

EGMG CAN HELP WITH PROACTIVE

Maintenance



BLAZE A TRAIL

From equipment to flooring to drainage to pest management, food and beverage processors must do their due diligence and be proactive to have a clean process facility.

TEAM EFFORT

Lead by example and provide staff with sufficient cleaning time as well as training. Create an entire workplace sanitation effort.

INSPECT EQUIPMENT

Routine inspections of all your machines can help keep day-to-day operations running smoothly. These inspections will lower the risk of workplace injuries, increase productivity, and lower repair costs.

ORGANIZE

Maintain and sustain. Declutter files, paper piles, and floor space. Put things where they belong. Have a designated place for items that need to be accessed daily.

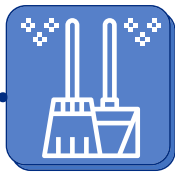
REDESIGN

To help create more efficiency in your space try moving equipment around to make it easier for workers to complete certain jobs. Work with industrial engineers to create the best space for your facility.



COLOR CODE ZONES

Zone color coding in the sanitary process industry helps ensure greater food safety by making it easier to more effectively separate processes, zones and equipment in your food production setup which will then minimize cross-contamination.



SUPPLIES

Be sure to have all of your necessary cleaning supplies on hand. Provide workers access to any specific cleaning supplies to help perform their routine and deep clean tasks.



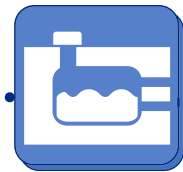
ROUTINE MAINTENANCE

Routine Maintenance is required to effectively reduce waste and run an efficient, continuous manufacturing operation, business, or service operation. The goal should be to move away from RTF (run till failure) management and move to "Predict and Prevent" maintenance.



DEEP CLEAN

Schedule a regular date for a deep clean of your facility. Provide staff with the equipment needed to perform a deep clean. Sweep the floors. Get dirt and debris out from under machines and out of corners. Repaint walkway lines. A little elbow grease goes a long way in instilling employee pride and impressing visiting customers.



ALL ANGLES

Get all of your angles, clamps, or hard to reach parts clean in a COP tank. Clean those pieces of equipment that wouldn't be cleaned by the CIP system.