Cleaning equipment for the food industry
- selection and maintenance

Hygienically designed cleaning equipment should also be constructed in a way that minimises the risk of foreign body contamination and contamination build up, e.g.,
- Of one piece construction or
- be quick and easy equipment dismantling/re-assembly,
- with easy access to all areas for cleaning and disinfection
- Incorporate smooth surfaces and welds, and
- be free of dirt traps, e.g. small holes, recesses, sharp internal angles.

Good hygienic design of cleaning equipment for the food industry starts with the selection of appropriate materials of construction. The following material types should be avoided;
- Materials that are porous and/or with a rough surface, e.g. wood, animal hair, foamed materials, as the pores/surface roughness can trap contamination and make it difficult to remove/disinfect
- Materials that are brittle, e.g. glass, ceramics, coated/painted surfaces, as these can easily break or chip and consequently become a foreign body hazard. Contamination can also become trapped beneath coatings, making decontamination very difficult
- Materials that are easily damaged/not resistant to wear and tear, and appropriate temperatures and chemicals etc.

Additionally, there may be a legal requirement, for equipment that is in direct contact with food, to be food contact approved, according to the relevant authority e.g.
- EU Regulation No. 10/2011 (which replaces 2002/72 as of 2015)
- EU Regulation No. 1935/2004
- USA Food & Drug Administration (FDA), CFR 21

Cleaning equipment should be regularly inspected for damage and wear and tear, and replaced as appropriate, e.g.
- When filaments are so tangled that particles are difficult to remove
- When filaments are so discoloured that it becomes difficult to see what colour they are and/or whether they are clean or dirty
- When cleaning equipment is so damaged that contamination is difficult to remove
- When something is obviously damaged, broken or badly worn and could be a hazard to the food product and/or the operator.