

INTRODUCTION TO THE HYGIENIC DESIGN OF EQUIPMENT FOR FOOD PROCESSING

ONE DAY

The course aims to make established and potential food processors aware of the standards that are required for modern, safe food processing equipment, how to implement such standards and what documentation with regard to such standards is available locally. In so far as HACCP requirements are concerned the course highlights some of the prerequisite programs that need to be put in place to allow HACCP to be implemented.

The course will elucidate and expand on the information included in SANS/ISO 14159:2006 Safety of machinery - Hygiene requirements for the design of machinery as well as information from the European Hygienic Equipment Design Group (EHEDG).

SANS 14159 provides, for the first time in South African standards literature, a general guideline to the risk analysis that should accompany equipment design and the hygienic issues involved in machinery design and installation. This will be reviewed in the light of more detailed documentation.

The course includes -

- Introduction: PRPs and HACCP
- Buildings and machinery in Regulation 962 and ISO 22002
- Overview of SANS 14159
- Hazards, risks, barriers and zoning
- Aspects of building design and surface finishes
- Materials of construction
- Design of open systems
- Design of closed systems
- Pasteurisation and sterilisation systems
- Packaging systems
- Cleaning and CIP
- Verification and test methods
- Checklists

Pre-course reading will be supplied. There will be an assessment assignment at the end of the course.

Presenter

Andrew Murray is a consultant food process engineer with more than 25 years experience in the design of hygienic plant for the food and beverage industries. He has presented a number of courses on the subject of food machinery design and food engineering. He is a member of StanSA TC 5140.25 – Hygiene practices in the food industry (responsible for SANS10330 and 10049).

Who should attend?

The course will be of use to food industry management, food scientists, food safety professionals and auditors as well as for installation or process engineers in the food industry.

Course Fee (2014)

R2600.00 plus R364.00 Vat = R 2964.00 This fee includes notes, teas and lunches as well as a copy of SANS 14159 (valued at R369). Payment is required to secure confirmation of booking. Bookings close one week before the start of the course. Space is limited. There will be a cancellation fee of 20% of the fee for cancellations later than one weeks prior to the course.