



Hygienic design of food factories

This book of almost 800 pages addresses the comprehensive scope of its title in general terms but gives examples from various food sectors.

The hygienic construction of food plants is an essential prerequisite to the production of safe food and this book provides an authoritative text on hygiene control in the design, construction and renovation of food plants.

There are six main sections to this book – the first reviews the implications of hygiene and construction legislation in various countries including retailer requirements. The second section focuses on plant layout and air flow.

The next three sections address the hygienic design of essential components of food plants, such

as walls, ceilings, floors, utility and process support systems, entry and exit points, storage areas and changing rooms. The sixth section considers the management of building work and plant inspection during plant commissioning.

Although one might view a text of approaching 800 pages with trepidation, there is no need to because generally the text is well broken down into logical sections and is well interspersed with tables, diagrams and pictures.

If you have an imminent building project this book is worthwhile to have, if not necessarily to read from cover to cover!

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