



# Premises and equipment

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## Premises and equipment

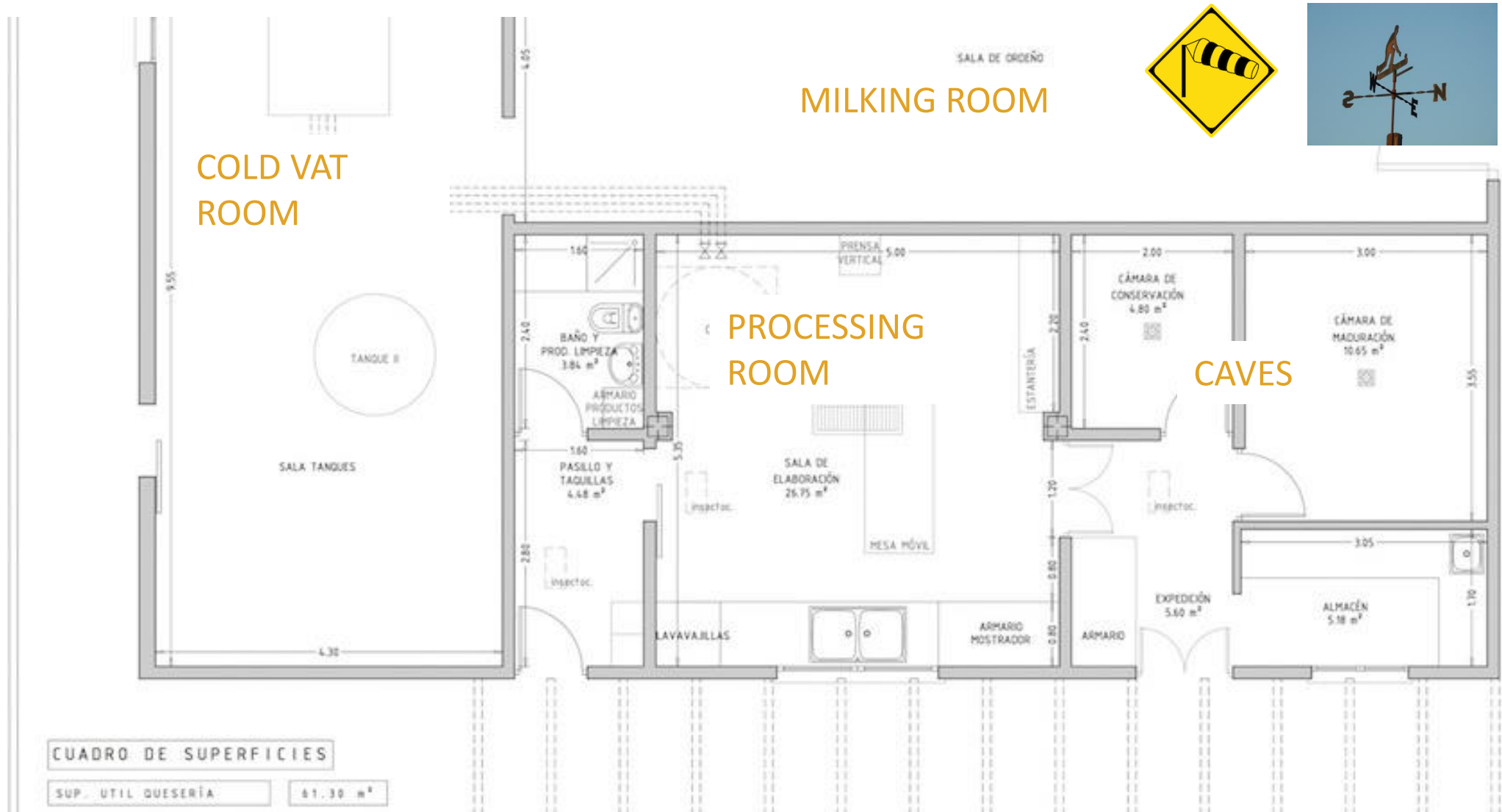
### Object of this plan:

The location, design, dimensions and construction of buildings and adjacent areas intended for the production, storage and sale of dairy products, should allow these activities to be carried out in hygienic conditions



## SECTION II- GHP- PREMISES AND EQUIPMENT

Recomended: cheese dairy as close as possible to milking room, cold chambers at the north site, to pay attention at direction of prevailing winds and the position of the sun



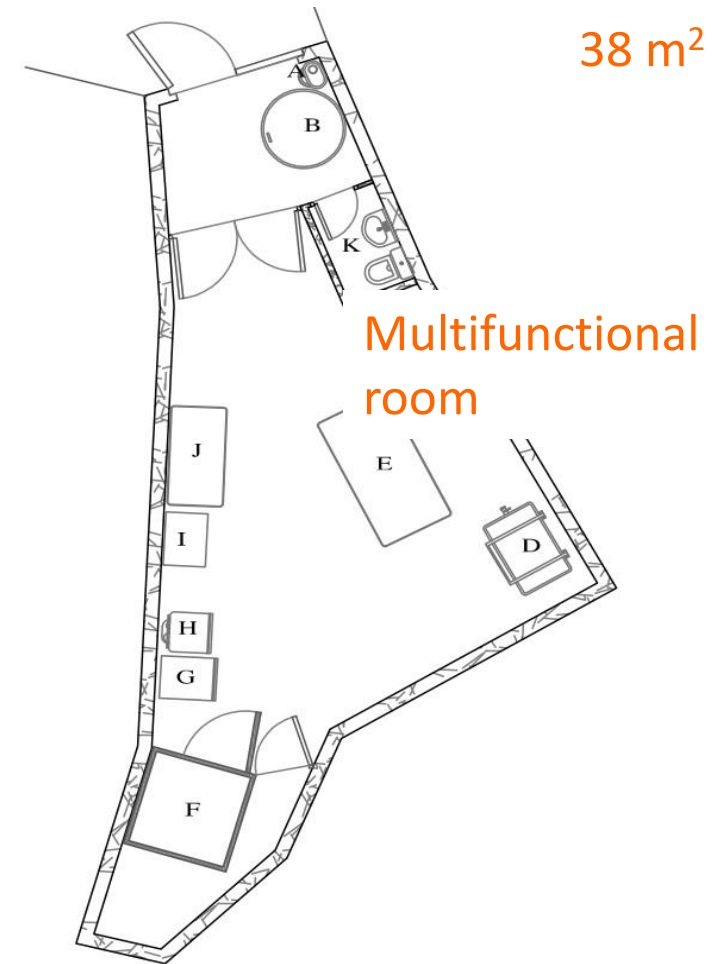


## General layout and process-flow

- The principle of “process-flow” is not always essential in dairy production.
- It is possible to use:
  - A single entry and exit
  - Same room for different purposes
  - Separate buildingsIF cross contamination is prevented

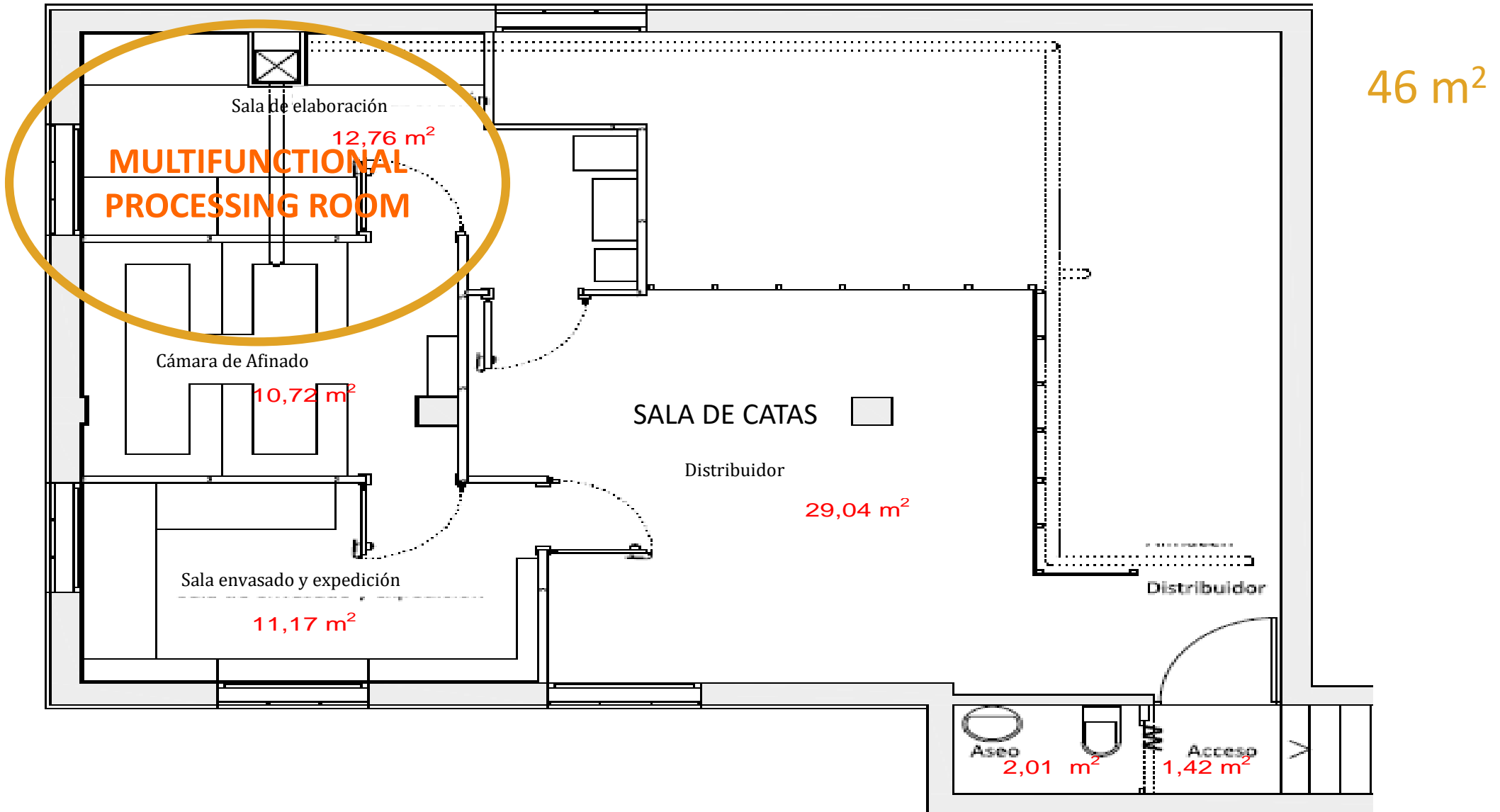
Same entry and exit

38 m<sup>2</sup>



### LEYENDA:

A	Calentador de agua a gas	G	Cámara de maduración
B	Tanque de leche de 600 litros	H	Frigorífico
C	Lavabo	I	Mueble de envases
D	Cuba de elaboración de quesos	J	Mesa de etiquetado (0,8x1,5 m <sup>2</sup> )
E	Mesa de elaboración (1,1x2,1 m <sup>2</sup> )	K	Aseo
F	Cámara frigorífica de maduración		





Drying

Storage

Processing

Cleaning

- Multifunctional processing room where only one person works and cross contamination is avoided with good hygiene practices





Office

Laboratory

- Multifunctional processing room where only one person works and cross contamination is avoided with good hygiene practices





Storage of packaging materials

Processing room

The maturation is carried out in natural caves situated at 18 kms

SEPARATE BUILDINGS FOR SOME OPERATIONS





The cleaning of churns and other material can be done outside in a hygienic way avoiding contamination





## Storage of milk



- The bulk tank is the common way but other means are possible if the same objective is achieved



## Transport of milk



- It must be done in containers suitable for food contacts by any way that respect the hygiene and temperature conditions





## Changing area

- To wear protective clothing is needed but doesn't need a separate room.
- Hangers can be used instead of lockers
- A footbath is not compulsory
- The aim is to wear clean cloths and to avoid cross contamination with outdoor clothes





# Toilets





## Walls and floors

- **Smooth, impervious and easy to clean (except if you have derogations)**
- **Painted surfaces are possible**
- **Maintenance is needed: no chips, cracks, holes...**
- **Avoid metal ceilings to avoid condensation**







## Walls and floors

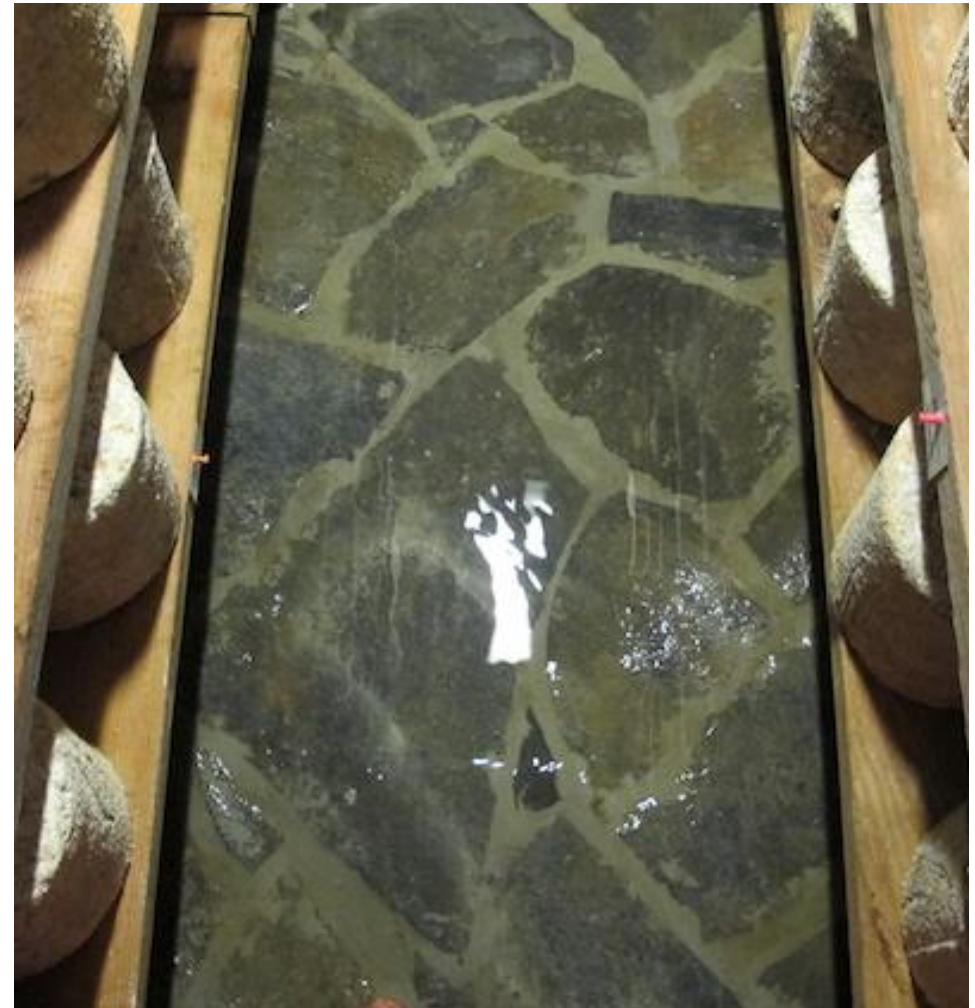






## Floors

- If floor is not inclined to facilitate drainage, take precautions to avoid standing water
- Sometimes water on the floor is needed (cave in picture)







## Drainage in floor

It should be easy to clean but pay attention to bad smells coming from it.





## Windows and doors



- Smooth surfaces, easy to clean, maintained in good conditions, especially if they are made with wood





# Open windows and ventilation

- Open windows must be protected with an anti-insect mesh or other means
- Ventilation can be natural or artificial and air intake should be located away from potential sources of contamination such as stables or barns





## Ventilation through windows







# Lighting

- It could be natural or artificial but has to be adequate. While not compulsory, bulb shields can help to prevent breakage into foods





## Area or receptacle for storage of ingredients and packaging



- Different kind of products can be stored in the same cold room if conditions of storage are respected and there is no cross contamination
- Packaging and ingredients can be stored:
  - in the same room if they are protected from contamination
  - in “containers”, “closets” or others
  - In an adjacent or annex building





## Cleaning area



- One sink may be used for cleaning instruments, cheeses and hand-washing provided that cross-contamination is avoided.
- Cleaning products can be stored in production room if they are identified and closed in a cupboard.



## Cleaning area



- Tools and clean equipment can be stored in the processing room on open shelves



## Cleaning room



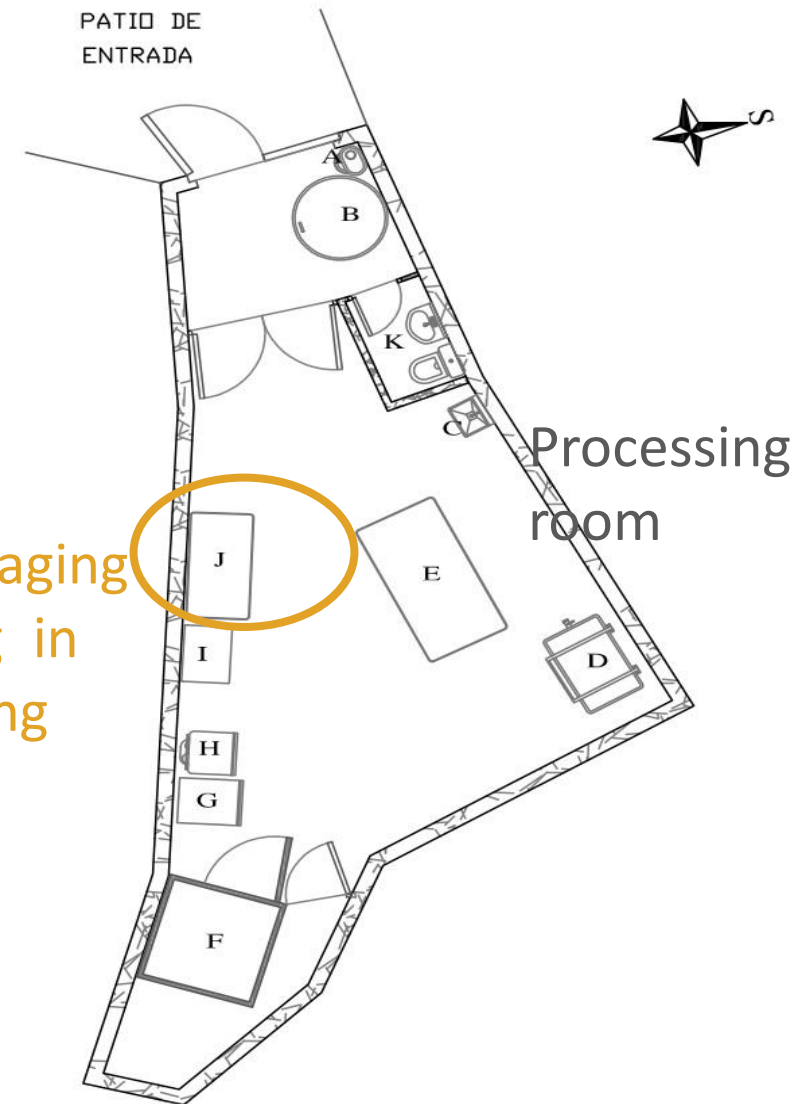




## Packing and labelling area

- This may be carried out in the processing room provided that cross contamination is avoided

Area of packaging and labelling in the processing room







## Sales area (optional)



- The floor, walls and ceiling must be in good conditions but do not require the same standards as the processing room.
- The sink of adjacent rooms can be used for washing hands and tools.





## Waste handling



- Food waste, non-edible by-products and other refuse should be removed from the production areas as quickly as possible, deposited in containers and disposed of in a hygienic way according to national legislation (see SANDACH regulations)



## Regarding the surfaces of material, equipment, packaging and premises there are possibility of **EXCEPTIONS** for foods with traditional characteristics (Flexibility provision)

- These exceptions should be requested to the competent authority in the Member States.
- More information in the presentation “What does flexibility mean”?



## Exceptions on walls, ceilings and doors

- (a) Chapter II(1) of Annex II to Regulation (EC) No 852/2004 as regards the premises where such products are exposed to an environment necessary for the part-development of their characteristics. Such premises may in particular comprise walls, ceilings and doors that are not smooth, impervious, non-absorbent or of corrosion-resistant material and natural geological walls, ceilings and floors;

The cleaning and disinfecting measures for the premises referred in (a) and the frequency with which they are carried out shall be adapted to the activity in order to take account of their specific ambient flora.





## Exceptions for instruments and the equipment used for the preparation, packaging and wrapping

The instruments and equipment referred to in (b) shall be maintained at all times in a satisfactory state of hygiene and be regularly cleaned and disinfected.

Some examples ...

## Wooden material and equipment





**Plant material** (esparto matting, thatched shelves, straw, etc; leaves for covering, etc)





## Stones for pressing







Copper equipment