



STRUCTURE AND EQUIPMENT

Fact sheet No:5

Why do I have to have food grade equipment?

Equipment which is designed especially for the food industry is more sturdy and more powerful than domestic equipment. That means it won't become damaged so easily. It is also easier to clean.

Damage:

When equipment is damaged, parts drop off and contaminate the food. These can injure the consumers when they eat the food. Consumers have reported broken teeth and cut mouths from shards of metal, glass and plastic which have broken off equipment and fallen into the food.

Here you can see a meat filled pastry where ball bearings from the mixer fell into the meat mix and were baked into the product.

