

AS **AUTOMATIC**
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Turnstiles / Barriers

ENHANCING ACCESS CONTROL IN FOOD PREPARATION FACILITIES

INTEGRATING AUTOMATIC SYSTEMS' TRS FULL HEIGHT TURNSTILES AND FIRSTLANE SPEED GATES FOR A SAFER, CLEANER OPERATION

Summary

In today's food manufacturing and preparation environments, hygiene, safety, and traceability are non-negotiable. Controlling the flow of personnel between hygienic zones is a critical step in preventing contamination and ensuring regulatory compliance.

Automatic Systems offers a seamless, integrated access control solution:

- **TRS Series** Turnstiles for external perimeter control, ensuring that only authorized personnel enter operational zones
- **FirstLane** turnstiles for internal transitions, supporting stringent hygiene and cleanliness standards

Together, these systems provide a comprehensive access management framework designed specifically for the food industry's unique cleanliness and compliance requirements.

Industry Context: The Hygiene-Security Nexus

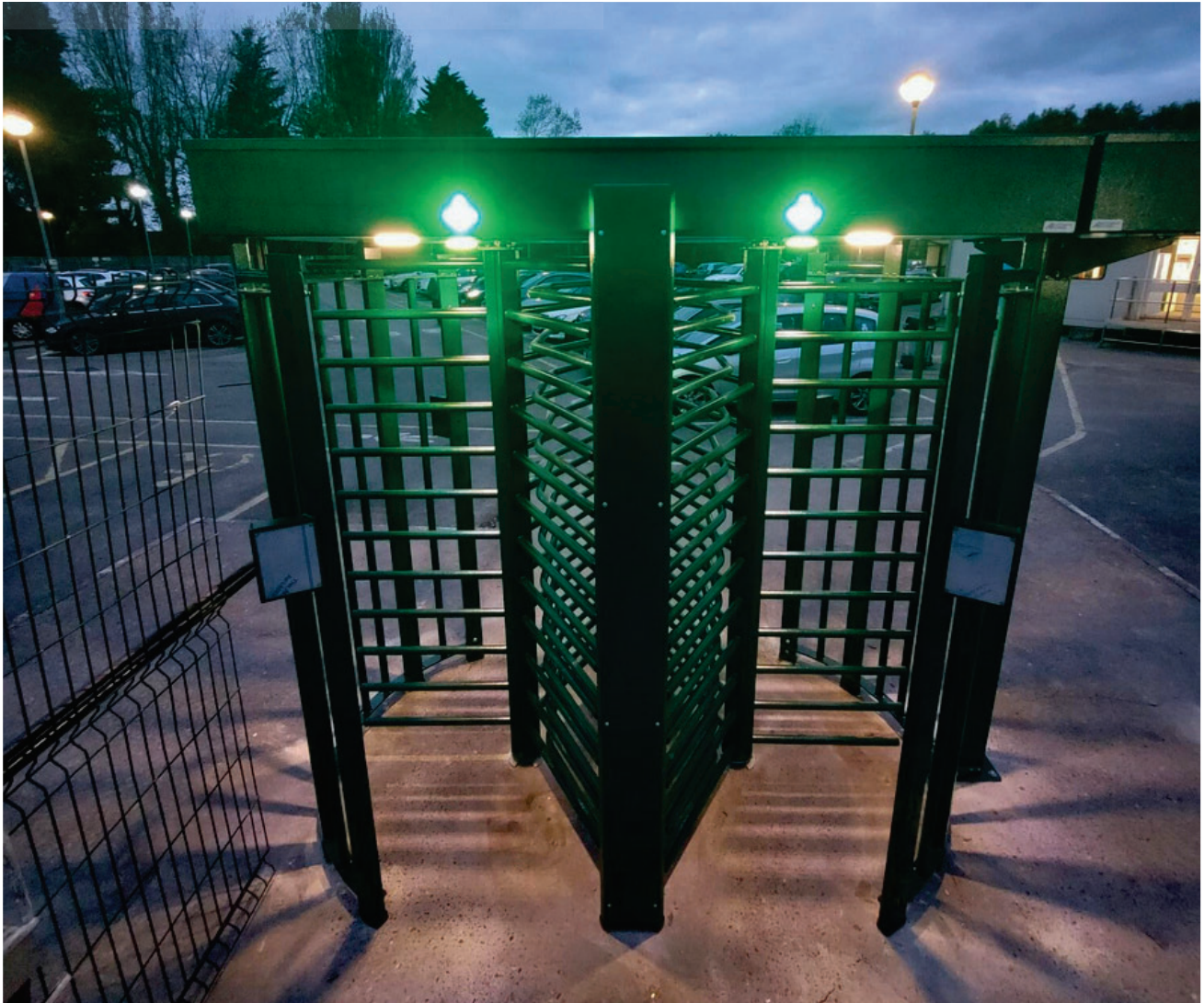
Food preparation companies face a dual challenge:

- **Preventing contamination** through strict segregation of personnel between hygiene-controlled zones
- **Maintaining security** by ensuring only authorized, trained, and properly equipped staff enter critical areas

Traditional access control systems often lack the design features, materials, and hygienic profiles required for such environments. Automatic Systems bridges this gap with turnstile and speed gate solutions engineered for food sector applications, resistant to corrosion, and compatible with cleaning protocols.



External Access Control: TRS Turnstiles



The **TRS Series** (Full Height Turnstile System) offers **robust and weather-resistant** access control for facility perimeters and staff entry points.

Key Features & Advantages:

- **Optional Stainless steel construction** ideal for outdoor food industry environments
- **Integration with RFID, badge, or biometric readers** to ensure secure, traceable entry
- **IP-rated housings** for enhanced weather protection
- **Anti-tailgating mechanisms** to maintain single-person access integrity

Application Example

At a food processing plant, TRS turnstiles control employee entry from external parking areas. Staff must authenticate via their ID badges before entering, ensuring that only trained and authorized personnel access production zones. This reduces contamination risk from uncontrolled external access.

Internal Hygiene Access: FirstLane

Once inside, FirstLane provides high-speed, contactless, and hygienic access between zones such as locker rooms, gowning areas, and production floors.

Key Features & Advantages:

- **Contactless operation:** reduces surface contamination through optical detection and automatic glass obstacle movement
- **Smooth, silent, and fast throughput** suitable for shift changes with high throughput
- **Customizable finishes designed for easy cleaning and integration into hygienic environments**
 - Stainless steel option for maximum resistance in the demanding, moisture-filled environment of a food processing factory
- **Bi-directional control** for both entry and exit monitoring
- **Slim profile** for space-sensitive internal corridors
- **Higher IP is available**

Application Example

Employees pass through FirstLane gates after completing gowning and hand-washing protocols. The gates can integrate with hygiene control systems (e.g., hand disinfection validation), ensuring compliance before granting access.



Advantages of an Integrated System

Benefit Area	TRS (External)	FirstLane (Internal)
Security	Prevents unauthorized access at facility perimeter	Restricts access between hygiene zones
Hygiene Control	Limits external contamination sources	Enforces internal cleanliness flow
Compliance	Supports traceability for audits	Compatible with hygiene validation systems
Durability	Weather-resistant and robust	Hygiene design, easy to sanitize
Operational Efficiency	Streamlined entry management	Fast, reliable throughput during shift changes

Conclusion

By combining TRS turnstiles for external security with FirstLane speed gates for internal hygiene control, food preparation facilities achieve:

- Controlled, traceable personnel movement with real time monitoring and reporting
- Enhanced hygiene compliance with hygiene verification points (handwashing & PPE checks)
- Improved operational flow while ensuring employee authentication
- Reduced risk of cross-contamination

This unified system enables food companies to maintain complete control and traceability, aligning with BRC, IFS, and ISO 22000 food safety standards.

Automatic Systems provides a future-ready, hygienic access control ecosystem tailored to the specific needs of food production environments — where cleanliness and control must go hand in hand.

About Automatic Systems

Automatic Systems is a world leader in the automation of secure pedestrian and vehicle access. With over 55 years of expertise, the company designs and manufactures high-performance entry control solutions for critical sectors — including food manufacturing, pharmaceuticals, and clean industries.

For more information, please visit www.automatic-systems.com

To get a quote, email us at sales.nam@automatic-systems.com