

Retrofitting of an operation unit for processing chemical components with systems of the thermal processing technology for usage in the food processing



Task

A contractor took over an operation facility with systems for the thermal processing of chemical components.

However, offering also a part of the equipment for the food processing industry belongs to the company concept. The local conditions needed to be correlated with the statutory conditions or regulations for processing of food to implement this project.

In a further step the procedure for retrofitting and approval has been prepared and implemented.

Objective

A production area should be converted, that processing of foods or substances that are necessary for the food production, is feasible and officially approved.

Therefore the contractor is able to be contact for food suppliers.

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Methods

- ◆ Inventory of the premises and the plant.
- ◆ Search for the measures needed for the retrofitting.
- ◆ Set up a project plan with guidelines for structural, spatial and technical changes.
- ◆ Set up a basic hygiene plan.
- ◆ Monitoring and supervision of the project based on the set up project plan.
- ◆ Preparing for approval to the veterinary authority.

Result

Structural refurbishment of premises as well as technical and hygienic refurbishment of the system, so that an approval as food processing operation is possible.

Preparation for setting up a hygiene concept and gathering all the necessary documents for the implementation of HACCP concept.

Ultimately the system is, considering all legal requirements, operational for the thermal treatment of substances, which are used for the food production.