



## Yara Management System

Document type:

Procedure

Valid for organisation:

Sluiskil

Valid for location/facility:

Sluiskil

### (HAE-026427) MAINTENANCE AND HYGIENE

#### 1. General

At YARA Sluiskil, end products are made that can be used in the food industry.  
(HAE-027715 INTENDED USE OF PRODUCTS 📄)

In the interest of food safety, it is therefore necessary to take a number of precautions during the maintenance of the systems in order to prevent possible contamination of the end products.

- Take off any unnecessary objects (e.g. jewellery, keys) that could be lost in the machines during work.
- Use clean overalls, gloves, shoes (watch out for oil, sand, mud).
- Cover open wounds. In case of infections (e.g. flu, cold), do not work in open parts of the plant or on components that come back into contact with the product after assembly.
- Do not bring foodstuffs into the plant (e.g. chewing gum, coffee) and do not smoke in the plant either.
- Cover open parts of the plant as much as possible to minimise contamination (e.g. against rain, sand, dust).
- Maintenance activities in plants where HACCP is in force are only to be carried out by employees/contractors who have done the HACCP basic and maintenance training (see HAE-026425 HACCP TRAINING 📄).
- *Internal maintenance:* All equipment, appendages or materials removed from the system must be labelled with the name of the medium that has passed through the machine (see Health and safety markings HAE-027319 📄 (see Tab: Procedure / 5.2)).
- *Maintenance by an external company:* Supply Management and Maintenance Service will inform external companies that HACCP equipment, labelled **HAE-027319** 📄 (see Tab: Procedure / 5.2), should be handled according to the HACCP standards.
- Before the drums/pipes are closed, they must first be inspected by production (PROCO or their replacement, or production support).
- The inspection does not only cover the technical execution, but also, within the framework of HACCP, the cleanliness of the workplace.
- If dirt is found at the time of inspection, it should first be cleaned (using the dry method as far as possible).
- At start-up after such maintenance work, the plant is first rinsed (nitrogen / water / carbon dioxide / NH<sub>3</sub> gas).

#### 2. CO<sub>2</sub>

- Materials to be used:
  - Foodgrade degreaser TRISTAR: AC clean 1 NF (XSLU0718420)
  - Unpainted coils instead of painted coils according to Piping Class S07.
  - If necessary, a special grease is used for the food industry (article number XSLU0700700: food grease Bel-Ray No-Tox-90 GREAS).

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- Pressure testing of safety devices, valves, pumps and loading hoses for inspection should be done with demineralised water or drinking water (safety). After pressure testing, the equipment must be dried and sealed with caps, plastic bags or something similar.

### 3. Off-loading


Some of our products have a direct or indirect application in the food industry.

That is why storage and transport (internal: pipelines, drums, tyres, sieves and cranes, etc., and external: trucks, railway wagons, sea-going vessels and inland vessels) have been brought within the framework of the HACCP food safety management system.


In order to maintain the required standards, a number of guidelines have been drawn up with the aim of avoiding potential sources of contamination.

Possible sources of contamination:

Not cleaning up parts and tools, paper, rags, old gaskets, greasy cloths, grease or dirt residue, as these can end up in the product. Excessive lubrication, driving with uncleaned loader buckets in the materials.

The PROCO must indicate on the work permit whether these activities are critical within the framework of HACCP (see document Work Permit System HAE-026168 .

#### **A: during the execution of the work**

Avoid unnecessary dirty materials and tools, do not bring in oil residue, sand, mud, etc. Do not smoke, shield or cover the materials or product if necessary, make sure that replacement pipeline parts are clean, label any parts that need to be removed (see Health and safety markings HAE-027319  (See Tab: Procedure / 5.2)).

#### **B: after the work**

Clean the workplace, rinse it first if necessary.

The PROCO or their replacement must first check the pipelines, drums, etc. for technical and HACCP aspects.

### 4. Urea / Nitric acid / Ammonia

In development