Food safety

Water, Air and Utilities in a Food Plant

One day to control what touches the product without appearing in the recipe: water, ice, steam, compressed air, gases and room air. Participants identify where these utilities come into contact with food, define the useful checks and tests, and prepare their site's utilities monitoring plan from network diagrams and existing results.

Duration : 1 day

Objectives

1. Identify the utilities that come into direct or indirect contact with the product and the associated hazards
2. Build the water monitoring plan: network diagram, sampling points, testing, treatment
3. Assess the quality of compressed air and gases in contact with food
4. Explain control of room air: filtration, overpressure, condensation
5. Organise the checks and records the auditor will ask for

Programme

Day 1 — morning

• Requirements of GFSI standards and regulation on water used in production

• Water network diagram, points of use, dead legs, water returns and backflow prevention devices

• Treatment and monitoring: chlorination, microbiological and physico-chemical testing, frequencies

• Ice, cooling water and steam in contact with the product

Day 1 — afternoon (workshop)

• Compressed air: generation, filtration, drains, purity classes and checks

• Packaging and inerting gases: food grade, certificates, storage

• Room air: air handling, overpressure in high-risk areas, condensation

• Workshop: utilities monitoring plan from your site's diagrams

Teaching methods

• Reading your network diagrams and your test results

• Visit to technical rooms: water treatment, compressors, air handling units

• Case studies of contamination caused by a utility

• Exercise on choosing sampling points

• Final test on a network diagram to comment on

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 draft utilities monitoring plan handed to the company.

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

Good to know

The course “Hygienic Maintenance and Sanitary Design” complements this module for equipment. For microbiological monitoring of surfaces, see “Environmental Monitoring Plan (Listeria)”.

Practical information

Duration	1 day
Audience	Maintenance, utilities, quality, hygiene
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

Which sites are concerned?

All food sites use water. Those that make ice, use steam in contact with the product or pack under modified atmosphere have extra points to control; the programme adapts to your utilities.

Our water comes from the public network: do we still need to test it?

Yes. Water quality at the inlet does not guarantee its quality at the point of use, after storage, internal network and any treatment. The course shows how to choose points and frequencies.

Should a utilities technician be in the group?

Preferably. Someone who knows the installations makes the workshop more concrete: they know where the tanks, filters and drain points are.

How can this training be funded?

Depending on your situation, through your training plan under OFPPT CSF, or after GIAC training engineering. The file is prepared with you; eligibility depends on the rules in force.