

Food Factory Air Filtration Compliance Self-Checklist

Please evaluate the following items with "Yes", "No", or "Not Applicable" according to your factory's situation.

Part 1: Strategy & Design

#	Question	Yes	No	Notes
1	Have we drawn a detailed "Air Filtration Risk Map" of the factory, clearly indicating minimum filtration efficiency required for different areas (e.g., raw materials, cooking, cooling, packaging)?			<i>e.g., Packaging: ePM1/HEPA, Cooking: F9, etc.</i>
2	Does our HACCP plan formally recognize "airborne contamination" as a potential hazard and define control measures?			
3	Is the HVAC system designed to maintain positive pressure in production areas to prevent unfiltered air from entering from outside or lower-cleanliness areas?			
4	Are the Air Handling Units (AHU) located away from contamination sources (e.g., garbage areas, exhaust vents)?			

Part 2: Filter Selection & Specifications

#	Question	Yes	No	Notes
5	Have we specified up-to-date efficiency standards for all filters (pre, medium, HEPA), such as ISO 16890 ePM1 , rather than outdated standards like EU4/G4?			
6	Can we obtain comprehensive material declarations from suppliers proving compliance with FDA CFR 21 or equivalent food contact regulations?			
7	Are filter frames and gaskets made of corrosion-resistant, moisture-proof materials (e.g., stainless steel, food-grade plastic) to prevent becoming a contamination source?			
8	For aseptic filling or ready-to-eat (RTE) areas, have we installed leak-free HEPA filters (H13/H14) tested by DOP/PAO?			

Part 3: Installation, Maintenance & Monitoring

#	Question	Yes	No	Notes
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#	Question	Yes	No	Notes
9	Do we have a documented, regularly executed filter replacement program , based on pressure drop readings or time intervals rather than visible dirt?			
10	Are differential pressure gauges used to continuously monitor pressure drop across filters and replace them when the drop exceeds twice the initial resistance?			
11	Is filter replacement part of the Sanitation Standard Operating Procedure (SSOP) , with trained personnel to prevent secondary contamination?			
12	Are used filters safely disposed of to avoid contaminating the production environment?			

Part 4: Documentation & Records (Auditor's Focus!)

#	Question	Yes	No	Notes
13	Do we retain Certificates of Conformance (CoC) and Certificates of Analysis (CoA) for every batch of filters to ensure traceability?			
14	Do we maintain complete filter replacement logs , recording date, location, filter model, and personnel?			
15	Do we have HEPA filter installation leak test reports ?			
16	Do we have a continuous microbial air monitoring program , correlating data with filter performance?			

How to Evaluate Your Checklist

- **Mostly "Yes"**: Congratulations! Your air filtration management system is industry-leading and ready for any audit.
- **Multiple "No"**: Indicates significant compliance and quality risks. Immediate corrective action is recommended.
- **Many "Not Applicable" or "Uncertain"**: Suggests insufficient risk assessment and the need to reassess air filtration's role in your food safety system.

Act now to eliminate airborne contamination risks!

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