

SANITARY EQUIPMENT IN FMCG FACILITIES

How COVID-19 has once again thrown hygienic design into the spotlight.

The world we knew changed drastically in 2020 when the COVID-19 pandemic spread globally. FMCG manufacturers had to adapt to the higher demands from the markets with limited resources and comply with significantly stricter regulatory requirements for cleaning and sanitation.



From the start of the pandemic, the focus was on personal hygiene. This trend was even more prominent in the FMCG industry, with additional shifts and extended working hours becoming the norm to meet the market demands. The well-being of employees is a crucial part of any production facility. It can quickly become the epicenter of production facilities due to insufficient staff to meet demands or can even lead to a complete shutdown. At Astratek we are very aware that various elements such as type, location, and quantity of Sanitary Ware elements throughout a production facility could greatly assist in establishing a hygienic environment throughout production

facilities and ensuring the well-being of staff.

The term Sanitary Ware is not clearly defined and can normally refer to a variety of sanitary installations or equipment that are found in bathroom installations. In the FMCG industry, Sanitary Ware forms a critical part of the sanitary management of a facility, which includes various other equipment and appliances.

Hygienic elements in general FMCG production facilities can be divided into two main groups namely, **Facility Hygiene and Personal Hygiene Equipment.**

Facility Hygiene

This equipment is required to clean

the building housing the production equipment within a facility. A few examples of Facility Hygiene equipment are:

- Foam cleaning systems
- Brooms/brushes/scrapers
- Fogging systems
- Scullery facilities
- KUV luminaire fittings

Personal Hygiene

This equipment is required at hygienic checkpoints in the personnel flow to a production facility. These checkpoints, situated throughout the production facility, minimise the spread of pathogens via human contact. Some examples of Personal Hygiene equipment are:

- Hand cleaning and sanitizing stations
- Contactless hand dryers
- Boot and sole stations
- Masks, gloves, shoe covers, beard- and hair nets
- Canteen food lockers
- Change room clothing lockers
- Storage systems
- Soap and sanitizer dispensers
- Flushing systems
- Sanitary appliances such as toilets, urinals, washbasins, showers, wash troughs, etc.

Sanitary Ware in production facilities should be designed, sized, positioned, and installed following a similar approach to hygienic production equipment, an element of facility design Astratek is well

equipped to do. The installations should also comply with the same rules and requirements set out for hygienic production equipment some of which are set out below:

- Manufactured from materials compatible with cleaning chemicals
- Cleanable to a microbiological level
- Enable the validation of cleaning and other sanitary protocols
- Strategically placed to ensure the optimum usage
- Designed and sized to accommodate the required capacities
- Accessible for all maintenance, cleaning, and inspection procedures

Nowadays, there are a variety of designs for each type of sanitary element available on the market. For example, multiple types of shoe scrubbers are available, each catering for a specific application and set of requirements such as boot scrubbers, sole & toe scrubbers, sole sanitizers, etc. It is crucial to understand which sanitary element should be used for which application. A shoe/boot scrubber may seem simple, but if an incorrect design, size, or installation location is selected, it could cause several

problems which could potentially affect the wellbeing of staff members which could in turn lead to the shutdown of production.

With the drive for personal hygiene, there are significant developments throughout the Sanitary Ware sector. Initially, Sanitary Ware was classified as sanitary appliances traditionally manufactured from porcelain. Today, Sanitary Ware is manufactured from a wide range of materials, including metals, acrylics, glass and more. In addition, there are also several self-cleaning mechanisms and automated options that are available on the market. With such a wide range of options, it is even more important to know which equipment is suited for which applications.

When Astratek designs a FMCG production facility, we find it is essential to understand the overall personnel flow, staff counts, staff shifts and more to specify, place, and install Sanitary Ware elements according to a design that will form a holistic hygienic system. The system installation should cover all areas, not just the key areas. The structural integrity of the required Sanitary Ware elements can be specified

based on the calculated traffic for the specific location. Capacity Models and Traffic Plans are some of the tools that can be used to confirm the capacity requirements.

Another crucial part of Sanitary Ware systems is the utilities required to ensure that the Sanitary Ware elements operate as specified. For example, if showers must be designed for staff ablutions, it is vital that both the hot- and cold-water system requirements are correctly designed, sized, and specified to ensure that all the showers will operate at optimum capacity during the highest demand of the environment in question.

The COVID-19 pandemic has forced the food and beverage industry to establish new operating protocols and to focus more on personal hygiene throughout the production facilities. With Sanitary Ware forming a vital part of the hygiene management of a production facility, it is crucial to understand the facility's requirements, capabilities, and specifications of the Sanitary Ware elements based on the customer's hygienic specifications.

To contact Astratek Manufacturing Engineers for designing assistance and advice regarding Sanitary Ware systems related to Food & Safety Requirements for your FMCG facility you can scan the below QR code and complete the online form or e-mail us at info@astratek.co

