

Top 10 Reasons Why the Sanitation Process Can Put Food Safety at Risk

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Concept of Risk

- Definition: exposure to the chance of injury or loss, a hazard or dangerous chance
- Only Aseptic producers try to rule out all risks.
- Most of us do not produce an aseptic product so risk is part of our process.
- The risk may be air quality, poorly trained workers, aerosols/condensate, traffic patterns, hand washing, etc.
- There are many other risks as well.

1. Lack of Proper Tools

- Poor quality water in the plant.
- Hot water not available when needed.
- The right brushes to do the job.
- You need mechanical action to clean properly.
- Flow rate and pressure for CIP.
- Elbow grease for hand washing.

2. Entry Level Job

- OTJ training is required.
- Who does the training?
- How is the training done?
- Is language a barrier?
- Does it matter?
- Continual training is required for all.
- Does production get continual training?

3. Cleaning Sequence

- When should we clean floors?
- When should we clean drains?
- When should we clean food contact surfaces?
- What are aerosols and condensate?
- Is it OK to do cleaning during production?

4. It Happens at Night

- What happens at night stays at night.
- Who supervises sanitation?
- Do they also supervise production that may be happening at the same time?
- Do they have to complete production records?
- You get what you inspect not what you expect.

5. Shortened Clean-up Times

- It used to be 8 hours.
- How much time is allotted now?
- Cleaning is often done in sequence and flows through the production flow of the plant.
- When production starts you have to be ready or there is trouble.

6. Variable Clean-up Schedule

- Different people do the cleaning depending on when clean-up falls.
- Depends on orders, breakdowns and how production goes.
- Possible lack of continuity in the process from day to day.
- Does everyone want to do cleaning?

7. Production is King

- Run to failure and forget PMs.
- 24/7 scheduling is more common.
- Little scheduled down time is common.
- Production pays the bills and makes the plant money.

8. Clean-up is a Necessary Evil

- During troubled production days, is the cleaning process ever shortened?
- Does this send a troubling message?
- How do you know what you can cut out?
- Do you have data/history to back it up?
- It is OK to cut out an evil thing.

9. Does the Plant Have an Internal Conscience

- Who decides when the plant is ready to start production?
- Is it QA or Production that has the power?
- Does it make a difference?
- Who does QA report to?

10. Workers Have Been Given Permission to Take Short-Cuts

- Since workers have already been given permission to take short cuts, is it OK for them to give themselves permission to take short cuts?
- Vacations, crew short of workers, half the crew is sick but working, etc.

Conclusions

- We live in a very competitive time.
- We have to be efficient.
- We have to be creative.
- We have to take the right risks.
- The right risks are always backed by data and history.

Questions

