

Food Safety Kaizen Sheet

Barry Callebaut Cocoa & Chocolate Ingredients Pvt Ltd

Kaizen Title: Malfunctioning of Metal detector in case of low air pressure supply

Project Start and Finish Dates:
 07/02/2019 and 15/02/2019

Plant Name & Location:
 Barry Callebaut Cocoa & Chocolate Ingredients Pvt Ltd
 (Formerly Known as "D'orsogna Sweets Ingredients Pvt Ltd)
 Plot no C-15, MIDC BARAMATI, District PUNE-413133

Category (Tick as applicable): Reactive

Proactive

Innovative

Problem Statement with Status: Malfunctioning of metal detector in case of low air pressure, metal contaminated product can pass into finish good.

Implementation Area:
 Metal Detector – Final Packaging Area– BAKING LINE

Improvement Target:

Mistake proofing Secondary control to be provided for process accuracy.

Causes of the problem:

1. Separation Flap stops immediately in the last position
2. In case of air pressure drop less than specified limit(3.5Bar), the equipment & Separation flap stops working at the existing position
3. There is no any control / system to keep separation flap to decide separation flap position in case of pressure drop.

Root Cause: There is no any control/system to keep separation flap position synchronize with air pressure system in case of air pressure drops.

Possible Countermeasures to eliminate Root cause:

Automatic air pressure control switch to be synchronized with the Gravity fall metal detector, which will work in the way that, in case of air pressure drops below 3.5 Bar, the separation flap will reject all the material till air pressure comes to required level.

Final Countermeasure:

Automatic air pressure control switch to be synchronized with the Gravity fall metal detector, which will work in the way that, in case of air pressure drops below 3.5 Bar, the separation flap will reject all the material till air pressure comes to required level. Parallely the Buzzer and alarm lamp will be active at the station.

BEFORE



AFTER



Benefits/ Results after Implementation:

i. Qualitative:

- 1) Product/process becomes safer.
- 2) Secondary protection system gets installed for metal detection.

ii. Quantitative:

Zero food safety incident with respect to metal detection

iii. Standardization of countermeasures:

What: Verification of air pressure interlock system to be done every day

When: Daily

Who: Operator (Production)

Where: Final Packing area, Baramati site.

Scope & Future plan where this improvement can be implemented:

Replication of this kaizen done at D'orsogna Italy site.

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TEAM MEMBERS



Santosh Shah
Mentor



Mr. Umesh Aherkar
Maintenance



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