Food safety

Hygienic Maintenance and Sanitary Design

One day so that maintenance, capital projects and quality speak the same language: equipment that is easy to clean, interventions that do not contaminate the product, a controlled return to production. Hygienic design, materials, lubricants, temporary repairs, tool and parts control and release after intervention are applied to your equipment and your latest work orders.

Duration : 1 day

Objectives

1. Explain the principles of hygienic design of equipment and premises
2. Spot on a piece of equipment the harbourage areas, unsuitable materials and defects that hinder cleaning
3. Apply the rules for intervening in a production area: tools, parts, lubricants, temporary repairs
4. Organise the hygienic release of equipment after maintenance
5. Build hygiene criteria into the purchase specification of new equipment

Programme

Day 1 — morning

• Why maintenance is a food safety subject: foreign bodies, microbiological contamination, chemicals

• Hygienic design: surfaces, welds, corners, drainage, dead legs, access for cleaning

• Food contact materials, seals, food-grade lubricants

• Buildings: floors, walls, ceilings, drains, condensation

Day 1 — afternoon (workshop)

• Rules of intervention: counting tools and parts, temporary repairs, work in sensitive areas

• Release after intervention: cleaning, inspection, signature, record

• Preventive maintenance, critical spares and the link with the HACCP plan

• Specification and acceptance of new equipment

• Workshop: hygienic audit of a piece of equipment on your line and list of improvements

Teaching methods

• Guided inspection of a piece of equipment on your line, stopped and locked out

• Photos of design defects and temporary repairs to analyse

• Review of your work orders and release forms

• Pair work, maintenance and quality together

• Final test based on photos of equipment

Assessment and documents

Knowledge test at the end of the day, reaction survey at D+1. Numbered certificate verifiable online for each participant; training report and the hygienic audit sheet of the equipment studied handed to the company.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

Foreign body detection is covered in “Foreign Body Control”. For validation of equipment cleaning, see “Cleaning and Disinfection: Plan, Validation, Verification”.

Practical information

Duration	1 day
Audience	Maintenance, capital projects, production, quality
Prerequisites	No prerequisites
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

Is the course only for maintenance technicians?

No. It brings together maintenance, capital projects, production and quality, because releasing equipment after an intervention is a shared decision. Contractors who often work on the site can also attend.

Is it useful before buying a new line?

Yes. The afternoon covers the specification and acceptance of new equipment: this is when a design defect is simplest to correct.

Which equipment is used as an example?

That of your site, chosen with you before the session: conveyor, slicer, pump, tank, weigher or packing machine. A prior visit lets us prepare the examples.