

CAPEX / EQUIPMENT HYGIENIC DESIGN REVIEW

AFME-BRC-ENG-F07

Design-stage review to prevent food-safety and maintainability defects being built into new or modified equipment.

Site / Company	[Enter site/company]	Date	[dd/mm/yyyy]
Department	Engineering	Completed by	[Name / role]
Area / Asset	[Enter]	Reference / WO	[Enter]

1. Project / equipment

Project / equipment	
Supplier	
Location / hygiene zone	
Intended product / process	
Design review stage	Concept / Tender / FAT / Pre-install / Final
Review team	

2. Hygienic design assessment

Check	Requirement / question	Y	N	N/A	Evidence / action
☐	Food-contact materials/finishes suitable and evidenced where required.	☐	☐	☐	
☐	Food-contact surfaces smooth, durable, non-absorbent and cleanable.	☐	☐	☐	
☐	Welds/joints avoid crevices/product traps.	☐	☐	☐	
☐	Hollow sections avoided or hygienically sealed.	☐	☐	☐	
☐	Equipment drainable; ledges, water traps and inaccessible niches minimised.	☐	☐	☐	
☐	Cleaning access adequate without destructive dismantling.	☐	☐	☐	
☐	Belts, seals, scrapers, hoses and wear parts inspectable/replaceable hygienically.	☐	☐	☐	
☐	Lubrication/hydraulic systems positioned/controlled against contamination.	☐	☐	☐	
☐	Motors/gearboxes/bearings/services manage leak/condensate risk.	☐	☐	☐	
☐	Fasteners/detachable components minimise foreign-body risk.	☐	☐	☐	
☐	Electrical enclosures/cables/sensors suitable for hygiene conditions.	☐	☐	☐	
☐	Air/gas/steam/water connections hygienically routed/controlled.	☐	☐	☐	
☐	Drainage/floor interfaces avoid standing water/voids.	☐	☐	☐	
☐	Design supports allergen cleaning/segregation.	☐	☐	☐	
☐	Compatible with high-care/high-risk zoning where applicable.	☐	☐	☐	
☐	Safe maintenance access without damaging hygienic barriers.	☐	☐	☐	
☐	Guards/covers cleanable and do not trap debris.	☐	☐	☐	
☐	Monitoring, alarms, interlocks and fail-safe states defined.	☐	☐	☐	
☐	Cleaning method and dismantling requirements known.	☐	☐	☐	
☐	Spares, manuals, drawings, backups and PM requirements included in handover.	☐	☐	☐	

3. Design actions / concessions

No.	Issue / risk	Required design change	Owner	Due	Closed

4. Design acceptance

Decision	☐ Accepted ☐ Accepted with actions ☐ Rejected / redesign
Residual risks / conditions	
FAT / SAT verification requirements	

Authorisation / sign-off

Role	Name	Signature / approval	Date
Engineering			
Technical / Food Safety			
Hygiene / Operations			