



Facilities and Environment

FSKN 2

GFSI Basic Level

- The organisation shall ensure the site or facility shall be maintained so as to prevent contamination and enable the production of safe products.

Criteria

- Location
- Maintenance of site surroundings
- Design and layout
- Fabrication
- Maintenance of the facility
- Windows and doors
- Lighting



Location



- Activities by local businesses should not effect the safety and quality of the product
 - Dust
 - Smoke
 - Odour
 - Volatile compounds
 - Shared drainage
 - Harbourages of pests

Maintenance of Site Surroundings



- Properly store equipment, remove litter and waste, and cut weeds or grass in the immediate vicinity of the plant
- Maintain roads, yards and parking lots
- Provide adequate draining
- Systems for waste treatment and disposal should be operated in a manner that does not constitute a source of contamination

Design and Layout

- Provide sufficient space for equipment placement and material storage to facilitate maintenance and sanitary operations.
- Single designated point of entry is highly desirable
- The provision of an adequate number of hand washing facilities at entrances to process areas and strategic locations
- Toilet facilities shall be adequate and readily accessible.
- Water supply shall be sufficient and derived from an adequate source.
- Plumbing shall be of an adequate size and design.
- Take precautions to reduce the potential for contamination of food, food-contact surfaces, or packaging materials.
 - Adequate food safety controls and operating practices
 - Effective design – physical separation, separate operations by location, time, partition, air flow, enclosed systems



Fabrication



- Facilities should be constructed of appropriate materials and designed that floors, walls and ceilings may be adequately cleaned
- Drip or condensate from fixtures, ducts and pipes does not contaminate food, food-contact surfaces, or food packaging materials
- Provide adequate ventilation to minimize odours and vapours and in a manner to prevent contamination of food
- Provide adequate screening or other protection against pests such as flying insects, rodents and birds

Fabrication



- Equipment shall be designed to be adequately cleanable, and shall be properly maintained
- Food-contact surfaces shall be corrosion-resistant and made of non-toxic materials
- Food contact surfaces shall be of sound condition, durable and easy to clean, maintain and disinfect
- Seams on food-contact surfaces shall be smoothly bonded or maintained to minimize accumulation of food particles, dirt, and organic matter

Maintenance of the Facility



- Buildings, fixtures and other physical facilities shall be maintained in a sanitary condition and in good repair
- Proofing and screening shall be in place to prevent entry of pests
- Buildings and building fabrication shall be regularly cleaned

Storage



- Storage of raw materials and finished product shall be stored under conditions that will protect food against physical, chemical, microbiological and allergen contamination as well as against deterioration of the food and its packaging
- Storage = high risk
- Transportation loading procedure should be controlled

Waste



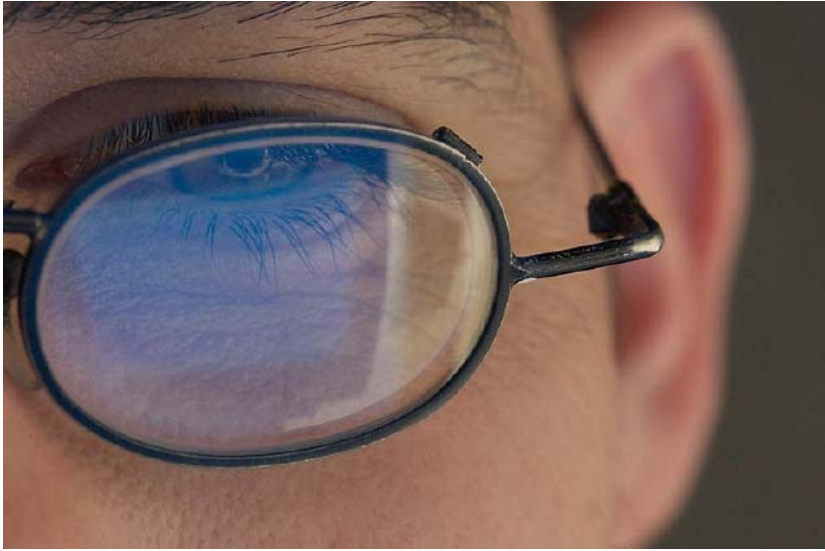
- Storage of waste in closed containers completely segregated from any storage of processing areas
- Waste removal procedures should be in place
- Protect against pests such as rodents and flying insects

Windows and Doors



- Vulnerable points of entry for pests and possible contaminants
- Proofing /screening of windows and doors
- Glass windows present a point of possible serious contamination
- Door closure procedures should be in place

Lighting



- Adequate lighting intensity to correctly carry out functions at all times
- The correct coloured light is important especially for inspection process
- Consider the lighting within storage areas
- Careful attention of lighting maintenance procedures

Monitoring



- Regular inspection of the site and facility is vitally important
- Corrective actions should be taken as soon as possible
- Impart knowledge of required standards to your colleagues and encourage feedback

QUESTIONS?



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