Flowcrete
for the world at your feet

FLOORING CONSIDERATIONS FOR THE MEAT PROCESSING INDUSTRY

8 Ways to Ensure a Sanitary Floor Area

www.flowcrete.in

In any sector of the food and beverage industry, ***maintaining a hygienic environment is incredibly important*** in order to keep the risk of contamination low.

With gravity giving dirt a helping hand, there is no area more at risk of being unsanitary than the floor. Dirt, germs and bacteria can fall to the floor and easily be spread on the shoes of employees or the wheels of equipment.

Due to the nature of meat processing plants, the risk of contamination is very high.

The floors must tolerate rigorous and regular disinfection and sanitation processes, and must be maintained to a high standard to reduce the likelihood of cracks or areas of damage where bacteria, moisture or microbes could accumulate.

To ensure that high standards of quality and health & safety are adhered to within the meat processing industry, facilities must have flooring systems that adhere to demanding hygienic guidelines such as HACCP and OH&S.

Specific flooring requirements will be necessary in different sections of meat processing facilities.

In this eBook we've outlined *8 considerations* to account for throughout the floor's *design*, *specification*, *installation* and *maintenance* processes…

1

LIVESTOCK PENS & ANTE-MORTEM INSPECTION AREAS

Floors of pens, ramps, unloading chutes and runways should be constructed to provide a good footing for livestock, with anti-slip properties to reduce the chances of animals falling and becoming injured.

These areas should also be sloped to ensure that animal waste and water from cleaning can quickly and easily drain away. In ante-mortem inspection areas the flooring should support the humane transportation of injured or downer animals into the slaughtering department.

2

SLAUGHTER AREAS

This is where sanitation is most important and most difficult to regulate. Robust, antibacterial flooring with stain resistant properties is needed here to maintain hygiene standards. The floor also needs to withstand the intermittent splashing of blood, fats and animal oils, as well as dropped meat produce.

Blood traps or other methods of collecting and disposing of blood are often required in such facilities. Floors in the slaughtering area should be cleaned immediately after each day's operation, and more frequently if necessary to maintain a high level of sanitation.

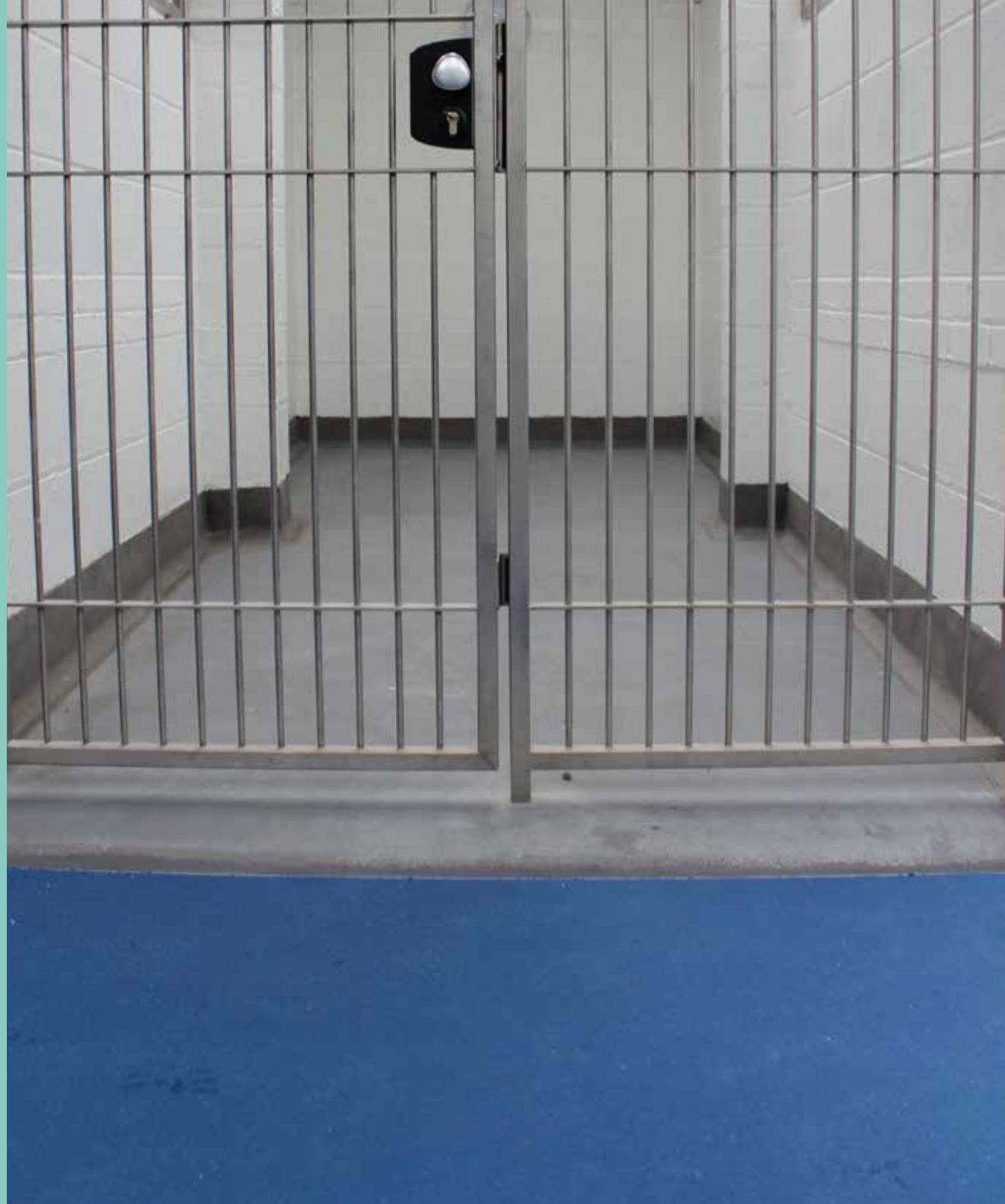
3

STUNNING AREA

The flooring in stunning areas should help to reduce the chance of injury to animals.

One way of doing this is to specify seamless flooring to avoid joints that could trip or injure animals.

Seamless floors also eliminate crevices where microbes can hide and multiply.



4

RAIL SYSTEM ROUTE

Exposed carcasses are extremely vulnerable to contamination when on the rails. Hence the flooring for these areas must be carefully specified to include various factors such as resistance to staining and water whilst incorporating sanitary drainage systems. Seamless flooring should also be a priority to avoid unwanted bacteria build up.

Due to the likelihood for animal waste and blood falling to the floor, anti-slip properties are also useful in this part of the site.

5

CARCASS WASHING

In wet processing areas, the floor needs to be carefully designed to incorporate excellent drainage to avoid stangant, germ-filled standing water splashing onto the meat produce.

Areas that experience high levels of moisture like this require strong anti-slip and anti-bacterial properties, as the meat waste is often discarded to the floor. Regular and intensive cleaning is a particularly high priority, so chemical resistance properties are required to ensure that the powerful cleaning agents do not damage the floor's surface.

6

COLD STORAGE ROOMS

Any cold storage area will need suitable flooring that can withstand the extremely low temperatures as well as any thermal cycling that may occur over a prolonged period.

The hygienic integrity of the floor will be compromised if the freezing conditions cause it to crack and fail.

In addition to this, bear in mind that when cleaning the floors and walls in these areas, care should be taken to avoid contaminating the meat products with splashes of dirty water.

7

VISCERA SEPARATION & EDIBLE BY-PRODUCT REFRIGERATION

Animal by-products such as edible organs and offal are separated in this area and stored separately to the meat produce. Staff need to be diligent here and avoid any cross-contamination.

Colour zoning can be an effective way to make different spaces immediately obvious, which can help to ensure substances are not moved into the incorrect places.

The floor finish is likely to be exposed to a multitude of meat processing by-products and ingredients, including meat waste, preservatives and water from wash-downs, all of which needs to be quickly and carefully cleaned away.

8

COVING

Coving and drains are mandatory in meat processing facilities and should be considered during the specification and design stages. Coving is applied along the line where the floor meets the wall or where machinery meets the floor, in order to provide a seamless transition between surfaces.

All seams should be sealed and completely smooth to eliminate cracks, gaps and sharp edges where insects, vermin, materials and bacteria could gather and hide. The seamlessness of the coving between the floor, walls and machinery also makes cleaning the facility much easier.

Flowcrete

for the world at your feet

DID YOU FIND THIS EBOOK USEFUL?

Get more from Flowcrete...


www.flowcrete.in

www.flowcrete.in/our-news


@flowcreteindia


india@flowcrete.com


allthingsflooring.com

youtube.com/flowcretetv


slideshare.net/flowcrete

/company/flowcrete