

SUPPLIERS' TIPS

Once a food, cosmetics, or pharmaceutical manufacturer has installed sanitary bulk handling and processing equipment, what maintenance steps can they follow to make sure their handling and processing remains sanitary?

Cleaning procedures vary with the plant's sanitation protocol and material characteristics. For example, sanitary conveyors require the same cleaning procedure as any other product contact surface in a sanitary facility, but mechanical assemblies, such as discharge gates, conveyor covers, or other appurtenances, may require closer attention.

Jay Sullivan, president, Triple/S Dynamics, 214-828-8600

Make sure sanitary equipment is easy for the operator to assemble and disassemble on a daily basis. If maintenance operators are required to break out tools to disassemble a product, the downtime for the equipment increases greatly.

Gregg Muench, regional sales manager, Gemco, 800-654-3626

Sanitary protocols must be developed around equipment capabilities and limitations, unique process requirements, and the materials' ability to support bacterial growth. Rigid adherence to these protocols, as well as to plant hygiene requirements in general, are crucial to ensure that the capability of equipment designed and constructed for sanitary applications is fully realized.

David R. Gill, vice president, Flexicon, 908-859-4700

Plant management should confer with the equipment manufacturer to develop sanitary maintenance procedures that take into account equipment limitations, material susceptibility to contamination, and the margin of error on the part of plant personnel responsible for sanitizing operations.

Henry Alamzad, vice president sales and marketing, Kason, 973-467-8140