Feltnova

Fish Processing Hygiene Checklist



Before cleaning

Isolate equipment according to the site procedure. Remove accessible product residues. Follow the equipment supplier’s instructions for safe access.

Cleaning compatibility

Confirm detergent, sanitizer, concentration, contact time and water temperature against the exact belt material and the chemical supplier’s guidance.

Inspect and verify

Inspect the conveying surface, hinges, edges, underside and return path. Check for damage and trapped residues. Verify cleaning using the site’s documented food safety procedure.

After maintenance

Remove tools and debris. Check tracking, tension, drive engagement and guards before returning the conveyor to production.

Application guidance only. Confirm the selected belt specification and current supporting documents with Feltnova before use. Illustrations are AI-generated application concepts.