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## HYGIENIC DESIGN FORWARD

What is the **HYGIENIC DESIGN FORWARD** Team?

The HYGIENIC DESIGN FORWARD Team is a group of fruit, vegetable and cut produce processors, Sanitation (CFS) and sponsored by Quick Service Restaurants (QSRs), Trade Groups and Retail O

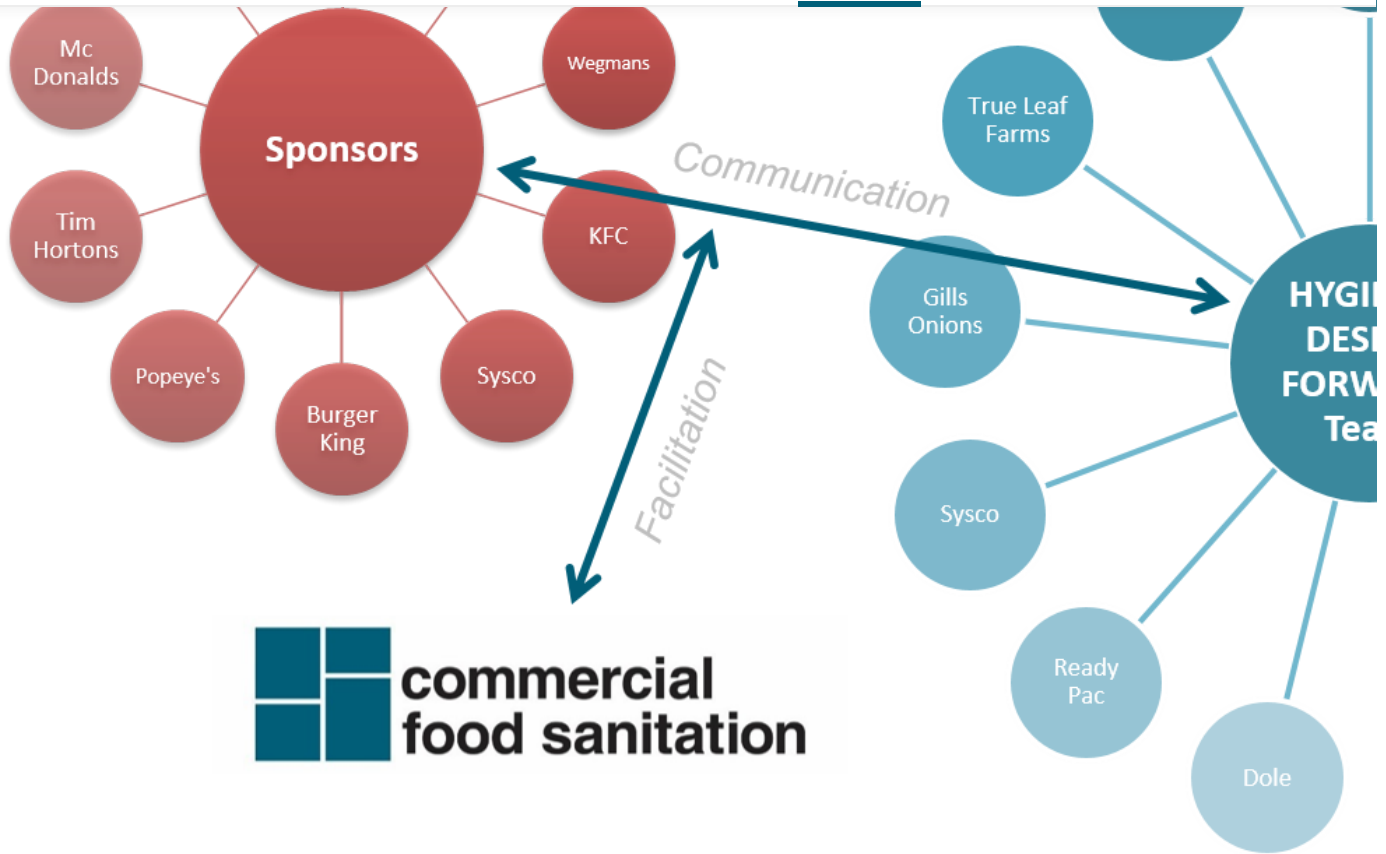
# HYGIENIC DESIGN FORWARD

## For the Advancement of Food Safety

Facilitated by:



### Members and Sponsors



## Downloads

Here you will find documentation shared during meetings and tools to support our Hygienic Design in the Produce industry. These are made available for you to download free of charge.



### Equipment Sanitary Design Checklist for Produce and Fruit

The checklist you need for evaluating equipment designs for a produce and fruit facility. Click [here](#) to download from our [Document library](#).



### PowerPoint Slides from the Introduction meeting



Fresh Fruit and Produce companies in North America have been working in recent years to enhance such as GAP/GHP at farms, wash water enhancements in packing houses, processing flumes and Hygienic Design improvement is the next major step change project for the industry. The concerns v facilities have been elevated by processors, their customers such as QSRs, trade groups and regul

Since end 2016 Commercial Food Sanitation (CFS) has led three Hygienic Design summits between suppliers which have generated a high level of ongoing interest with participants. The common que As a result processors came together and we formed the HYGIENIC DESIGN FORWARD Team wh fruit / produce processors, suppliers of equipment and design & build companies to improve the unc safety. The anticipated outcome is to create improved linkages to hygienic design and collaboration customers and the supplier community.

The group of members and sponsors continues to grow. If you are working in or supplying to the Fru collaborate to improve designs that will facilitate improved cleaning and ultimately a higher quality a san.com for more information.

## Vision: Advance Hygienic Design knowledge and application to pro safety.

- Improve equipment and facility design to facilitate effective and efficient sanitation and sanitary c
- Incorporate the principles of Hygienic Design using checklists introduced to fresh processors in ; communicate and improve design alternatives.
- Educate and align processors as well as suppliers on the importance of Hygienic Design as an e when designing, fabricating and refurbishing equipment and facilities.

## Want to participate?



### ABOUT COMMERCIAL FOOD SANITATION

Commercial Food Sanitation, an Intralox company, integrates strategic consulting, expertise and training to provide durable solutions to food safety and sanitation challenges for food processing plants.

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