



THE
SANITARY
DESIGN
WORKSHOP

BEMA





Equipment & Plant Design
For Allergen/Pathogen Control in Low Moisture Foods

Sanitation by Design

Presented by:
Karl Thorson, General Mills

Sanitary design is integral to food safety.

**“We all
do better
when
we all
do better.”**

-Paul Wellstone

Workshop Mission

- Provide awareness-level education to food industry engineering & food safety professionals on sanitary design to reduce allergen and pathogen risk in low moisture foods.

Outcome

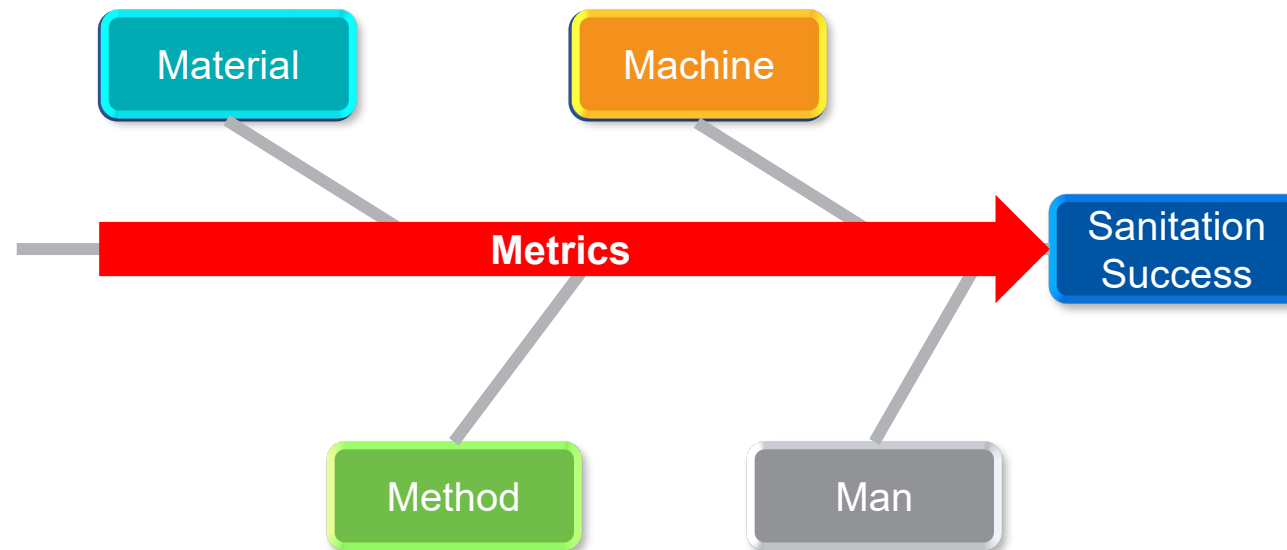
- Enhanced leadership skills to facilitate improvements in sanitation and sanitary design via...
 - Acquiring additional technical **knowledge**
 - Learning about **resources**
 - Expanding your **network**

Introductions

- Name
- Company
- Role
- Years of food industry experience
- Outcome(s) or question(s) you want answered?

Sanitation by Design

How Do I Meet That Criteria?



Sanitary Design

“The application of design techniques which allow the **efficient, effective, and consistent** cleaning of the entire system, facility and grounds”

Course Learning Objectives

1. Understand the primary **risks** to be managed.
2. Define 'validated clean' and other **key terms** related to food safety expectations.
3. Introduce food safety **early management** concepts.
4. Apply the **principles of sanitary design** for equipment and facilities via the GMA checklists.
5. Understand the key components to a **successful construction** project.
6. Review risk remediation **case studies** of current equipment and facilities.
7. Gain awareness of sanitary design and food safety **resources**.
8. Highlight the importance of **water management/control**.

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