ACHIEVING AND ASSURING HYGIENIC DESIGN AND PERFORMANCE

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LEPRINO FOODS
PROCESSORS STAKEHOLDER
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ACHIEVING AND ASSURING HYGIENIC DESIGN AND PERFORMANCE

- MEETING THEME: ACHIEVING AND ASSURING HYGIENIC DESIGN
  - HYGIENIC DESIGN IS ONLY ONE PART OF THE CRITICAL PATH TO SUCCESS
  - HYGIENIC PERFORMANCE MUST BE ACHIEVED AND MAINTAINED.

- ALL PROCESSORS SHARE COMMON GOALS
  - PRODUCE QUALITY AND SAFE PRODUCTS
  - ENHANCE SHAREHOLDER VALUE
  - PROVIDE CUSTOMER SERVICE
  - PROTECT YOUR BRAND NAME AND REPUTATION
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- STARTS WITH COMMITMENT TO DO THINGS RIGHT.
- ORGANIZATIONAL COMMITMENT TO QUALITY
- PLANT AND PROCESS DESIGNS
  - FUNCTIONAL
  - CLEANABLE
  - MAINTAINABLE
  - MEET REGULATORY EXPECTATIONS
  - ATTITUDE: SANITATION JUST AS VALUABLE AS PRODUCTION
• FACILITY DESIGN AND CONSTRUCTION
  • SHOULD ENHANCE SANITARY COMPLIANCE
  • BUILDING AND EQUIPMENT ARE CLEANABLE
  • DESIGNERS, ENGINEERS, CONTRACTORS KNOWLEDGABLE IN SANITARY DESIGN AND REGULATORY COMPLIANCE
  • EQUIPMENT INSTALLERS MUST MAINTAIN SANITARY EQUIPMENT FUNCTIONALITY
  • VALIDATE EQUIPMENT OPERATION AND SANITATION RESULTS
  • EQUIPMENT MEETING 3-A STANDARDS CAN BE CLEANED BUT MUST REMAIN VIGILANT – NO GUARANTEES!
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- ACHIEVING SUCCESSFUL RESULTS
- EXECUTION AND TRAINING
  - PROCESS KNOWLEDGE
    - PRODUCTION-SANITATION
  - QUALITY PRINCIPLES
    - VALIDATION
      - AUDITS
      - TESTING
  - CONTINUOUS IMPROVEMENT
    - NEVER STOP LEARNING
    - INNOVATE AND MAINTAIN FOOD SAFETY
    - PARTICIPATE IN CONSENSUS PROCESS
    - BE OPEN TO OPPOSING POINTS OF VIEW