

SANITARY EQUIPMENT DESIGN CHECKLIST

Grote Company follows the North American Meat Institute (NAMI) equipment sanitary design principles for all of our food slicing and assembly equipment - not just for the meat industry. These principles are designed to reduce contamination and associated recalls.

Use this checklist to confirm your processing equipment is in compliance.

1

Cleanable to a microbiological level

Food equipment must be constructed to ensure effective and efficient cleaning. The equipment should be designed to prevent bacterial ingress, survival, growth, and reproduction on both product and non-product contact surfaces of the equipment.

2

Made of compatible materials

Construction materials used for equipment must be completely compatible with the product, environment, cleaning and sanitizing chemicals and the methods of cleaning and sanitation.

3

Accessible for inspection, maintenance, cleaning and sanitation

All parts of the equipment shall be readily accessible for inspection, maintenance, cleaning, and sanitation without the use of tools.

4

No product or liquid collection

Equipment should be self-draining to assure that liquid, which can harbor and promote the growth of bacteria, does not accumulate, pool, or condense on the equipment.

5

Hollow areas hermetically sealed

Hollow areas of equipment, such as frames and rollers, must be eliminated wherever possible or permanently sealed. Bolts, studs, mounting plates, brackets, junction boxes, nameplates, end caps, sleeves and other such items must be continuously welded to the surface, not attached via drilled and tapped holes.

6

No niches

Equipment parts should be free of niches such as pits, cracks, corrosion, recesses, open seams, gaps, lap seams, protruding ledges, inside threads, bolt rivets, and dead ends.

7

Sanitary operational performance

During normal operations, the equipment must perform so it does not contribute to insanitary conditions or the harborage and growth of bacteria.

8

Hygienic design of maintenance enclosures

Maintenance enclosures and HMIs, such as push buttons, valve handles, switches and touchscreens, must be designed to ensure food product, water or product liquid does not penetrate or accumulate in and on the enclosure or interface. Also, physical design of the enclosures should be sloped or pitched to avoid use as a storage area.

9

Hygienic compatibility with other plant systems

Any required subsystem, such as exhaust, drainage, or automated cleaning systems, must also meet the sanitary design principles and not create insanitary conditions.

10

Validated cleaning and sanitizing protocols

Procedures for cleaning and sanitation must be clearly written, designed, and proven effective and efficient. Chemicals recommended for cleaning and sanitation must be compatible with the equipment and the manufacturing environment.

Protect your processing operation by only utilizing equipment designed for food safety and sanitation.