



5 Ways to Rethink Equipment Design for FSMA Compliance

In 2011, the FDA enacted the Food Safety Modernization Act (FSMA) to reform food safety laws in the United States, changing the way food processing companies think about cleanliness. The law aims to ensure the U.S. food supply is safe by shifting the focus from responding to contamination to preventing it.

Below are 5 ways food processing facilities can rethink equipment design to keep cleanability top-of-mind and meet FSMA requirements:

- 1 Eliminate surfaces that may invite standing water and instead promote surfaces that are “cleanable to the microbiological level.”**
Sloped surfaces, rounded corners and airtight seals should be considered when reworking machines and devices.
- 2 Use materials with sanitary elements that will maintain a high level of hygiene throughout long-term use.**
Smoothness, cleanability and durability make 304 and 316 stainless steel the materials of choice for food processing equipment.
- 3 Replace high touch or contact areas with automated solutions.**
Eliminating human contact where possible is the safest way to minimize the potential for bacterial build-up.

- 4 Implement structured cleaning regimens to ensure equipment can handle routine high-pressure washdown and chemical cleansing.**
Consider using products that are rated to IP69K to ensure they can withstand water, chemicals, high pressure and high temperatures.
- 5 Submit equipment and devices for NSF certification to guarantee a sanitary design.**
NSF International is an independent, accredited organization who develops public health standards and tests and certifies products and systems. NSF certification ensures products are designed for public health and safety and indicates third party approval of product design for washdown.



Designed to meet hygiene requirements in food processing

Leviton is proud to offer products built for use in food and beverage facilities with plant sanitation in mind. We offer devices engineered with an NSF certified hygienic design for easy cleaning and rated to IP69K to withstand consistent heavy-duty washdown procedures.

Learn more at: www.leviton.com/foodprocessing