

Doc. Number:	Title: AIR SAFETY PRP	Page 1 of 2
	Prepared by: Quality Systems Coordinator Sign:	Revision No: 00
	Reviewed by: QAE Manager Sign:	Status: Current
	Authorized by: Operations Manager	Issue Date: 31/01/08

### 1. PURPOSE

- Controlling product contamination from use of unclean air.
- Controlling micro growth in air supply systems used in processing areas

### 2. SCOPE

- This procedure covers ventilation systems, air conditioning systems and compressed air supplies at manufacturing plant.

### 3. ABBREVIATIONS

- QAD - Quality Assurance Dept
- QAEM - Quality Assurance & Environment Manager
- KO - Coca-Cola Company
- TB - Technical Bulletin

### 4. PROGRAM

#### 4.1 Air conveyors

- All air used in air conveyors is filtered to remove dust and other contaminants. The filters are checked for damage and cleanliness as per Maintenance Schedule: SH-EM-WA-02 Dirty filters will either be cleaned or replaced as is necessary
- Filter sizes will be as follows:

Location	System	Filter size
Dry area	Air conveyors	25micron

#### 4.2 Compressed air

- Compressed air supply is filtered using filters <50microns in size.

Location	Filter size
Blow molding	25 micron filter

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#### **4.3 Environment Air quality**

- Air quality in processing areas will be monitored by environmental swabs. Refer to Micro Monitoring plan SH-QA-PR-04 and Air Quality report form SH-QA-FM-05

#### **5. TRAINING**

- All personnel involved in carrying out this procedure will be trained as per Training Program SH-CP-PR-03 in the following areas:
  - This procedure and the appropriate documentation.

#### **6. CORRECTIVE ACTION**

The QAEM will take corrective action if this programme is found to be ineffective. The corrective action may include:

- Retraining of associates
- Revising the programme

Any corrective action is done as per Corrective Action programme SH-CP-PR-05.

#### **7. RECORDS**

In the course of implementing this programme, all records generated shall be maintained as detailed in the Record Keeping Program SH-CP-PR-06.

#### **8. REFERENCES**

This programme addresses requirements:

- a. BO-RQ-770
- b. SANS 049 "Food Hygiene management"