

What is a Culture of Hygienic Design, and How Can We Develop This Culture

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Organized by: The Sanitary Equipment and Facility Design PDG and the Food Safety Culture PDG

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Webinar Content

- Introduction of panelists
- Real-life examples of not so good hygiene
- Can we talk about hygiene or food safety culture, or should we discuss company culture in general?
- What does it take to mature your existing culture?
- Real-life examples of a proper company culture
- What are the topics we should focus on to keep hygienic design top of mind?
- Q&A

Today's Panelists



Real-life examples of not so good hygiene

- Dry manufacturing equipment
- Allergens
- Sanitation
- Zoning

Can we talk about hygiene or food safety culture, or should we discuss company culture in general?

- Top down
- Middle management
- Behavioral science
- Principle based

What does it take to mature your existing culture?

- Investing in leaders
- Behavior of management
- Communication
- Reward and recognition

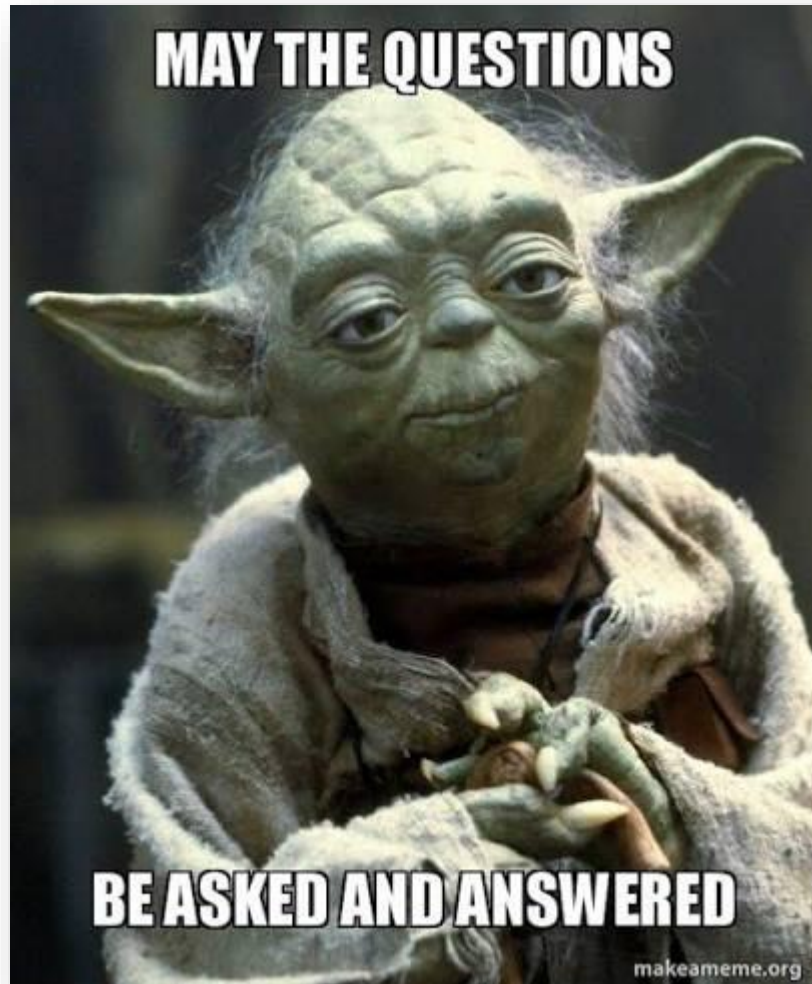
Real-life examples of a proper company culture

- Periodic deep-clean
- Brown field development
- Construction in high-risk area
- Team integration

What are the topics we should focus on to keep hygienic design top of mind?

- Sanitation culture is often a separate culture
- Continuous learning
- Multi-cultural training & communication
- “Undercover” boss

Q&A



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