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Surface hygiene in a food processing facility

Presenting hazards in a food processing facility require careful selection of surface properties and installation methods especially for flooring. It is a multi-trillion dollar industry encompassing a broad range of facilities, which includes but is not limited to: bakeries, meat plants, poultry plants, bottling lines, dairies, canneries, breweries and a number of others.

For the above, a commercial flooring system is key for establishing, maintaining and sustaining a hygienic environment. As for the floor, few other areas of a facility provide as much an opportunity for spread of bacteria, mold, fungi and dust. Imagine the hazardous materials from a contaminated floor that can spread from worker's shoes and mobile equipment.

These surfaces are routinely subjected to higher concentrations of salt, alkaline and oil compounds that substantially degrade the floor and subsequently pose a higher risk not just for food contamination but also for shutdown a facilities. How does the floor get contaminated? Food production by-products such as oils, fats, dairy products, sugar solutions; additionally, blood, and natural acids or from harsh cleaners and disinfectants contribute to the cause of contamination.

Despite cleaning, such substances result in microbial growth and the spread of bacteria in untreated concrete or poorly installed resinous flooring.

A commercial flooring system is critical to maintaining a hygienic environment in a food processing plant. Cleaning the commercial floor you select is an essential part of maintaining food processing operations in order to keep up with strict government standards. The proper floor coating is essential when dealing with the vigorous, harsh cleaning procedures, which include hot water and aggressive cleaning chemicals. Depending on the exposure to corrosive, temperature and moisture conditions, a thin film coating may not cut the mustard. In most cases, a thick, durable floor coating is needed to endure the cleaning operations. The repeated barrage of high pressure, high-temperature hot water and steam will strip a thin floor coating. Consult an experienced flooring professional

when choosing proper floor coating for the facility.

Installing the floor is essential for maintaining a hygienic, safe facility. Floors with seams are vulnerable to germ buildup within gaps and cracks. Harmful substance accumulation is preventable with a seamless floor to wall coving transition. Avoid unsanitary floors that can spread to other parts of the facility, equipment and product. Additionally, coving aids in the cleaning process by allowing for hosing around sides and corners of the space; where germs commonly acumulate.

During installation, don't overlook the proper pitch of the surface. Doing so ensures an efficient water drainage system. Avoid drainage issues by consulting an experienced flooring professional with an understanding of the facility's needs. Select a floor with properties that are ideal for the facility and choose a professional with experience to properly install it.

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