

Food Processing | 10 Ways To Ensure Food Safety

1. Pest control

Establish correct monitoring & detection methods to prevent pest access and harbourage sites

2. Waste management

Establish appropriate procedures for the storage and removal of waste

3. Cleaning

Establish cleaning & disinfection programmes to reduce risk from contaminants or pests

4. Maintenance

Set up an effective system to keep the facilities, equipment and machinery in good condition



5. Personal hygiene

Provide adequate facilities to ensure personal cleanliness and prevent biological and physical contamination



6. Environmental hygiene

Ensure hygienic food production to mitigate risk from environmental contamination

7. Correct handling, storage & transport

Establish procedures to protect food and raw ingredients from deterioration or contamination



8. Facilities location & design

Use correct layout and design to avoid environmentally polluted and pest risk locations

9. Machinery & production line design

Ensure appropriate design to facilitate maintenance & monitoring

10. Staff training

Provide quality training & appropriate supervision to avoid food contamination



THE RESULTS:

Safer food



Happy customers



Safer environments



Legal compliance

