

Product Evaluation

Green Drain Inc Floor drain trap seals



Project ID: GRE01

Evaluation Date: August 2018

Hazard Analysis: Karen Constable

Review and Certification Decision: HACCP Australia Technical Panel, Chairperson Martin Stone

Executive Summary

HACCP Australia operates a certification scheme for equipment, materials and services used within the food industry. Certification is offered to suppliers of equipment or materials that make a contribution to food safety and can be used by the food industry without risking the safety of food or the integrity of a food facility's HACCP-based food safety management system.

Green Drain's floor drain trap seals (various sizes) were evaluated for the purposes of product certification by HACCP Australia by performing a risk-based hazard analysis based on the principles of HACCP as described in the Codex Alimentarius of the World Health Organisation. The *HACCP International Food Safety Standard FOOD SAFE PRODUCTS and SERVICES for FOOD BUSINESSES* describes this process and defines requirements for certification.

Evaluation of products and services is strictly confined to characteristics which could have an impact on food safety or on the proper operation of a HACCP based food safety programme. The evaluation does not identify risks to occupational health, legislative or regulatory requirements or quality issues except where such risks could have an impact on food safety. The results of the hazard analysis can be found in Table 1 of this report.

Green Drain's floor drain trap seals are appropriate for use in food facilities that operate in accordance with a HACCP based Food Safety Programme, within the splash and spill zone¹ (SSZ) of the facility.

All such equipment is to be installed, cleaned and replaced in accordance with the manufacturer's instructions and recommendations.

¹ For definitions of food zones, please refer to Appendix B.

HAZARD ANALYSIS - SUMMARY

Table 1. Hazard Analysis based on HACCP Australia (HA) Criteria; identification of hazards to food safety and means of controlling these hazards. An explanation of the methodology can be found in Appendix A.

HA CRITERIA	HAZARD + CONTROL MEASURES	HAZARDS ADEQUATELY CONTROLLED?
Toxicity	No hazards to food safety from materials of composition.	✓
Ease of cleaning	The trap seals are self-cleaning in the waste-water contact areas. The silicon membrane is very high friction and not expected to collect any debris or grime. The floor drain trap seals are designed and priced to be cheaply replaceable which also prevents buildup of materials that could prove to be a food safety hazard in a food handling facility.	✓
Consequence of error in application	If used in the incorrect application, no direct hazards to food safety would arise.	✓
Consequence of error in use	No hazards identified.	✓
General Food Safety Issues	The floor drain trap seals provide benefits to food safety, notably from preventing drain-breeding flying insects to gain access to drain areas.	✓
Batch / Process Controls	The floor drain trap seals are designed and priced to be cheaply replaceable so in the event of a breakdown or failure of the seal it would be easy to rectify.	✓
Manufacturer's Specifications and Controls	Inconsistent manufacture of the drain seals is unlikely to give rise to hazards to food safety.	✓
Operating Instructions - Packaging Claims	Claims made about the products have been reviewed. Claims have either been verified as being appropriate with respect to food safety and food industry usage and/or identified as being not relevant to the scope of this evaluation.	✓
Direct Contamination of Food	Under intended usage and even under an error scenario, this product is unlikely to result in direct contamination of food; no hazards identified	✓

Suitability for the food industry

The products are suitable for use in the food industry and free from hazards to food safety.

Conclusion and Recommendations

Certification is recommended.

Appendix A

Hazard Analysis Explanation

Hazard Analysis is a system of collecting and evaluating information on food safety hazards associated with the product/service under consideration. From this analysis, the significance of the hazard is determined; those that are deemed to be significant can be addressed in the product evaluation.

Definitions

HA Criteria:

These are the nine standard criteria used by HACCP Australia (HA) in the evaluation of every product and service. Refer to *HACCP International Food Safety Standard FOOD SAFE PRODUCTS and SERVICES for FOOD BUSINESSES*.

Hazard:

A hazard is a biological, chemical or physical agent that may cause a food to be unsafe for consumption. The severity and likelihood of each hazard are plotted on a Significance Matrix which is used to determine if the hazard is significant and whether or not it should be considered as a Critical Control Point.

Control Measures:

Brief summary of how the potential hazard is controlled to minimise the risk to food safety.

Appendix B

Food Zone Definitions

Food Zone	<p>The food zone is any area of a <i>food handling facility</i>, or any part of a food handling device that could come into contact with <i>food</i> in the <i>food product stream</i>. The food zone includes areas from which splashed or spilled food could drip or fall to rejoin the product stream.</p> <p>Equipment and materials that are suitable for the food zone may be designated as <i>primary contact items</i> or <i>secondary contact items</i>.</p>
Food Product Stream	<p>A food product stream is a <i>food</i> product of a liquid or particulate nature, which is moving continuously through a pipeline or aperture, or along a conveyor, or is otherwise part of a food processing or food preparation process. Food in the food product stream is food which is intended to be consumed in the future.</p>
Non-food Zone (NFZ)	<p>Non-food zones are areas of a <i>food handling facility</i> or parts of a <i>food handling device</i> that do not come into direct contact with food of any kind, including food debris, during expected conditions.</p>
Primary Contact Items (FZP)	<p>Primary contact items are devices, materials or equipment which come into contact with <i>food</i> in the <i>food product stream</i> during expected conditions of use.</p>
Secondary Contact Items (FZS)	<p>Secondary contact items are devices, materials, equipment or surfaces in the <i>food zone</i> which come into contact with <i>primary contact items</i> during ordinary expected use. To be classified as a secondary contact item, the item would be expected to touch the <i>food contact surface/s</i> of a primary contact item. Some primary contact items have both food contact surfaces and non-food contact surfaces, such as the inside and the outside of an ice machine.</p>
Splash and Spill Zone (SSZ)	<p>The splash/spill zone is any area in a <i>food handling facility</i>, or any part of a <i>food handling device</i>, which could come into contact with splashed or spilled <i>food</i> that cannot re-enter the <i>food product stream</i>.</p>

HACCP Australia's evaluation and certification is strictly confined to matters of food safety or the operation of a HACCP based food safety programme. Whilst all reasonable care is taken by HACCP Australia in its evaluation of the product(s) or services(s) described herein, HACCP Australia does not guarantee that every food safety risk in every application has been identified. No guarantee is offered or implied in the issuing of this statement.