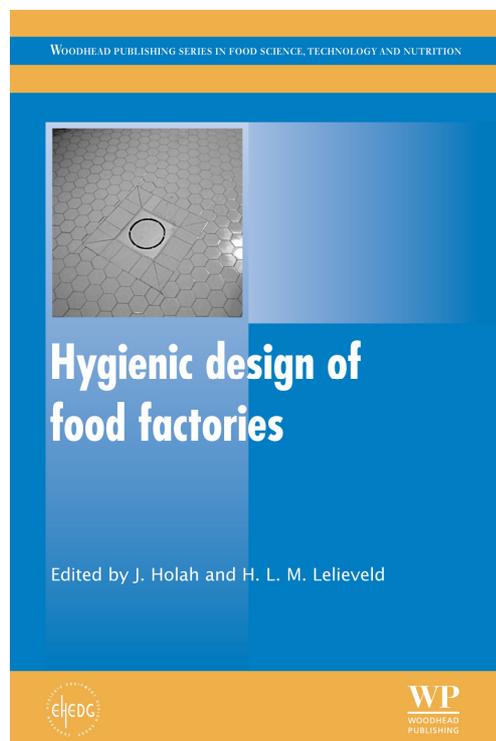


Book review

Book: Hygienic design of food factories
Edited by J. Holah and H. L. M. Lelieveld
Woodhead Publishing Limited, 2011



To my knowledge, there are several books dealing with general principles of hygiene in food factory design but mostly concerned with adequate technology (processes/operations/equipment) hygienic design, and/or use of appropriate materials (hygienic properties of building materials) for floors, walls, drains, and ceilings, which is a very important issue in prevention of food product contamination, or as principles and practice of hygiene in food processing. This book encompasses all the relevant and important topics regarding food facility design, construction and renovation, in 34 chapters.

Key topics covered in this book, in very details, are: Business case assessment and design essentials for food factory building projects, Determining equipment and process needs and how this affects food factory design, EU food hygiene law and implications for food factory design, Regulations on the hygienic design of food processing factories in the United States, Regulation relevant to the design and construction of food factories in Japan, Regulation and non-regulatory guidance in Australia and New Zealand with implications for food factory design, Regulatory requirements for food factory buildings in South Africa and other Southern African countries, Retailer requirements for hygienic design of food factory buildings, Food factory design to prevent deliberate product contamination, Minimum hygienic design

requirements for food processing factories, Aspects to be considered when selecting a site for a food factory, The impact of factory layout on hygiene in food factories, Hazard control by segregation in food factories, Managing airflow and air filtration to improve hygiene in food factories, Hygienic wall finishes for food processing factories, Hygienic design of ceilings for food factories, Hygienic floor finishes for food processing areas, Hygienic design of floor drains in food processing areas, Hygienic supply of electricity in food factories, Hygienic design of lighting in food factories, Hygienic design of piping for food processing support systems in food factories, Hygienic design of exhaust and dust control systems in food factories, Managing steam quality in food and beverage processing, Hygienic design of walkways, stairways and other installations in food factories, Hygienic design of entries, exits, other openings in the building envelope and dry warehousing areas in food factories, Effluents from the food industry, Design of food storage facilities, Design, installation and operation of cleaning and disinfectant chemical storage, distribution and application systems in food factories, Design of food factory changing rooms, Managing a factory building project: from development of a construction brief to commissioning and handover, Inspecting hygienic design, hygiene practices and process safety when commissioning a food factory, An insurance industry perspective on property protection and liability issues in food factory design.

The book is an essential source of all relevant information on food facility design for experienced technical professionals such as food factory designers, engineers and managers who will lead the design and management of complex products, organizations and systems, and could advance their professional careers.

Designing systems require not only technological and analytical skills, but also knowledge of food hygiene law, and regulations on the hygienic design of food processing factories.

I warmly recommend this book to university students, as well, who have a study program that enables them to develop technical expertise and apply new research methodologies to address problems in the development, implementation and designing of engineering and technological systems.

Vlasta Piližota
Editor in Chief