

A well-designed food safety program is built on behavior and control of all environmental issues.

A Proactive Asset strategy with properly trained operators and mechanics is foundational to delivering safe food.

**MET DEMAND**

*Building strong local industries and communities  
to compete globally*

# RELIABILITY, MAINTENANCE AND FOOD SAFETY

Reliable Processes, People and Equipment  
Integrating HACCP and Asset Strategy

## Benefits:

1. Customer Safety and Satisfaction
2. Eliminate Defects and Increase Capacity
3. Decrease Cost
4. Increase Profit
5. Prepare for Future

## HOW MET DEMAND CAN ASSIST YOUR ORGANIZATION

- Develop a Strategic Plan integrating Quality Improvement and Asset Management into a Continuous Improvement Master Plan
- Assist in building the partnership of Quality Assurance, Operations and Maintenance to produce safe and quality products.
- Learn how to apply the HACCP structure to your organization's continuous Improvement Plan.
  - 5 Preliminary Steps of Hazard Analysis Program
  - How to get the most out of a Hazard Analysis
  - 7 Principles steps of HACCP
- Maximizing your Reliable Capacity® Strategy by Leveraging Improvements in Prerequisite Programs
  - Preventive and Predictive Maintenance
  - Good Manufacturing Practices
  - Sanitation Best Practices
  - Trained Personnel
  - Standard Work Instructions
  - Pest Control
  - Activity Management Control

# Food Safety, Maintenance and Reliability

## Prerequisite Programs related to Maintenance Activities

### –Essential Equipment Care

- Good Manufacturing Practices
  - Workplace Organization, 5S, Visual Controls for Parts and Materials, Housekeeping Management
- Standard Operating Procedures
  - Equipment Operating Parameters, SPC, Changeovers, Cleaning, TPM activities
- Sanitation Procedures
  - Tied to Maintenance Job Plans, Start-up and Validation Procedures.

### –Proactive Maintenance

- Preventive Maintenance
- Predictive Maintenance

### –Maintenance Prevention

### –Trained Personnel

- Job Task Analysis
- Curriculum
- Documented Training

### –Hygiene and Pest Control

- Job Plans to manage risk of cross contamination

### –Activity Management Control-Management Leadership

- Problem Solving Process
- Change Management Process
- Master Plan Management
- Documented History



DO YOU WANT TO LEARN MORE ABOUT improving quality and food safety, meeting new regulations and INCREASING PROFITS?

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