WASTE MANAGEMENT

A well maintained waste management system ensures the production of safe food.

Don'ts

1 Don't construct manholes within the factory where possible.

2 Don't dispose effluent or waste close to the factory.

Do's

1 Promptly remove waste from the processing.

2 Fit all floor drains with effective traps.

3 Cover all floor drains with a suitable grid.

4 Containers for waste, by-products and inedible or dangerous substances, should be:

- Strategically placed throughout the process;
- Closed and pedal operated;
- Promptly emptied;
- Specifically identified;
- Suitably constructed and, where possible made of impervious material.

5 Regularly inspect and clean sewerage lines.

6 Doubly seal all manholes inside the factory

7 Locate the waste and effluent plant, as far as possible, down-wind from the air intake points of the factory.

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SANITATION

Simplified Guidelines for the Food and Drinks Manufacturing Industry

The Commonwealth Standards Network (CSN) in partnership with the Uganda National Bureau of Standards (UNBS) have simplified the standards code of practice for hygiene in the food and drinks manufacturing industry, and labelling requirements to create awareness within Small and Medium Enterprises (SMEs) in order to improve the quality and marketability of their products.

SANITATION

General: The maintenance of sanitary conditions in a food plant is essential to ensure that safe food is produced.

Sanitation
Don'ts

1. Do not use floor cleaning brushes on equipment and other food contact surfaces.

2. Do not mix and/or interchangeably use cleaning cloths and scouring pads on different equipment and surfaces.

3. Do not use wet cleaned equipment until the equipment is thoroughly dry.

Do's

1. Develop and implement a written, effective and safe cleaning program that includes:

- Written cleaning and disinfecting procedures for all equipment and structures;
- Contact time, temperature and strength of cleaning solutions;
- The chemicals used;
- The name of the person responsible;
- The procedures used; and the
- Frequency of cleaning and disinfecting

Factory Cleaning Check List

- ☑ Emptied Waste bin
- ☑ Swept and Mopped Floor
- ☑ Dusted and Disinfected Surfaces
- ☑ Shining doorknobs
- ☑ Shining Toilets and Urinals
- ☑ Finger prints removed from Tables, Windows and Doors

1. Materials Used:
Disinfectants, Mopping , Broom
Liquid Soap
2. Person in charge (Head of Sanitation)
3. Time of the Day (6:00am - 7:30am)

2. Check the efficiency of cleaning by microbiological analysis of rinse water, swabbing of surfaces, or other appropriate means.

3. Clean the plant and equipment at least daily, or more often if required.

4. Store detergents and sterilizing materials in a separate area from food.

5. Clearly label and or mark all detergents and sterilizing materials.

6. All brooms and hand brushes used to clean in the production area shall:

- Be made of material other than wood;
- Have coloured nylon bristles;
- Be maintained in a good and clean condition; and
- Be hung upside down to aid drying.

7. Physically isolate areas requiring dry conditions away from those that are wet cleaned.

CLEANING STATION