

	Name of company	Doc No: ABC/BRC/SOP/009 Issue No / Revision No: 01/00 Effective Date: 01.January.2023 Status: CONTROLLED

PROCEDURE FOR BUILDING FABRIC

Objective:

To ensure that the facilities, surroundings, equipments and machinery will not pose any threat to food safety.

Scope:

This applies to the entire facility

Procedure

a) Establishment: The facility is located away from the environmentally polluting aspects such as:

- Industrial activities which pose a serious threat of contaminating the product;
- areas subject to flooding unless sufficient safeguards are provided;
- areas prone to infestations of pests;

The exterior of the facility is constructed and maintained to facilitate production to produce prime product that meets customers, statutory and food safety requirements.

Yards, grounds and roads which are in close proximity to the building are free from debris, garbage and adequately drained.

Building exteriors are designed and maintained to prevent contamination or entry of pests or contaminants.

b) Equipment's: The equipment's used as part of the manufacturing process in the refinery section are of SS (Stainless steel) and it is adequate

- To maintenance and cleaning;
- functions in accordance with its intended use; and
- facilitates good hygiene practices, including monitoring.

c) Premises and Rooms

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The internal design and layout of the establishments permit adequate hygiene practices, including protection against cross-contamination between and during operations.

The structures within the establishments is soundly built of durable materials and be easy to maintain, clean and where appropriate, able to be disinfected.

In particular the following specific conditions are satisfied where necessary to protect the safety and suitability of product:

- floors are constructed to allow adequate cleaning;
- ceilings and overhead fixtures are constructed to minimize the build up of dirt and condensation, and the shedding of particles;

d) Water supply

Adequate supply of potable water with appropriate facilities for its storage and distribution are made available.

e) Personnel hygiene facilities and toilets

Employee facilities such as rest rooms, toilet are

- Adequate in size for maximum number of employees
- Readily accessible by the employees
- Physically separated from production area.

Personnel hygiene facilities are available to ensure that an appropriate degree of personal hygiene can be maintained and to avoid contaminating the product. The facilities include:

- adequate means of hygienically designed hand wash facilities;
- lavatories of appropriate hygienic design; and
- adequate changing facilities for personnel.

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f) **Lighting**

Adequate natural or artificial lighting has to be provided to enable the undertaking to operate in a hygienic manner. The intensity is maintained adequately to the nature of the operation.

Lighting fixtures are suitably protected to ensure that product is not contaminated by breakages.

Glass Policy

As a policy, the company does not allow any person to bring glass bottles, instruments or brittle plastic items inside the production area, product storage, logistic platform or packing area and has a documented glass policy and glass register.

Regular physical verification is conducted by supervisors . Any breakage of glass and plex glass is reported immediately to the department head and proper actions are taken.

Equipment having glass and/or plex glass in critical areas are made shatter proof were possible by e.g. using transparent sun film.

Reference

Records