POLARIS LIGHT



FREE CHECKLIST FOR UK FOOD SITES

Food manufacturing lighting

Hygiene design, task lighting, and a survey checklist for production halls. Chill and freezer rooms stay in the cold store guide.

Written for engineering and facilities managers on food manufacturing sites. No prices, and no invented lux figures.

Edition 1, November 2026

Who this is for, and how to use it

In a food manufacturing hall the fitting is part of the hygiene design as well as the lighting design. Dust on a high bay, a glass cover over an open line, or exposed screws that are hard to clean, can matter as much as the lux on the work surface.

This checklist sets out the hygiene points already published for PS-FOOD, explains how to use BS EN 12464-1:2021 for the task without copying unpublished figures, and points chill and freezer rooms to the cold store lighting guide. Every Polaris product carries a 5-year warranty on the fitting. Emergency packs and batteries are not covered by that warranty. We do not publish prices here.

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1. HYGIENE AND TASK LIGHTING

Specify the fitting and the lux plot together

Task illuminance for indoor work places is set in BS EN 12464-1:2021. The Polaris UK lux levels guide already publishes selected rows from that standard, including packing, rack storage, assembly and offices. This checklist does not add food-preparation, bakery or butchery lux figures, because those rows are not in the table we have already published and we have not reproduced them from the standard here.

> **Take the figure from the standard for the actual task**
>
> For a food hall, the lighting design should use BS EN 12464-1:2021 for the work being done, then confirm it with a lux plot. Do not start from a generic "food factory" number.

2. PS-FOOD

A high bay specified for a food hall

PS-FOOD is a round LED high bay for food manufacturing and similar high-ceiling halls. The round shape helps stop dust and dirt collecting on top of the fitting. The supporting technical sheet describes a smooth, easy-clean surface, a polycarbonate cover instead of glass, and no exposed screws. It is rated IP69K and IK10, in a die-cast housing 300 x 180 mm, with a polycarbonate lens, in white or silvery grey.

- 100 W, 16,000 lm; 120 W, 19,200 lm; 150 W, 24,000 lm; 200 W, 32,000 lm, all at 160 lm/W.
- Beam angles 30, 60 and 120 degrees.
- Meanwell driver. Optional motion and daylight sensors. Controls listed on the product page include 1-10 V and DALI.
- Operating temperature -30 C to +50 C. 5-year warranty on the fitting.



PS-FOOD. Use the product page and specification sheet for the full data and options.

3. OTHER AREAS

Washdown, packing and cold rooms

Open production is not the only space on a food site. Washdown areas may need a sealed batten: PS-CORROSION is an IP69K tubular batten with a seamless PMMA tube, 304 stainless steel end caps and a Tridonic driver, in 20, 40 and 60 W at 150 lm/W, IK10, with a 5-year warranty.

Dry packing, stores and staff areas may be better served by a PS-BATTEN or a panel. Those choices belong in the same survey.

> **Chill and freezer rooms are a different guide**
>
> This checklist is for food manufacturing halls. If the room is a chiller, freezer or temperature-controlled store, use the cold store lighting guide at polarislight.com/cold-store-lighting-guide/, then come back to this checklist for the production hall. The two documents are meant to sit together on a mixed site, not to compete.

4. CHECKLIST

Site survey list

- [ ] A plan of production, packing, washdown, stores, staff areas, and any chill or freezer rooms.
- [ ] Ceiling height, structure and how fittings would be cleaned.
- [ ] Hygiene rules that apply: glass-free areas, washdown method, IP rating expected, and whether exposed fixings are acceptable.
- [ ] The task in each area, to be matched to BS EN 12464-1:2021 in the lighting design.
- [ ] Whether any area is a chiller or freezer and should be designed from the cold store guide.
- [ ] Existing fittings, including whether covers are glass, and any history of breakage or cleaning damage.
- [ ] Whether sensors or dimming are appropriate in low-occupancy ancillary rooms, without compromising safety on a production line.
- [ ] Access for installation during production or planned shutdowns.

Where the facts in this checklist come from

- PS-FOOD product page and specification sheet, polarislight.com/products/ps-food/, November 2026, including the hygiene design points, IP69K, outputs, Meanwell driver and warranty.
- PS-CORROSION product page, polarislight.com/products/ps-corrosion/.
- BS EN 12464-1:2021, cited as the task-lighting standard. Selected rows already published at polarislight.com/uk-lux-levels-guide/. No additional food-task figures are quoted here.
- Cold store lighting guide, polarislight.com/cold-store-lighting-guide/.

This checklist is not a substitute for the standard, or for a lighting and hygiene design of your halls. For a survey, a lux plot and a proposal, contact Polaris Light on +44 7847 798816 or hello@polarislight.com.

Polaris Light Ltd, 71-75 Shelton Street, London WC2H 9JQ. Company number 09763338. Edition 1, November 2026. Every Polaris product carries a 5-year warranty on the fitting. Emergency packs and batteries are not covered by that warranty.