



Hygienic Design for Produce Processing

Cari Rasmussen
Food Safety Manager
Commercial Food Sanitation

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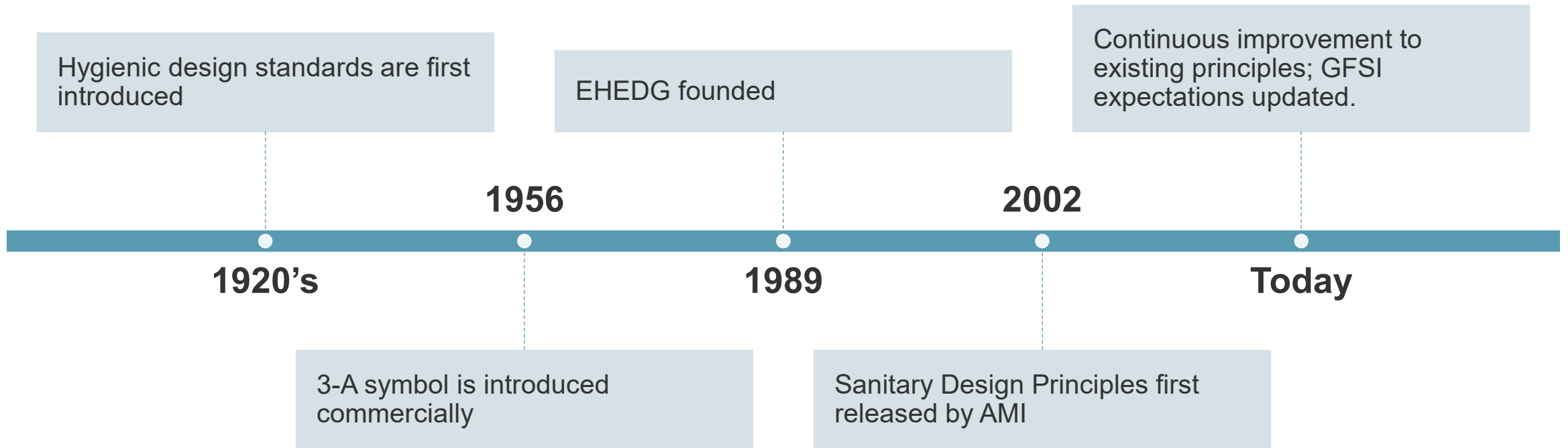
Chapter 2: The Reality of Produce

Chapter 3: Exciting Possibilities

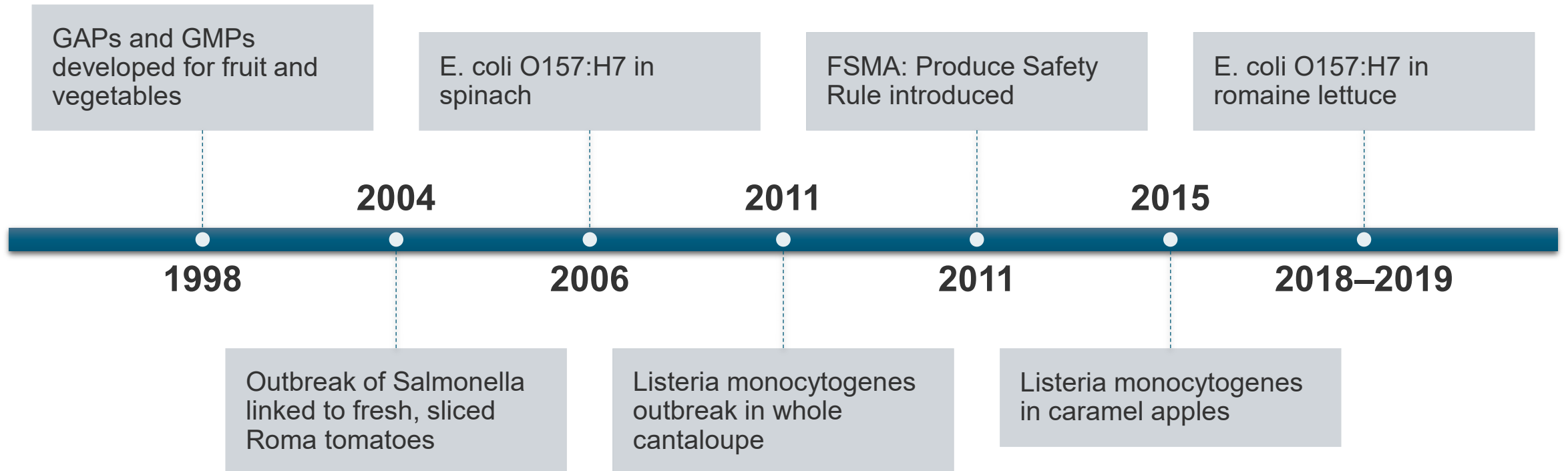


Chapter 1: The History

Chapter 1: Evolution of Hygienic Design



Chapter 1: Evolution of Produce



Chapter 2: The Reality of Produce

Chapter 2: Produce Reality

- Processing Steps



Chapter 2: Produce Reality

Location, Location,
Location



Chapter 2: Produce Reality

- On the move



Chapter 2: Produce Reality

- The clock is ticking



Chapter 2: Produce Reality

- Seasonal employees



Chapter 2: Produce Design Reality

Manufacturing is a story of legacy



Chapter 2: Produce Design Reality

The story of legacy
equipment



Chapter 2: Produce Design Reality

The story of legacy
infrastructure



Chapter 2: Produce Design Reality

The story of legacy layout



What hope is there?

What does Chapter 3 look like?



Chapter 3: Exciting Possibilities

Chapter 3: Exciting Possibilities

Equipment design progresses!

- ✓ PEC has arrived!
- ✓ OEM's involved!
- ✓ Legacy changes!
- ✓ Supply chain involved!



Chapter 3: Exciting Possibilities

Infrastructure updates

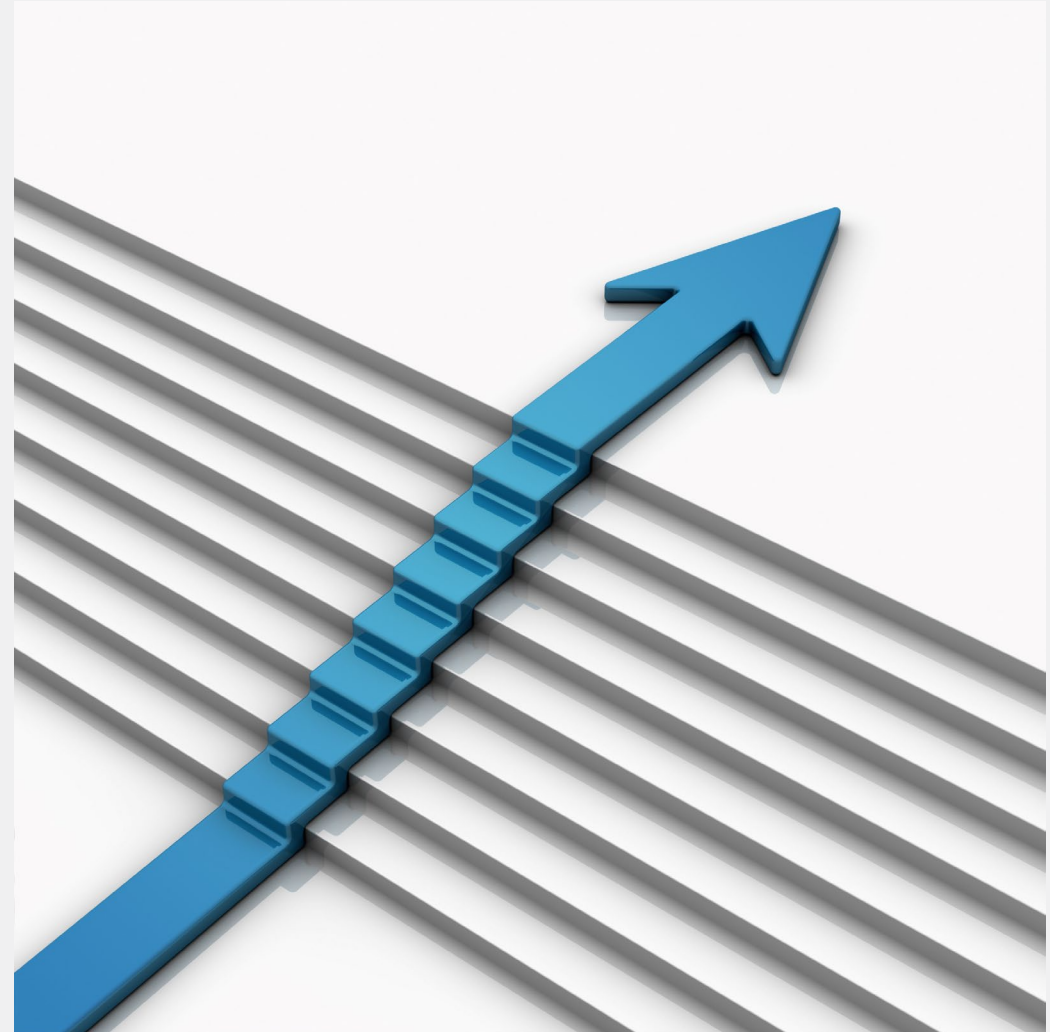
- ✓ Cleaning up existing structures
- ✓ Capital Improvements



Chapter 3: Exciting Possibilities

Layouts are improving

- ✓ Redefining hygienic zones
- ✓ Implementing controls



Chapter 3: Exciting Possibilities

Expanding the picture

- ✓ New products/convenience is expanding plant capabilities
- ✓ Consider design from the field through processing
- ✓ Maximize design when new builds/plant expansions are available.



Chapter 3: Exciting Possibilities

How to achieve design success

- ✓ Working together
- ✓ Using resources – existing checklists, guidance, standards and applying them
- ✓ Training – enabling success of employees



The Next Chapter: Future of Produce

Growing practices are
changing

Design needs to be top
of mind





Thank you