

DIN EN 1672-2:2021-05 (E)

Food processing machinery - Basic concepts - Part 2: Hygiene and cleanability requirements

Contents		Page
European foreword		3
Introduction		4
1	Scope	5
2	Normative references	5
3	Terms and definitions	5
4	List of significant hazards	11
5	Hygiene and cleanability requirements	12
5.1	Iterative hygiene risk reduction process	12
5.1.1	General	12
5.1.2	Hygiene risk assessment (see Figure 2, Item 27)	14
5.1.3	Hygiene risk reduction process (see Figure 2, Item 28)	19
5.1.4	Other elements of the iterative hygiene risk reduction process	21
5.2	Materials of construction	22
5.2.1	General requirements	22
5.2.2	Food area	22
5.2.3	Splash area	22
5.2.4	Non-food area	23
5.3	Design	23
5.3.1	General design	23
5.3.2	Food area design	23
5.3.3	Splash area design	36
5.3.4	Non-food area design	40
5.3.5	Clearance and accessibility for cleaning	40
5.3.6	Services	46
6	Information for use	47
6.1	General	47
6.2	Instruction handbook	47
6.2.1	General	47
6.2.2	Information relating to the intended use	48
6.2.3	Information relating to residual hygiene risks	48
6.2.4	Information relating to hygienic installation	48
6.2.5	Information relating to operator instructions	49
6.2.6	Information relating to disposable parts	49
6.2.7	Information relating to cleaning, disinfection, rinsing and inspection for cleanliness	49
6.2.8	Information relating to maintenance	51
6.3	Marking	51
Annex A(informative)	Examples of machinery which can be covered by this document	52
Annex B(informative)	Examples of hygiene risks and acceptable solutions	53
Bibliography		69