Hygienic Design Risks Workshop 1

3-A SSI

Hygienic Design Process

- Define Intended Uses & Risks
- Define Product Zones
- Define Cleaning Method
- Select Approved Materials of Construction
- Provide Accessibility to Clean and Inspect
- Design and Build to Meet Hygienic Criteria

Define Intended Uses & Risks

Risk Level	Intended Use and Products	Process Type	Customer	
High	Injectable Drugs Infant Formula RTE Foods	Post Thermal Treatment	Infant Elderly Pregnant Immune Deficient	
Medium	Low Acid Foods	Pre- Thermal Treatment	Healthy Children	

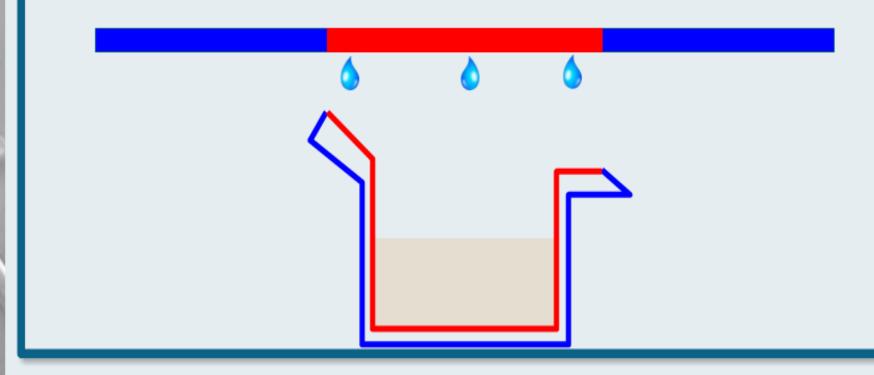
Fresh High Acid Foods Low In package **Healthy Adults**

Raw Foods to be Cooked



DEFINITION: PRODUCT CONTACT SURFACES

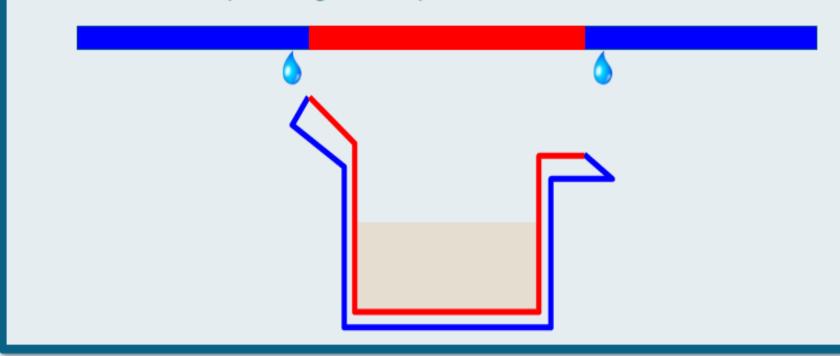
All surfaces which are exposed to the product and from which splashed product, liquids, or soil may drain, drop, diffuse or be drawn into the product or onto surfaces that come into contact with product surfaces of packaging materials.





DEFINITION: NON-PRODUCT CONTACT SURFACES

All exposed surfaces from which splashed product, liquids, or other soils <u>cannot</u> drain, drop, diffuse or be drawn into or onto the product, product contact surfaces, open packages, or the product contact surfaces of package components.



Key Cleanability Design Considerations

- Material of Constructions
- Surface Finishes
- Joint Design
- No Cracks or Crevices
- Free Draining
- No Dead Legs Blind Spots Hollows
- Accessibility to Clean
- Accessibility to Inspect

Workshop Exercise Worksheet 1

Workshop			
Exercise #			
What is the intended			
use?			
Process Type?			
Customer?			
What is risk level?			
High - Medium - Low			
Type of surface?			
PCS or NPCS			
How to clean?			
Manual – COP - CIP			
Material Type?			
Comments:			