

HAZ9 – Management of Work Surfaces

Work surfaces offer the opportunity for cross contamination between different food types – most importantly from raw material, especially meat and poultry, to ready-to-eat products. This may allow the introduction of pathogenic bacteria that could lead to food poisoning.

Controls:

- a. All work surfaces are cleaned at the end of the work period and at any times when a change of activity is to take place.**
- b. Cleaning consists of washing with hot water and proprietary cleaner.**
- c. Prior to work beginning, the work surface is disinfected with food-approved proprietary surface disinfectant. This equally applies to the first use of the surface at the start of the day, even when the surfaces were cleaned at the end of the previous day.**

NB: Guidance from Food Standards Agency in relation to *E. coli* O157 reviewed:

<http://www.food.gov.uk/multimedia/pdfs/publication/ecoliguide0211.pdf>

Email exchange with Reckitt Benckiser confirms all Dettol products have been tested against EN1276 and EN13697 standards.

- d. Food is generally not managed in direct contact with the work surfaces, being processed either on colour coded chopping boards (HAZ10) or within containers.**