

CRACKS, GAPS & PERFORATIONS




How Structural Defects Compromise Food Safety

EDITED & CIRCULATED BY : QHSE DEPARTMENT

⚠ A SINGLE CRACK, UNSEALED JOINT OR PERFORATION CAN HARBOUR PATHOGENS, ALLOW PEST ENTRY AND LEAD TO CONTAMINATION

WHY IT MATTERS



Pest Entry


6mm gap = mouse entry

Mice squeeze through 6mm gaps.
Cockroaches need even less.
Cracks are the #1 pest entry route in food facilities.



#1 contamination source Microbial Harborage

Bacteria, mould and biofilm thrive in crevices. These areas cannot be properly cleaned or sanitised.



100% preventable Moisture Ingress


Poor sealing lets water penetrate walls and floors, promoting mould growth and structural deterioration.

6 TYPES OF STRUCTURAL DEFECTS




Wall & Floor Cracks

Hairline to structural.
Bacteria, moisture & pest pathways.



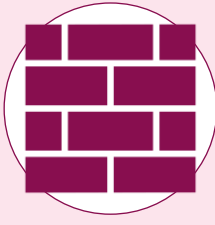
Unsealed Joints

Grout loss, sealant failure at wall-floor-ceiling junctions.



Pipe & Cable Holes

Unsealed penetrations create direct pest corridors.



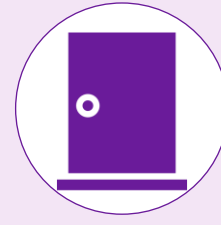
Porous Surfaces

Spalling plaster, chipped tiles – impossible to clean.



Broken Drain Covers

Open drains = direct pest entry & contamination risk.




Door & Window Gaps

Gaps let in rodents, insects & contaminated air.

YOUR 3-STEP RESPONSIBILITY

1



INSPECT

Check walls, floors, ceilings, drains, doors and pipe penetrations during every cleaning shift and formal inspection.


2



REPORT

Log on Facility Maintenance Report. Photograph and date-stamp. Notify your supervisor immediately.

3



CORRECT

Temporary seal pending repair. Raise a maintenance work order. Escalate within 24 hours for critical areas.

INSPECTION CHECKLIST

- All wall surfaces – no cracks or spalling
- Floor/wall junctions – sealant intact
- Pipe & cable penetrations – fully sealed
- Drain covers – in place and undamaged
- Door seals & window frames – gap-free
- Ceiling tiles & joints – no gaps or damage

REGULATORY REQUIREMENTS

- EC 852/2004** Surfaces must be smooth, washable, non-toxic & in good repair
- HACCP** Structural defects logged as prerequisite programme issues
- FSA Code** Food rooms maintained to prevent contamination risk
- ISO 22000** Facility maintenance is a required infrastructure control