

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

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

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<b>Contents</b>		<b>Page</b>
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