



READING BAKERY SYSTEMS SAFESHIELD PROGRAM



ENSURING THE SAFETY OF YOUR PRODUCTS AND YOUR PEOPLE.

OPERATOR SAFETY
SANITATION
FOOD SAFETY

At Reading Bakery Systems, we understand the increasing demands you face to ensure safety, sanitation and compliance – all while trying to remain as competitive and profitable as possible. Our SafeShield Program guides everything we do and impacts everything we produce by combining cutting-edge design and manufacturing practices with an unwavering commitment to safety and sanitation. This allows you to rest easy knowing that your people and your profits are protected by equipment you can trust.



SafeShield Program highlights:

- Optimizing bakery equipment to meet or exceed standards for safety and sanitation
- Guarding only what is necessary to maximize operator safety while minimizing potential harborage and un-cleanable areas
- Using automation to reduce employee interaction, improve safety and reduce potential for contamination of food
- Ensuring equipment that contacts food can be easily and thoroughly cleaned and sanitized
- Selecting materials to reduce plastic and metal contamination



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Below are examples of SafeShield design techniques and practices we employ at RBS:

Mixing, dough handling, and forming equipment:

- Stainless steel or FDA-compliant plastics
- Welds are ground and polished smooth
- Continuous welds to reduce welded points, no silicon is used to fill non-welded points
- Reduce horizontal flat surfaces to prevent collection of debris and harborage.
- Excess and exposed threads are avoided
- No penetrations into hollow tubes
- Catch pans under gear motors and bearings that are above or adjacent to the product areas

Ovens:

- Large access doors for easy cleaning and inspection
- Flat, smooth oven floor for easy cleaning
- Easy access to penthouses for cleaning
- Railing around top of oven (optional)
- Stainless steel exterior panels
- Stainless steel interiors (optional)

Electrical systems:

- Bottom or side cable entries into junction boxes only, no top penetrations
- Any on-machine wire ties or tie blocks are blue plastic metal detectable
- Wire trough rotated on a 45° angle to shed water and debris (optional)
- CAT3/SIL2 safety circuits (at minimum)

Code compliance

When equipment isn't code compliant, dangers such as fires and explosions can easily transform from risks into realities. Protect your people and your peace of mind with equipment you're certain complies with guidelines. Our equipment is always optimized to minimize risk, danger and liability.

Training

We continuously train our team to ensure everyone has the knowledge they need to make your equipment safer for operators and to make your life easier with reliable equipment that's easy to clean.

Safety services

OSHA Oven Safety Inspections

Our experts perform on-site oven safety inspections to make sure your equipment complies with OSHA regulations.

Ensure Food Safety

We use our SCORPION® Oven Profiling System to validate your kill step and help you easily comply with food safety guidelines.

Upgrades, retrofits and rebuilds

We bring your old equipment up to date to meet current safety and sanitation guidelines.

Contact us for a full list of guidelines and specifications.



READING BAKERY SYSTEMS

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