



Food Safety - A Chemical Company's Perspective



The Experts in Sanitation Solutions

Subsidiary of Sani Marc Group
Food & Beverage Division

The Experts in Sanitation Solutions



Who is Sani Marc?



- 15 locations across Canada
- 14 warehouses and Customer Service Centres
- 1 primary production facility
- 550 employees



ISO9001
CERTIFIED



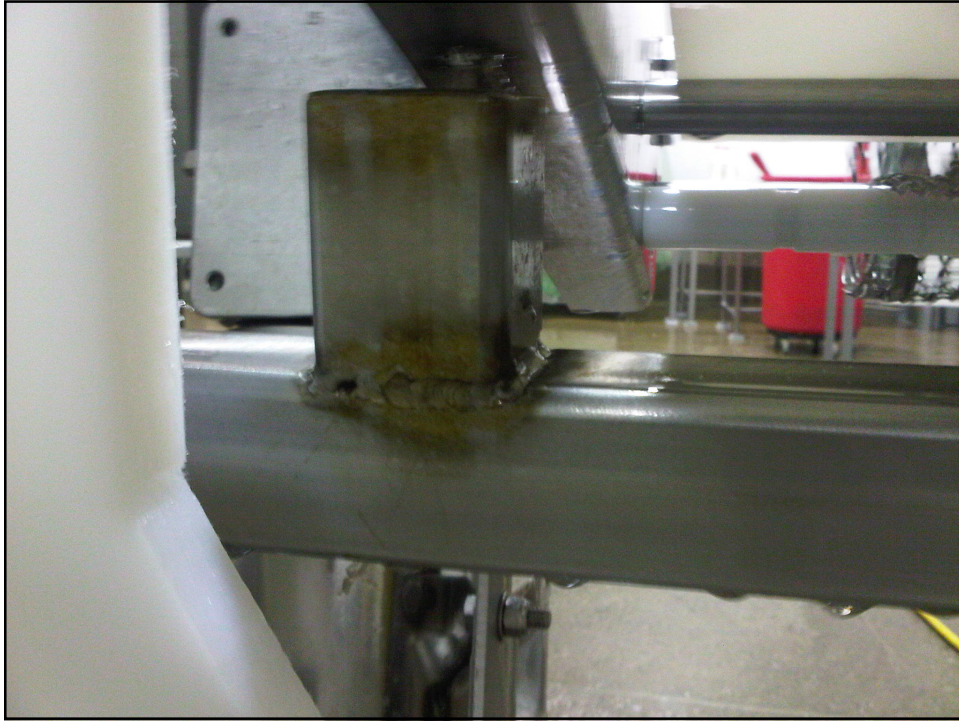


Objectives

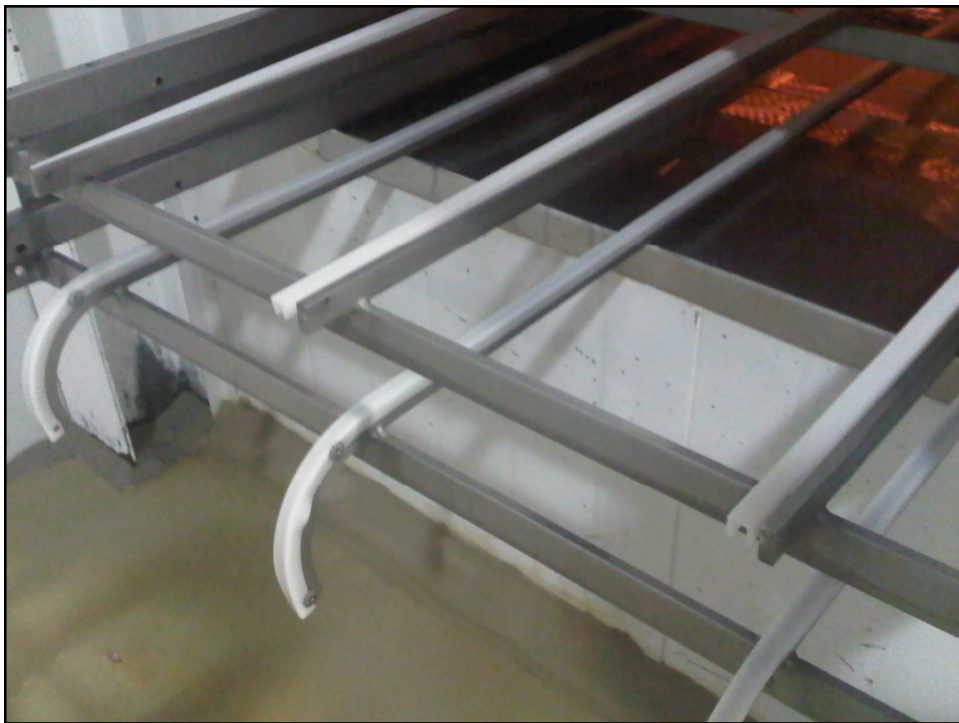
- To learn about some of the real life food safety challenges faced by processors
- To discuss good manufacturing practices that address these challenges
- To use this knowledge to more effectively engage the sanitation team in the fundamental goal of the Food Safety Program

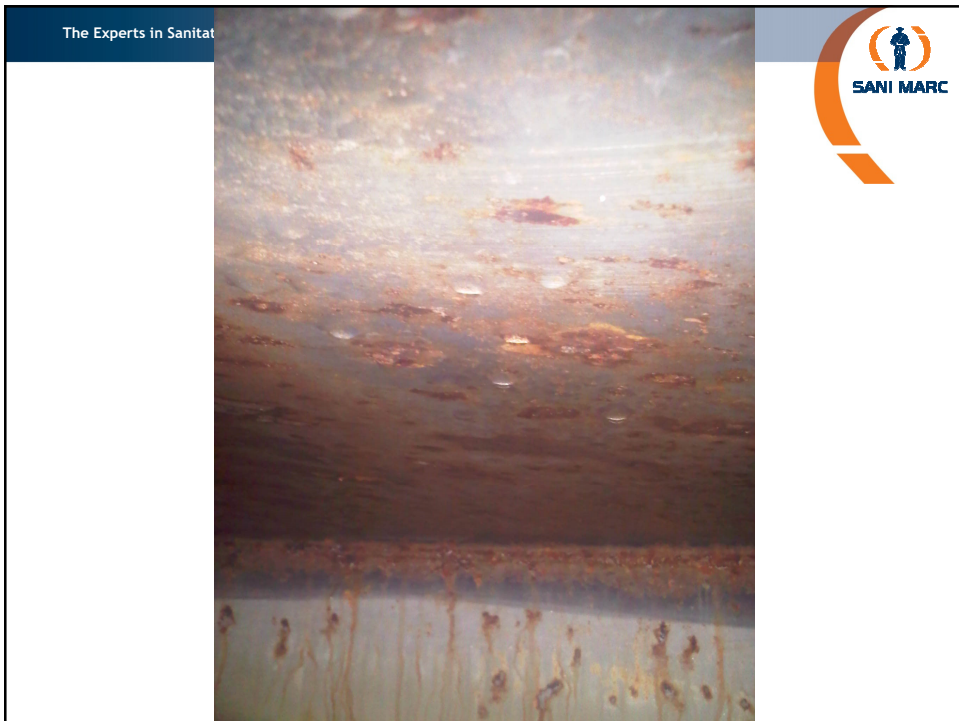
Listeria Investigations in RTE Facilities

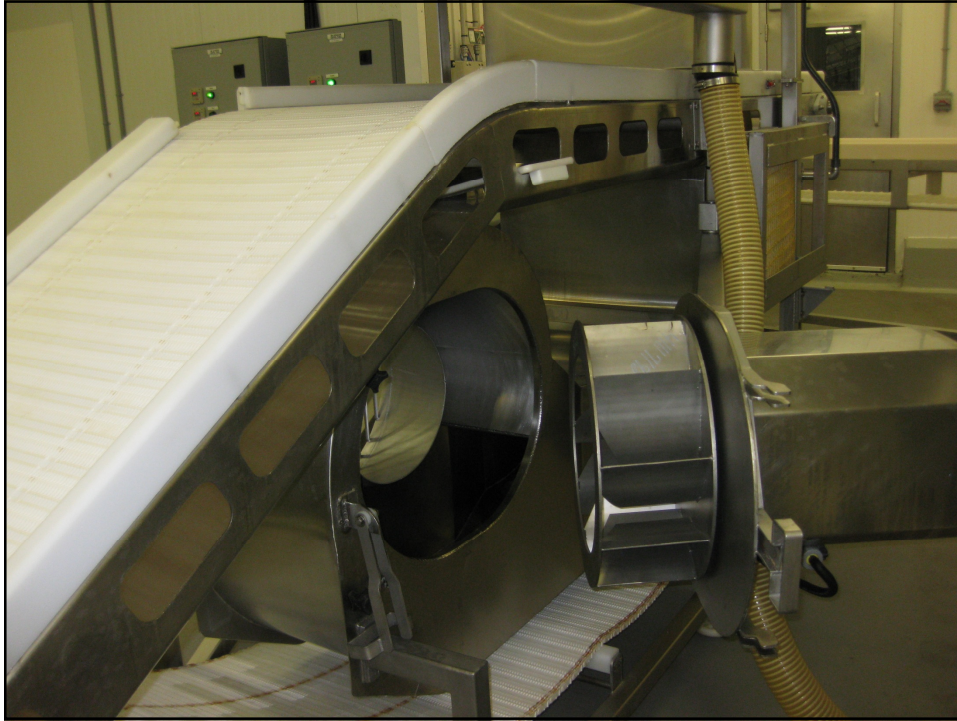










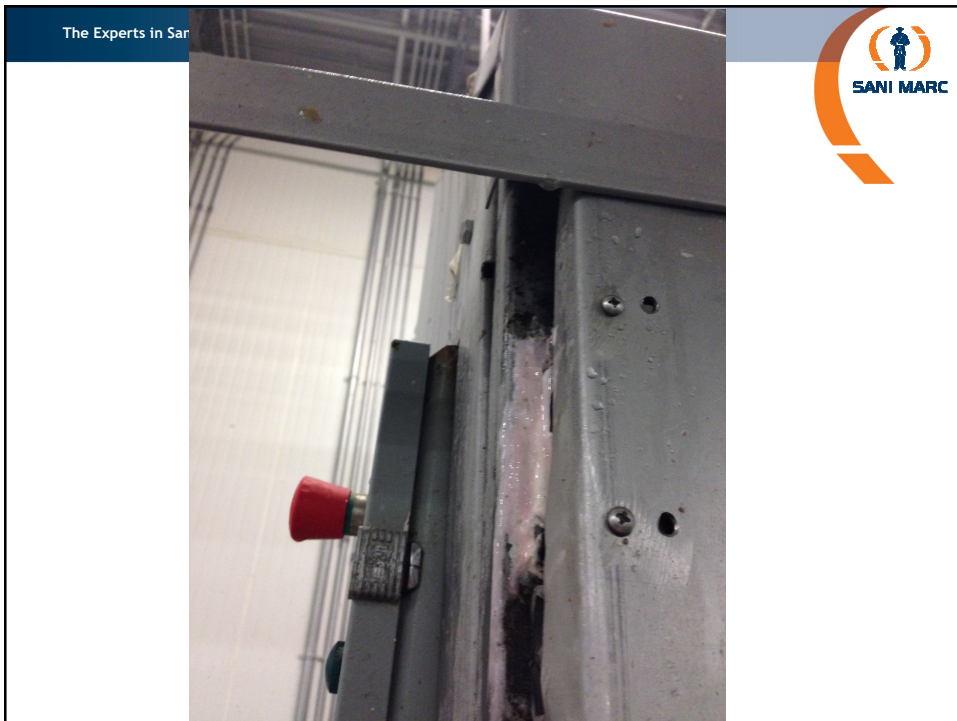




The Experts in Sanitation Solutions

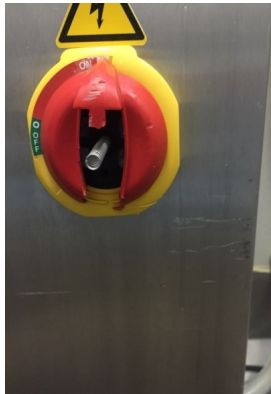
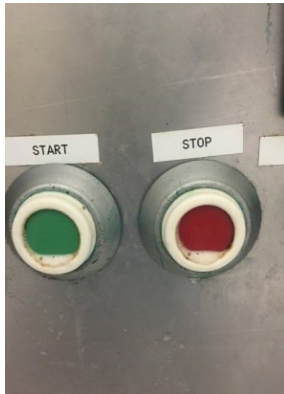


The image displays industrial machinery, likely a part of a sanitation or waste processing system. It features a large, horizontal, cylindrical metal drum. Three vertical metal scrapers or blades are mounted along the length of the drum, designed to scrape material from its inner surface. The machinery is housed within a larger metal frame, and various pipes and structural components are visible in the background.



The Experts in San



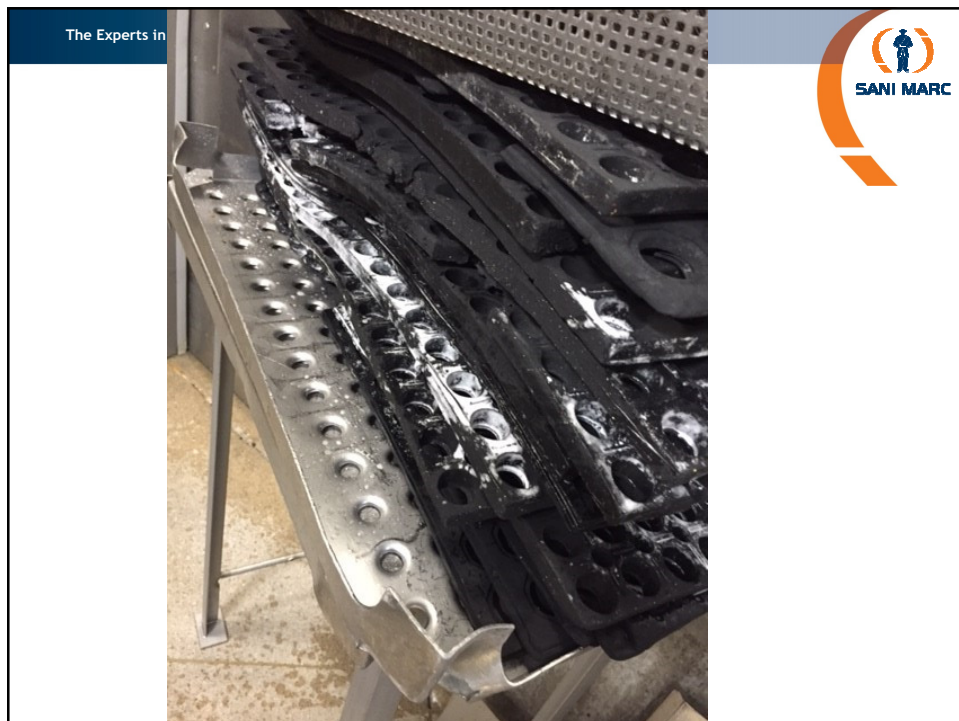
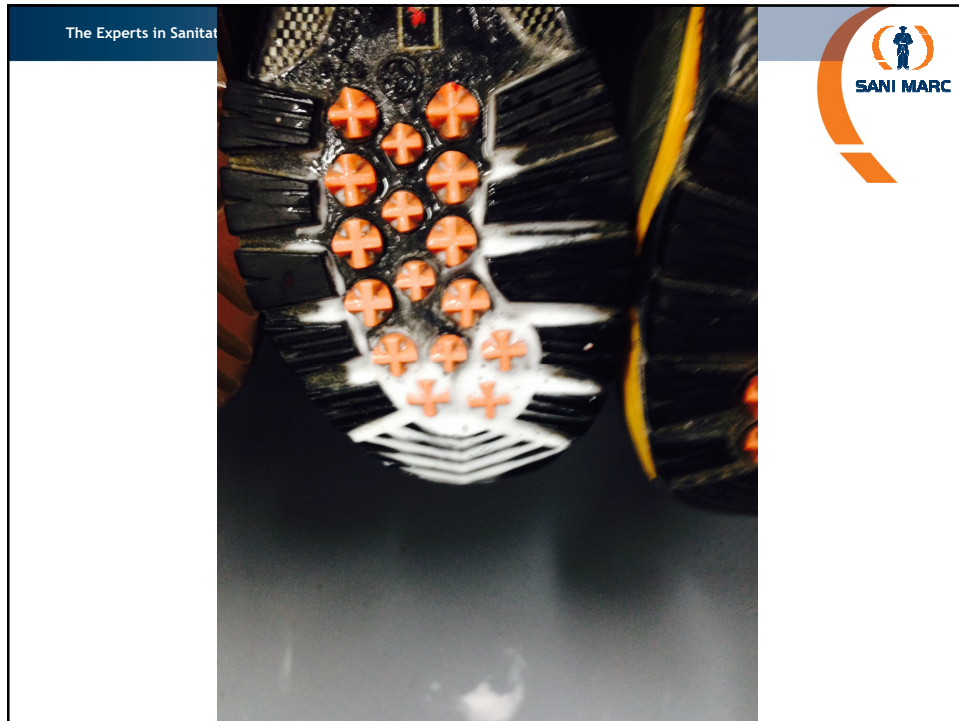




The Experts in Sanitation Solutions







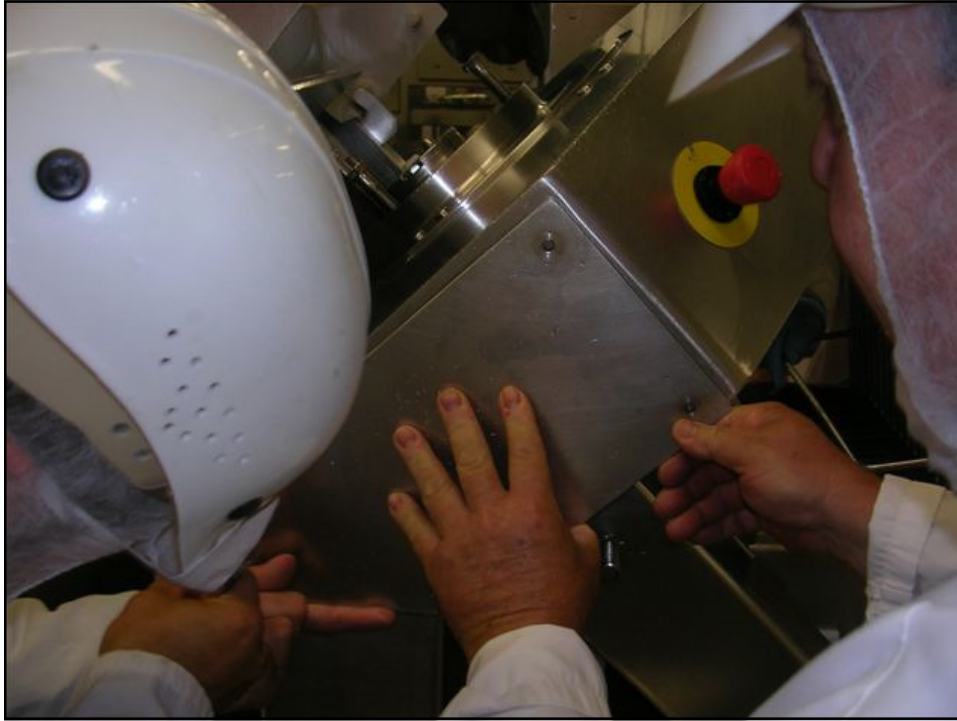


Recommendations

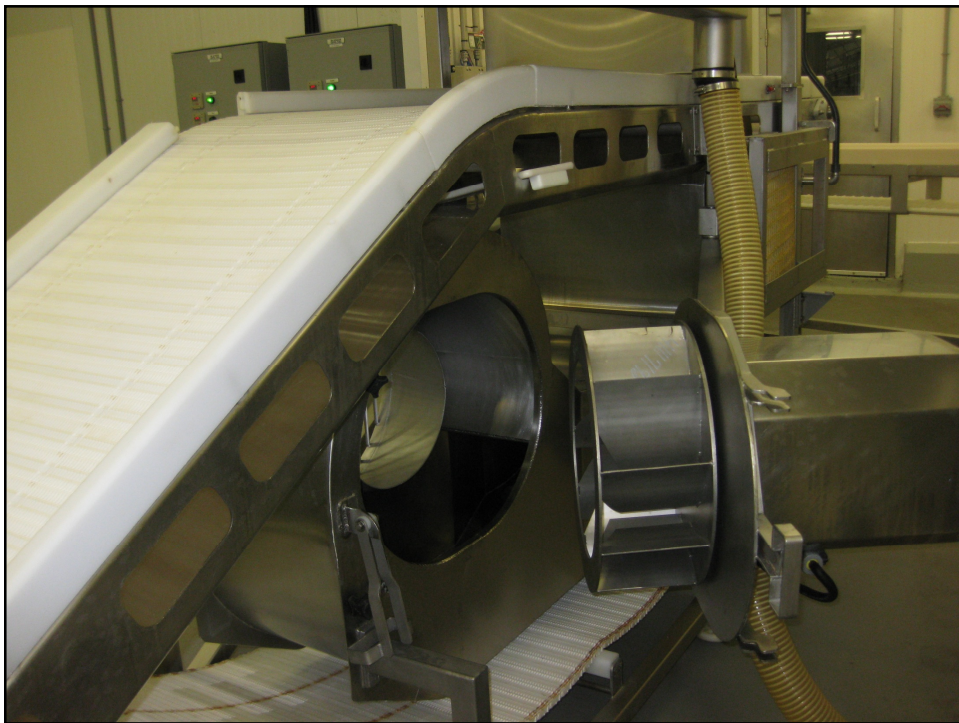
- Structural deficiencies or unhygienic design present challenges
 - Ongoing visual inspections (pre-op)
 - Train employees to self inspect
 - QA Technician present during clean up shift
 - Validation tool for contamination
- Cleaning and proper storage of cleaning tools

Dismantling & Sanitation of High Risk Equipment

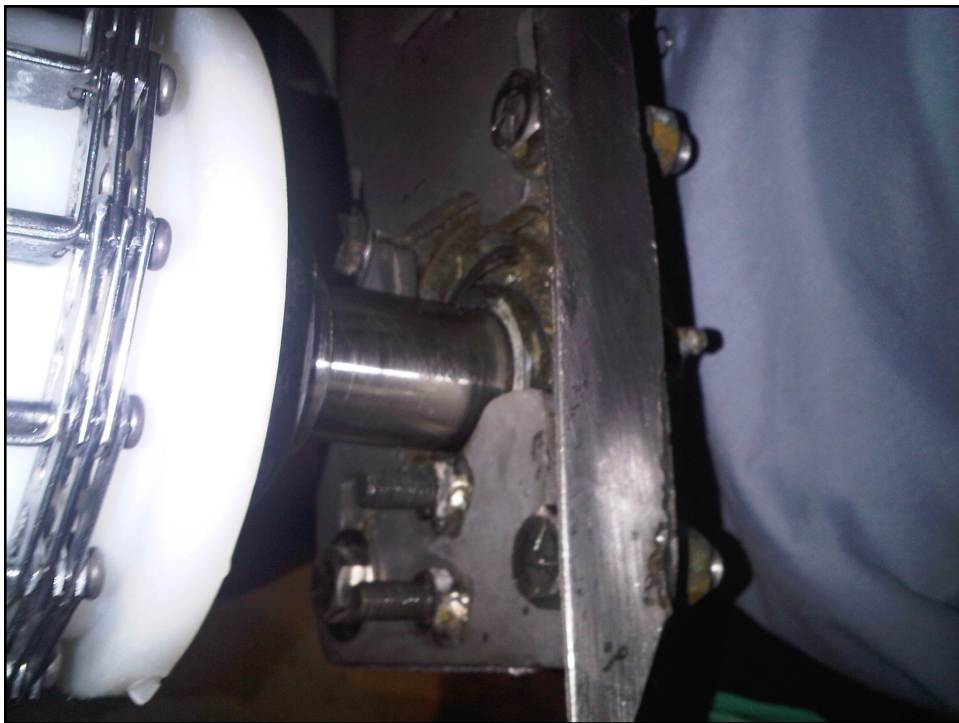
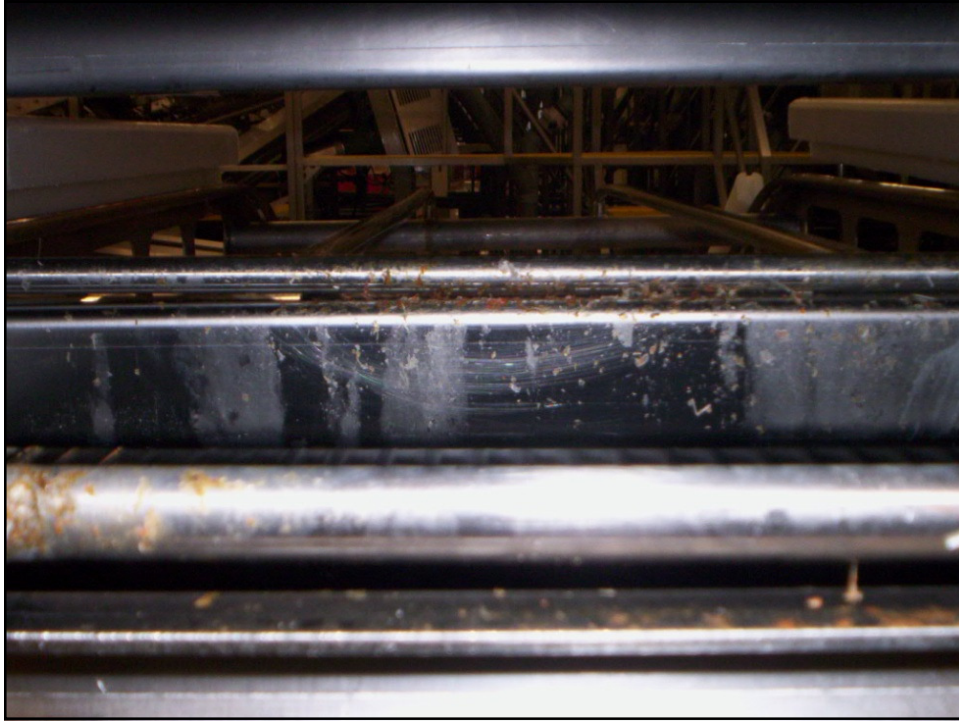
















Recommendations

- Multiple dismantling procedures for different levels of intensity
 - daily, weekly, monthly, annually
 - Validate (micro) cleanliness at different stages of the procedure(s)
 - after disassembly, after cleaning, after reassembly
- Master Sanitation Schedule:
 - Scheduled conveyor dismantling and other equipment for the purpose of sanitation

Drains & Cooling Systems



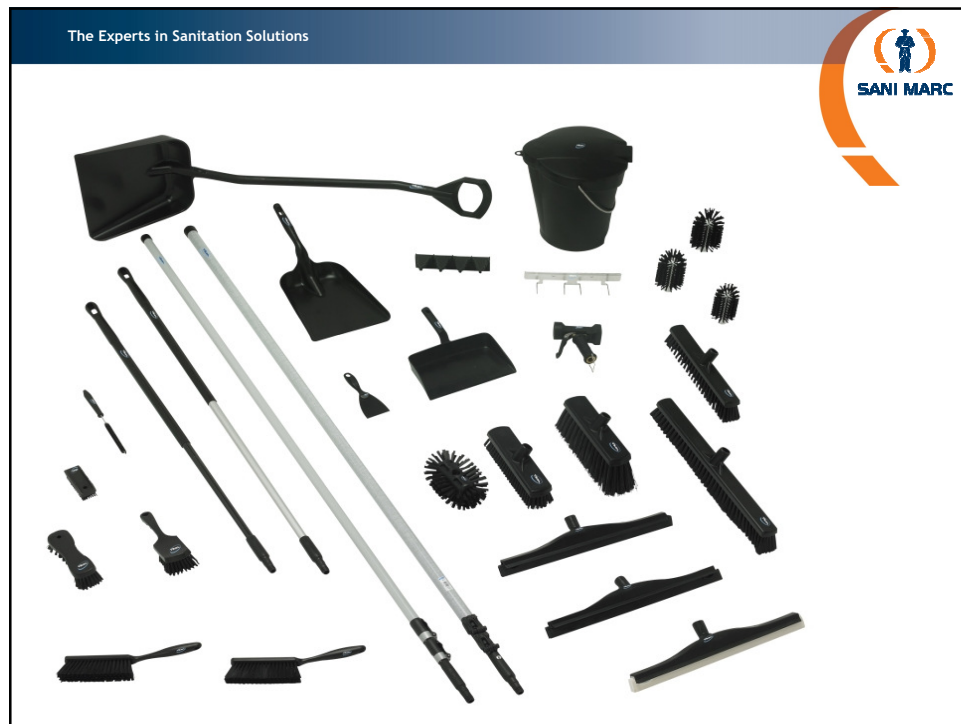


The Experts in Sanitation Solutions

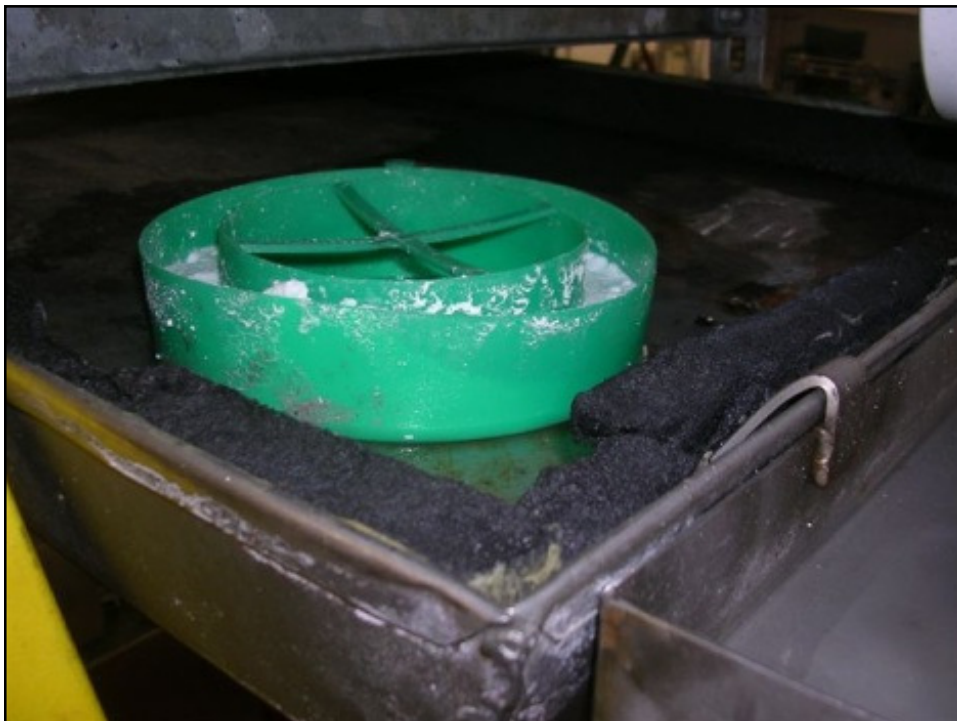














Recommendations

- Drain design may inhibit effective cleaning
 - Cleaning procedures must be effective and scheduled
 - Cleaned *and* sanitized
 - Drain sanitizing program
 - Check to ensure drain can handle water volume during clean up shift
- Dedicated drain tools (black)
 - Properly cleaned and stored to prevent use for other purposes



Recommendations

- Reefer pans must not drain to floor, but directly to hub drain
- Cleaning chemicals compatible with the metals, ie: do not cause corrosion or degradation
 - Sanitizer used in cooling unit reservoir or condensation pan
 - appropriate and does not cause rust or corrosion
- Scheduled cleaning of reservoirs



Conclusion



The Experts in Sanitation Solutions

Subsidiary of Sani Marc Group
Food & Beverage Division

The Experts in Sanitation Solutions



Conclusion

- We have shared some of the real life food safety challenges faced by processors;
- Discussed good manufacturing practices that can address these challenges;
- To promote the fundamental goal of the sanitation process:

To Ensure Safe Food for All Consumers

Open Discussion

