
 - MEET REGULATORY EXPECTATIONS
 - ATTITUDE: SANITATION JUST AS VALUABLE AS PRODUCTION

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- FACILITY DESIGN AND CONSTRUCTION
 - SHOULD ENHANCE SANITARY COMPLIANCE
 - BUILDING AND EQUIPMENT ARE CLEANABLE
 - DESIGNERS, ENGINEERS, CONTRACTORS KNOWLEDGABLE IN SANITARY DESIGN AND REGULATORY COMPLIANCE
 - EQUIPMENT INSTALLERS MUST MAINTAIN SANITARY EQUIPMENT FUNCTIONALITY
 - VALIDATE EQUIPMENT OPERATION AND SANITATION RESULTS
 - EQUIPMENT MEETING 3-A STANDARDS CAN BE CLEANED BUT MUST REMAIN VIGILANT –NO GUARANTEES!

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- ACHIEVING SUCCESSFUL RESULTS
 - EXECUTION AND TRAINING
 - PROCESS KNOWLEDGE
 - PRODUCTION-SANITATION
 - QUALITY PRINCIPLES
 - VALIDATION
 - AUDITS
 - TESTING
 - CONTINUOUS IMPROVEMENT
 - NEVER STOP LEARNING
 - INNOVATE AND MAINTAIN FOOD SAFETY
 - PARTICIPATE IN CONSENSUS PROCESS
 - BE OPEN TO OPPOSING POINTS OF VIEW