## Subject name: Sanitary Engineeing

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- Overall design of a food manufacturing facility to produce a safe and sanitary product - TRUST
- Design includes the structure of the physical manufacturing plant and its contents to include: building type, equipment fabrication, and personnel access
- Requires knowledge of:

Microbiology Entomology (define)

Toxicology Pest animal behavior

Engineering best practices (GMP) Food technology

Several risks involved besides revenue:

Food poisoning Spoilage

Loss of consumer confidence Insect infestations

Injurious foreign material contaminations



## SANITARY DESIGN

- Proximity / location chosen for utilities, raw materials, labor and energy
- Building & environment compatible
- Separation of raw materials / processed goods / ready-to-eat products / packaging supplies
- Separation of wet versus dry products / processes





Master planning for future growth (Don't box yourself in)



## **BUILDINGS**

Existing facilities – space conversion

Infrastructure – converting designed space to process

space

Floors / drains – for new service

Walls / ceilings / roof

Shipping and receiving access

Single-story or multi-level

