

MONDI STANDARD

For controlled production areas





1.1 Floors

- Floors must be sloped to drainage channels
- Floor finish of ceramic tiles or other easy to clean material must be used
- Drainage channels must be protected against entry of pests
- Drainage channels must be easily accessible for cleaning



1. Construction readiness



1.2 Walls / wall penetrations

- Ceramic tiles on the walls up to the height 1,5m
- Penetrations properly sealed and protected against intrusion of rodents
- Windows
 - secured against insects
 - where there is a risk of damage to the product, based on probability and risk of contamination, the glass windows must be protected against breakage



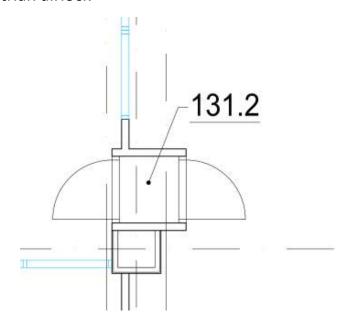
1. Construction readiness



1.2 Walls / wall penetrations

- Entry into the controlled area through the two doors (airlock)
- Entrances for material transport
 - through the two doors (airlock)
 - Speed doors
 - during the vehicle passage only one door may be opened (alternating operation)

Pedestrian airlock



1. Construction readiness



1.3 Suspended ceilings

- Suspended ceilings to be constructed, completed and maintained so as to avoid the risk of contamination
- Ceilings must be accessible for cleaning and inspection of pests if not fully closed

<u>Use of PUR material in structures is prohibited</u>



Suspended ceiling – ceiling tiles

2. Production/process management mondi

2.1 Access to controlled area

- Access to the locker rooms, changing rooms and toilets
 - may not be directly from the production, process and storage areas
 - suitable entry to these areas is through a corridor, vestibule, etc.
- Access to the controlled area will be secured by a key card system
- The building must be adequately protected against the entry of pests through all doors, windows, channels, ducts or pipes



2. Production/process management mondi

2.2 Cleanliness control

- In controlled areas must not accumulate dirt
- Where there is a danger of damage to the product, based on the probability and the risk of contamination by glass, all bulbs, fluorescent tubes, including electric insect traps must be adequately protected
- The areas must allow effective cleaning, rodent control, fumigation and disinfection
- Cleaning of equipment must be done in accordance with the operating rules
- Traps for flying insects must be used





3. Requirements for technical equipment



3.1 General requirements

- When planning a new production facility, Risk Analysis FMEA will be performed
- Equipment must be designed for the intended purposes and must minimize the risk of product contamination
- Equipment must be made of suitable materials and in accordance with the corresponding design in order to ensure efficient cleaning and maintenance
- All production (technical) equipment must be regularly maintained and cleaned to avoid contamination of the product and reduce the risk of failures
- Periodically check the micro biological and chemical quality of water, steam, ice, air, compressed air or other gases, which come into direct contact with the packaging
- Water used for product processing or cleaning must be potable or properly cleaned to avoid contamination

3. Requirements for technical equipment



3.2 Technical requirements

 Switchboards and equipment located in production areas to be mounted onto the platform with a height of 150 mm

(for wet cleaning purposes)

- Switchboard ingress protection IP54 or IP65
- LV, HV substations and transformer stations to be placed at a height 100 mm above the terrain; if not possible, use a door with a threshold height min. 50 mm
- Ensure appropriate and adequate ventilation
 - · controlled areas in overpressure
 - moisture removal from the process
- Adequate natural or artificial lighting based upon calculations
- Data transfer to a central control system



3. Requirements for technical equipment



3.2 Technical requirements

- Pipe hangers
 - Must be made of closed profiles easy to clean
 - Threaded rods must be covered with washable material
- Thermal insulation of piping
 - Of mineral wool protected with metal sheeting
 - Use of PUR material is prohibited





4. External facilities



- External storage of raw materials must be protected against the risk of contamination of raw materials
- External storage tanks, silos and any inlet pipes with openings to the exterior must be properly secured to prevent unauthorized access

5. Legislation



- All equipment and installations must comply with
 - Czech Sational Standards
 - Decree on hygiene requirements for products intended for contact with food
 - BRC Standards
 - European standards
 - Internal directives MONDI



