

# Facility and Equipment Maintenance

FSKN I 11

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# GFSI Intermediate Requirement

- A system of planned, preventive and corrective maintenance shall be implemented to ensure an adequate level of food safety in the facility.



# The Importance of Maintenance Programs

- To minimise the risk of microbiological, chemical and physical contamination
  - scratched, damaged surfaces reducing the effectiveness of cleaning
  - the ingress of cleaning chemicals through faulty valve systems in CIP systems
  - the contamination of product by plant equipment e.g. seals, filters, sieves
- To maintain the correct operation of processing equipment, particularly for critical processes
- To prevent pest ingress
- To ensure the hygienic condition of equipment- cleaning utensils, tray washers
- To minimise the risk of unexpected breakdown of equipment which could lead to food safety issues
- To maintain commercial viability – minimise ‘downtime’ and excessive waste

# Maintenance of the Facility

Reference FSKN Facility Environment Module

- 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
- Implement monitoring systems

# Maintenance Program and Procedures

As the food safety team leader you should develop and implement the facility and equipment maintenance program

The effectiveness of the program will be highly reliant on other managers, particularly engineers, so they must fully understand their responsibilities and duties

Develop procedures **with** these staff

The program and procedures should be fully documented using procedural principles

# What

## Equipment

- all food processing equipment
- all food handling equipment
- all food packaging equipment
- all food storage equipment (including vehicles)
- all factory cleaning equipment



# What

## Premises

- production areas
- storage areas (raw, semi processed and finished product)
- external areas
- office/ administration areas



# The Equipment Maintenance Program

## Food Processing Equipment Program

Equipment	Frequency	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Cutter/Slicer	Monthly												
Cooking Vessels	Monthly												
Retorts	Monthly												
Mixer	3 Monthly												
Depositor	6 Monthly												
Conveyor	Yearly												
Holding Tank	Yearly												
Refrigeration	3 Monthly												
Storage Freezer	Yearly												



# Can Seamer Maintenance Schedule

## ( Line 1 Seamer)

Part	Part Ref no	Requirement	Frequency	Working Instruction	Responsibility
Top Seaming Chucks	211	Inspection	Hourly Each Head	QA/TSC/I Version 2 June 2009	QA
Top Seaming Chucks	211	Lubrication	Daily Each Head	E/TSC/L Version1 June 2008	Engineers
Top Seaming Chucks	211	Replacement	Monthly Each Head	E/TSC/R Version 1 June 2008	Engineers
Side Seaming Chucks	212	Inspection	Hourly Each Head	QA/SSC/I Version2 June 2009	QA
Side Seaming Chucks	212	Lubrication	Monthly Each Head	E/SSC/L Version 1 June 2008	Engineers
Side Seaming Chucks	212	Replacement	Annually Each Head	E/SSC/R Version 1 June 2008	Engineers

# Maintenance Procedures

- Maintenance activities present potential issues, if procedures are not followed correctly
- Routine maintenance work should not be carried out during production
- Ensure work areas where maintenance has been carried out are cleaned, and where necessary, disinfected prior to production
- Ensure pre production inspection of the work area is undertaken prior to production – the responsibility should **not** be with the staff who carried out the maintenance

# Establishing Equipment Maintenance Procedures

- Prior to the commissioning of new equipment, consideration must be given to its maintenance program
- Confirm maintenance requirements with the equipment manufacturer and follow their instructions for example the parts replacement program, the correct use of spare/replacement parts and lubricants systems
- Taking into account equipment manufacturers instructions undertake a risk assessment to establish if there is increased risk in relation to the usage or the environment where the equipment is located

# External Maintenance Contracts

- Some equipment may require specialist maintenance carried out by external contractors or the equipment manufacturer
- Ensure these staff are supervised at all times and understand and adhere to your company hygiene requirements and maintenance procedures
- Calibration is **not** maintenance so measuring and monitoring devices may require maintenance. Careful consideration should be given and recalibration is recommended immediately after equipment service or maintenance

# Emergency Maintenance Procedures

Temporary repairs to equipment may be required during production

- Ensure product safety is maintained at all times
- Work should be monitored carefully
- The repair materials should not pose any risk to product safety
- Carry out permanent repair as soon as possible



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