

PREVENTIVE MEASURES TO REDUCE THE RISK OF CROSS CONTAMINATION ON DIRECT FOOD CONTACT SURFACES OF CONVEYOR BELTS

Roger Scheffler^{1*}

¹Commerical Food Sanitation L.L.C, a daughter company of Intralox L.L.C, Lemelerbergweg
31 A, 1101 AH Amsterdam, The Netherlands

*e-mail: Roger.Scheffler@cf-san.com

Abstract

Conveyor belts are an essential component of industrial food manufacturing. They can be found in almost every part of the production process – from the receiving area of raw products / live animals up to the area where finished products are packaged. Belts must be easy to clean if they are to satisfy food manufacturing company's stringent hygiene requirements.

The aim of this study is to show the effect of various vectors in food processing plants that influence the hygiene of conveyor belts during production and sanitation. In this study we analyze hygienic design and sanitation criteria for conveyor belts as well as important aspects of GMP's and environmental monitoring when using conveyor belts for food processing.

The study includes measures to reduce the risk of cross contamination in order to protect the food product from foreign body and to ensure a safe food production process using conveyor belts.

Key words: *Easy to clean, Hygiene requirements, Hygienic design, GMP's, Environmental monitoring, Cross contamination, Safe food production using conveyor belts.*