



RECOMMENDATIONS FOR HACCP-COMPLIANT FABRICATION OF CONVEYOR AND PROCESSING BELTS **FOR THE FOOD INDUSTRY**

Precautionary cleaning and contamination prevention:

- Prevent the belts from getting dirty by following specified cleaning procedures and routines.
- Clearly label the containers of the cleaning agents, which must have been approved for food-contact use.
- Do not step on the surface of the belt that comes into contact with food (top face of the belt). Train your staff appropriately and clean/sanitize the surface of the belt before packaging it (to prevent footprints from appearing on the belt).
- Ensure that the stretch film (wrap) used to protect the belt during storage or shipping is approved for food-contact use.
- Keep the fabrication area or workspace clean:
 - Sweep the belts, wipe down their contact areas and pick up any particles of dirt.
 - Prevent any dirt and foreign bodies from getting into the packaging.
 - Keep the belts off the floor.
- Carry out repairs on the equipment and building so that the fabricated belt is not soiled in the process. For example, this means:
 - There must be no leaky roofs.
 - Water must not accumulate in or outside the machinery and equipment

Employee hygiene:

- Make sure that employees always wash their hands before starting work or returning to their work stations.
- Ensure that employees' food and drink are kept in closed containers/packaging so as not to attract pests or rodents.



Pest control:

- Ensure a third-party pest control company checks inside and outside the facility for any rodents, birds and insects every quarter at least.

Employee training:

- Train your fabrication employees to observe special hygiene stipulations when fabricating belts for the food industry (see the presentation regarding a training concept for fabrication staff/fitters of belts for the food industry).

Customer information:

- Before using our belts for the first time, in addition to the above-mentioned steps, we also recommend to our customers that they comply with the customary cleaning standards in the for materials in contact with foodstuffs.



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