FLOOR EXPANSION JOINT COVER DET.

NOT TO SCALE
Sanitary design of facilities can increase profits, will increase product safety, and protect brand equity.
Purposes of Sanitary Design

To Make Sanitation Programs:

- Faster
- More Efficient
- More Economical
Purposes of Sanitary Design

- To Prevent Product Adulteration
- To Satisfy Regulatory Requirements
- To Satisfy Consumer/Customer Demands and Requirements
FOOD PROCESSING HAZARDS

MICROBIOLOGICAL

PHYSICAL

CHEMICAL
Supports

All structural shapes

Base plate

Base plates bolted to floor

Cross braces
Four sides

Area to dust or clean - 3'0" X 6'0" X 4'0" High Support Area

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<td>32 X 1/6</td>
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36 sq. ft. Plus base plates and bolts

Floor-underneath 18 sq. ft. can not sweep
No Bolts

Supports as required

Plate gussets

Tubular sections

Concealed bolts to floor

Poured in floor

Area to dust:

9 x 1 = 9
6 x 1/3 = 2
12 x 1/3 = 4

15 sq. ft. No base plates
No bolts

Floor underneath accessible
Ideal Bin/Hopper

Problems
- Mold Webbing
- Condensation
- Insects

Support from above
- No flat top
- No stiffeners

Typical floor support
- Round cross section
- Stainless steel throughout
- Mass flow hopper

Pipe/tube
THE SMALL SIZE OF BACTERIA

Salt (120 µm)

Yeast (5 µm)

Mold spore (3 µm)

Listeria (0.5 µm)
Unwashed product is covered with bacteria.

Unwashed slices on agar less than 24 hours after being pressed on a Petri plate.
10-lb boxes and racks of baskets are kept off of the floor. Only possible contamination is from items that fall off of the ladder or the employee’s shoes. (Lights are covered with plastic tubing)

Note the date this picture was taken.
Sanitary Design Tips

- Floors
MONOLITHICS
FIG. 3-59 Trench drains can be a major sanitation problem. Good design greatly reduces these problems and facilitates cleaning.
Sanitary Design Tips

- Floors
- Walls
Sanitary Design Tips

- Floors
- Walls
- Ceilings
Critical food-contact surface means a surface that contacts food, or a surface from which drainage onto the food or onto surfaces that contact food ordinarily occurs during the normal course of operations.

Critical non-food-contact surface or area means a surface (other than a food-contact surface) or area that could, through the action of man or equipment, contaminate a food.

Critical non-food-contact surfaces and areas include equipment, vents, fixtures, drains, walls, floors, employee clothing, shoes, and accessories, and other surfaces in the plant that do not (or are not intended to) contact food.
Food Contact Surfaces

a. Non Reactive
b. Non Contaminating
c. Non Corrosive
d. Non Absorbent
e. Cleanable
6. Free of Growth niches

Black stuff in drive roller after disassemble from frame and shaft taken apart.
• Equipment floor supports should not be sites where soils can accumulate
Equipment edges

Good design

Poor design
PERSONNEL
Foodborne Illness

The Second-leading Cause of Short-term Illness in the U.S.
Food Borne Illness

• 76 Million Cases of Food Borne Illness occur in the U.S. Each Year
Food Borne Illness

- 76 Million Cases of Food Borne Illness Occur in the U.S. each Year
- 5000 Deaths are Attributed to Contaminated Food
The Role Of Handclessing

Effective Handclessing Could Reduce Rates of Foodborne Illness Up to 25%
WASH YOUR HANDS BEFORE LEAVING THIS ROOM

LAVÉSE LAS MANOS ANTES DE SALIR DE ESTE CUARITO
DIDN'T WASH HANDS

MEN
Mindset

Sanitary Design

Sanitation