

HAZ14 – Washing of Catering Items

Failure to adequately decontaminate equipment between uses e.g. catering equipment, crockery and cutlery, glassware etc. offer opportunities for cross-contamination and with crockery and cutlery, transfer of a wide range of pathogens over and above the food-poisoning organisms. As a result, effective disinfection is required between use of such items.

Controls

- a. Heat disinfection is the method of choice and is achieved through the use of the commercial dishwasher in the primary kitchen or the domestic dishwasher in the secondary kitchen.**
- b. Surface disinfection following hot hand washing is an available alternative that is the method of choice for coloured chopping boards (see HAZ10) but not used as a routine for other areas.**