

Rittal – The System.

Faster – better – everywhere.

Inside the Food & Beverage Factory

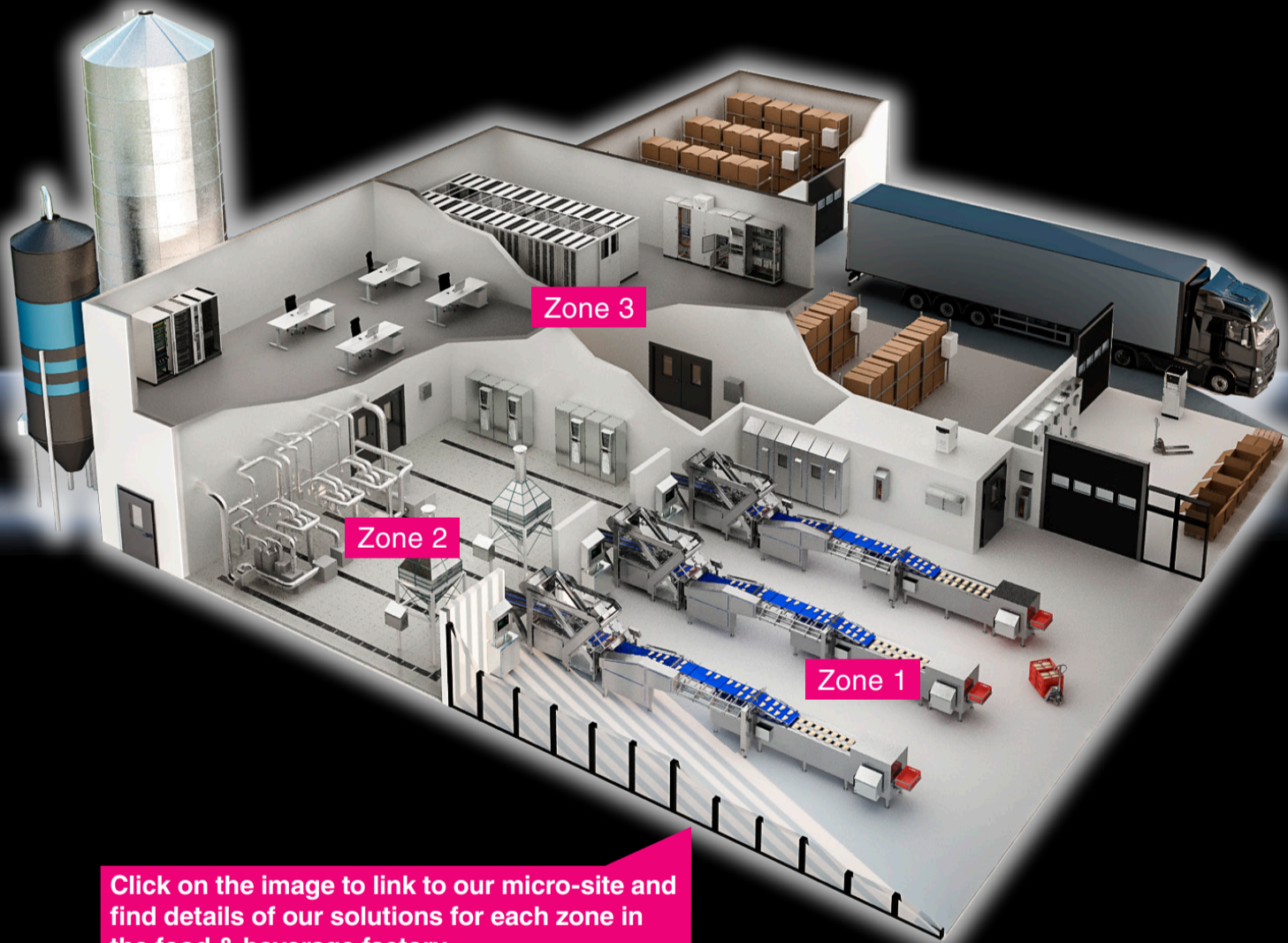
Did you know?

According to the EN 1672-2:2005 A1:2009 standard, a company can be divided into three different hygiene zones:

Zone 1 Food Zone: This covers all the surfaces that come into direct contact with food and all the surfaces from which the food returns to the product stream through drainage, dripping, outflow or leakage.

Zone 2 Spray Zone: This covers all the surfaces that come into direct contact with food and from which the food does not return to the product stream.

Zone 3 Non-food Zone : This can be understood as all other surfaces and areas.



Click on the image to link to our micro-site and find details of our solutions for each zone in the food & beverage factory

Section 5.3 of EN 1672-2:2005 A1:2009 covers aspects of the design of apparatus used in food area production and also covers the surface considerations.

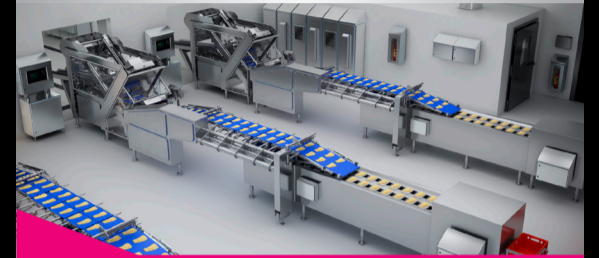
The standard states:

- Surface finish shall be suitable for intended use.
- Surfaces shall be cleanable and where required capable of being disinfected. For this purpose they shall be smooth, continuous or sealed.
- The surface design and finish shall be such that the product is prevented as far as possible from becoming accidentally separated from the food area and from returning to it, if that return would cause a hazard to the processed food.
- These above requirements also apply to dismantlable parts, which are removed for cleaning.
- Surfaces shall have a finish so that no particles of product becomes trapped in a small crevice thus becoming difficult to dislodge and so introduce a contamination hazard.

For more helpful information, why not check out our HD White paper by clicking the link or contact us for more information:

T: 01709 704000 W: www.rittal.co.uk E: information@rittal.co.uk

ZONE 1: FOOD ZONE HIGH HYGIENE ZONE



Products come into contact with the environment, which is why the highest standard of hygiene prevails here.

Complete area is sprayed with high pressure cleaner.

Resistance of the seal to cleaning agents and disinfectants is very important.

ZONE 2: SPRAY ZONE MEDIUM HYGIENE ZONE



The products, e.g. milk, are guided through the production process in pipe systems and do not come into contact with the environment.

The floor is cleaned with cleaning agents, the products should be insensitive to splash water (corrosion), as well as to chemical vapors that can be generated during cleaning.

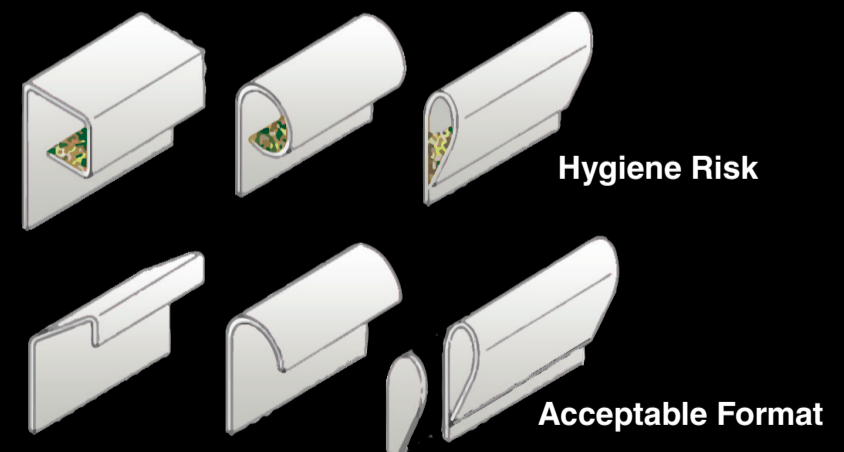
ZONE 3: NON FOOD ZONE BASIC HYGIENE ZONE



These are areas where the risk of contamination of products is minimal.

Examples of these types of zones are the IT space or the office environment of a factory.

Surface finish with and without contamination areas.



HYGIENIC DESIGN AND ENCLOSURE

white paper