Cleanliness and hygiene in food production is a high stakes consideration. It’s not just about business risk, there are also legal obligations and the very real possibility of harming people through your actions. ABB has the right solutions to prevent any problems stemming from unclean or unhygienic environments.

Challenge
A huge challenge all F&B processors face is properly cleaning and sanitizing behind or between all of the equipment in their processing areas. To do this properly they must be able to provide enough space clean to be able to clean all side of the equipment. The most difficult spot to clean behind is when F&B processors have equipment mounted directly to the wall. It leaves enough space for bacteria to hide and spread. The space between the wall and the equipment is so small that it makes it impossible to clean. Many F&B processors started to fabricate or buy existing offsets to give them the room they needed to clean. Yet they created an even bigger risk for bacteria contamination because of the offsets or material they used to make the offsets. Over time they found that the materials they used to offset the equipment allowed for bacteria to grow on it because they were unable to properly wash and sanitize the offsets. The material they used to offset the equipment did not prevent bacteria growth, absorbed the dirty wash down water or would catch old particles of food to decay and they were not able to remove it.

Solution
ABB developed a bacteria-resistant offset to be used to properly offset equipment to allow F&B processors to clean behind the equipment, eliminating the high risk for bacteria contamination. It is also rounds to easily shed contaminates and has no gaps or spaces for old particles to be caught or hide.

Result
High risk for bacteria contamination on the components and material being used to offset the equipment is eliminated, increasing the level of Food Safety in the entire facility.