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