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The Everclean Report

Handwashing

Handwashing is the #1 way to prevent a food borne illness. Handwashing violations are very common throughout the industry and account for approximately 20% of critical violations on Everclean reports. Here are suggested ways to promote handwashing in your facility:

1. Make Handwashing a topic of discussion at daily/weekly meetings.
2. Ensure handsinks are kept clear and that there are no objects in front of or inside the sinks.
3. Keep handsink stocked with soap and paper towels. It is important to inform employees that if they use the last of the soap or paper towel it is their job to restock.
4. Hot water: While every jurisdiction is different, warm water is required at your handsinks and is typically required to be 100F.

Explaining the reasons behind a good handwash and why it is important to have the handsink stocked and not blocked will make your employees more likely to properly wash their hands.

Hand Sanitizer

Hand sanitizer has become popular over the years, but is not a substitute for handwashing, especially in a restaurant setting. If your company allows to and chooses to provide hand sanitizers in conjunction with proper handwashing please follow these guidelines:

1. Hand sanitizer must have a minimum ethyl alcohol concentration of 61%
2. Hand Sanitizer is to be applied to hands only immediately after handwash
3. As advertised hand sanitizer may kill 99.9% of all bacteria, but it is not effective against viruses such as Hepatitis, Norovirus and any other parasites or bacteria spore (All of which are known to cause foodborne illness and may be on your hands)

Additionally, hand sanitizers are not able to penetrate dirt and debris on your hands that bacteria can live underneath. This is why hand sanitizer alone is not as effective as handwashing.

Cover that Cough/Sneeze

Stopping the spread of germs is essential in keeping our food safe and employees healthy. Although you may not see it when you cough or sneeze, you expel millions of live germs into the air which will then settle on surfaces or be breathed in by those around you. This is one of the reason colds and viruses are so contagious. While handling food, employees may have to cough or sneeze. They should do so in a way to prevent contamination of food. Recent CDC guidelines suggest that the best way to cover your cough or sneeze is to use the inside of your elbow and cough/sneeze onto your sleeve. Please follow these guidelines in order to minimize the spread of germs.

Any comments or questions should be directed to info@evercleanservices.com.

Special Interest Articles:

Handwashing

Hand Sanitizer

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