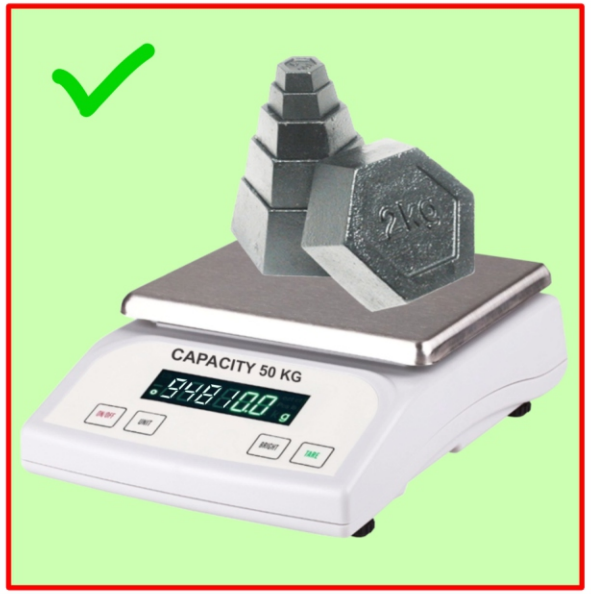
VERIFY AGAINST NATIONAL STANDARDS

CALIBRATION IS ESSENTIAL



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EQUIPMENT

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.

EQUIPMENT

General: The equipment should be capable of processing products that meet the safety and quality requirements, while at the same time the equipment shall not be a source of contamination of the product.

Don'ts

1. The equipment should not transfer any smell, taste or chemicals that can change the properties of the products.
2. The equipment should not damage or contaminate the products and/or materials.
3. Food contact surfaces shall not be rough.
4. Food contact surfaces shall not react with cleaning chemicals.
5. The equipment should not include dead ends in the pipe-work to allow for adequate cleaning.

Maintenance Planning Schedule

Do's

1. The design and installation of equipment should allow for easy cleaning, sanitization and inspection. (At least 0.3 m from the ground and 0.5 m from walls).
2. Equipment should be resistant to corrosion.
3. Equipment should withstand repeated cleaning.
4. The material of equipment should be in sound condition, durable, and easy to: clean, maintain and disinfect.
5. The food contact surfaces should be smooth, non-toxic and of non-absorbent materials.
6. The equipment should be inert to the raw materials, ingredients, food, detergents and disinfectant used under normal operating conditions.
7. The equipment should be clearly marked.
8. The equipment should be well maintained at all times.
9. Where applicable, equipment should be appropriately fitted with monitoring devices.
10. Regular cleaning and maintenance schedules should be developed and implemented.
11. Measuring equipment should be regularly calibrated and verified against national standards.