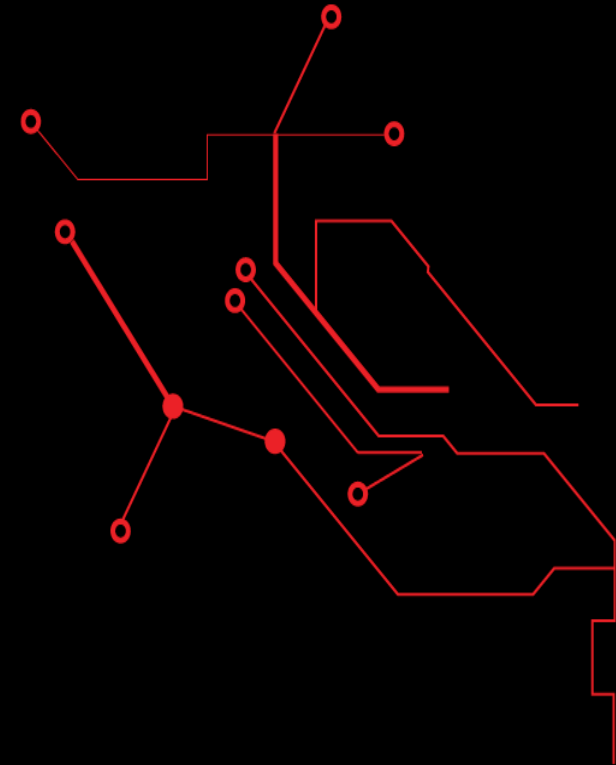
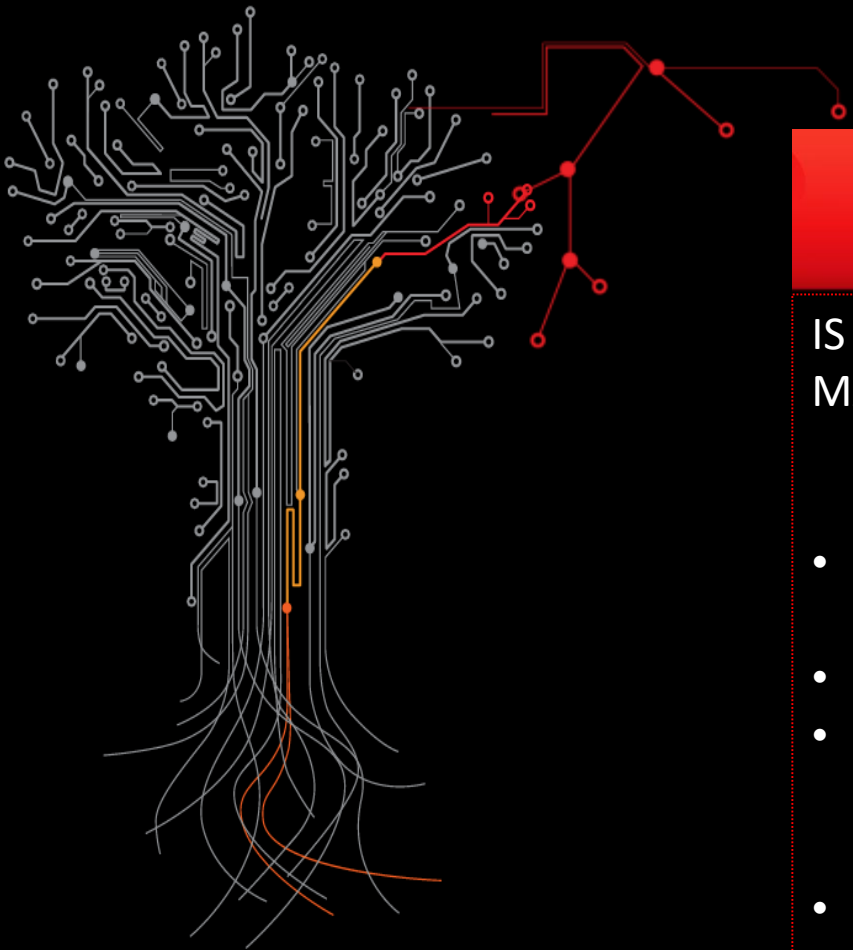


Food Safety
VS
Water Saving

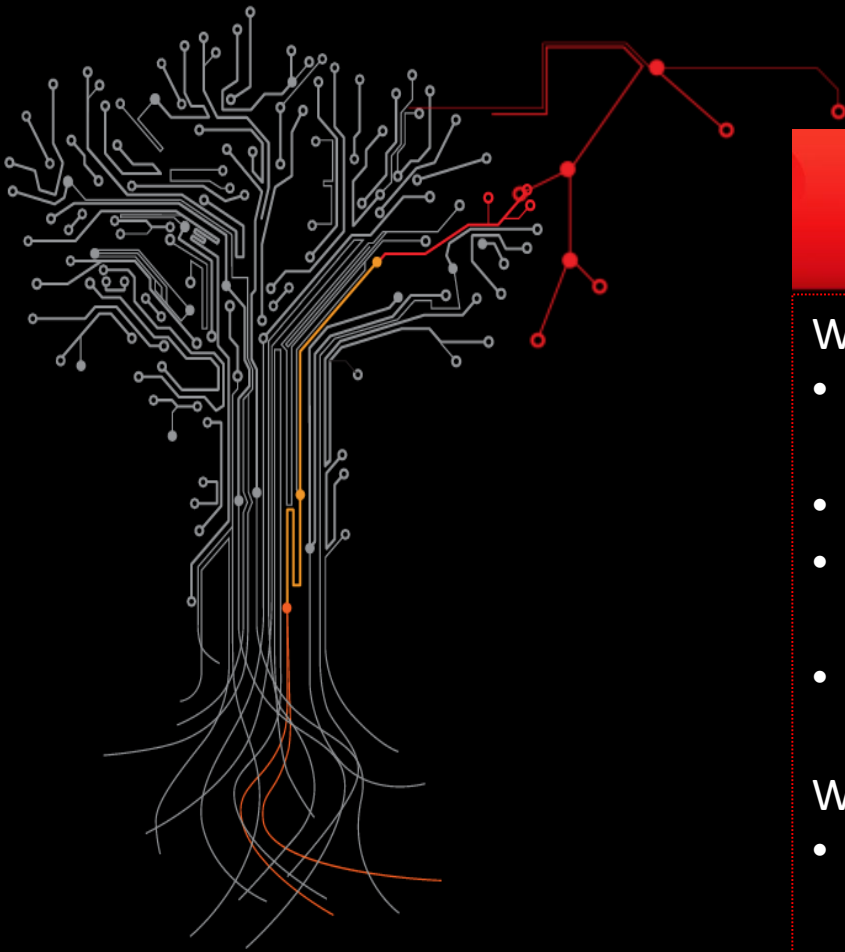




IS THE USE OF LESS WATER POSSIBLE WHILE STILL MAINTAINING YOUR FOOD SAFETY SYSTEM?

- Re-evaluation of water usage habits – change wasteful habits into water-wise practices
- Water-wise technologies
- Water use audit - use of clean and grey water, how does water impact on the business – how much used per unit of production, where sourced and where and how discharged
- Observe water usage when no production or cleaning in process
- Review practices and processes
- Highest water usage areas – CIP, heat exchangers (cooling towers) and manual cleaning and sanitation
- Principles of risk management applied together with results of water use audit – valuable information on high-risk/critical control areas





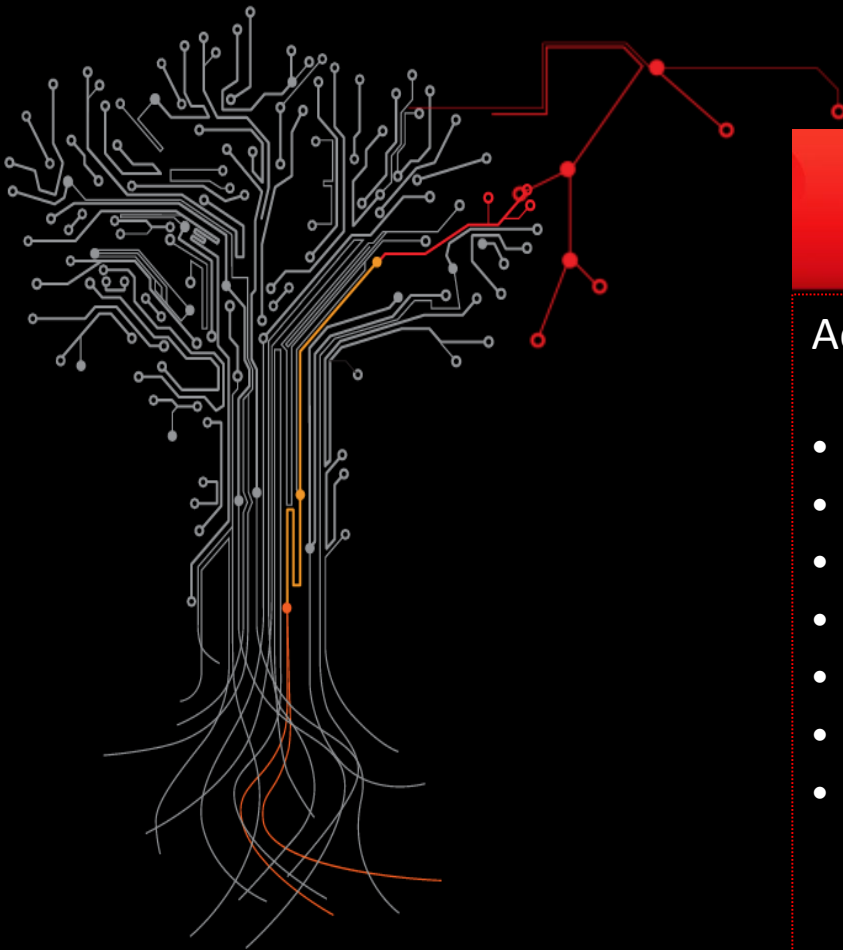
Wastage areas:

- Not securing water systems when equipment not in use – water used for cooling, flushing, rinsing
- Manual hoses stuffed into drains and left
- Once-through cooling systems not identified, monitored or understood
- Old facilities – leaks

Water re-use areas:

- Failure to re-use waste water streams = biggest area of inefficient water use
- Hand washing water
- Food rinsing





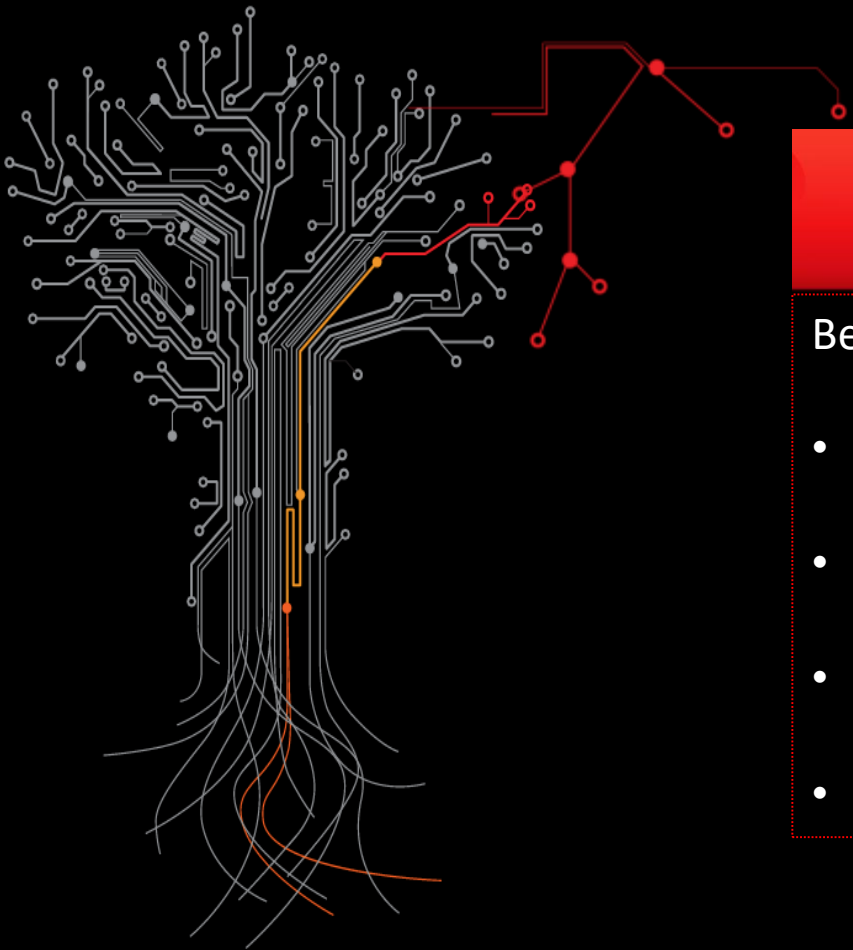
Actions: on-going

- Automatic shut-off/ low-flow valves
- Mechanical cleaning methods
- Aerators in taps
- Hand sanitizers
- Sanitizers – equipment cleaning
- Training/awareness
- Re-use of water

Verification:

- All processes to be validated as to being able to deliver the output required
- On-going verification that all processes are in control





Benefits:

- Using less water reduces the amount of waste water treatment costs
- It reduces the amount of energy used for heating or cooling water
- Positive effect on image of company if community observe water saving efforts – “social license”
- Costs





Food Safety
vs
Water Saving

**Food Safety
and
Water Saving**

Questions?

