



What's on
YOUR
menu
today?

E.Coli O157...

Bacteria, such as E.Coli O157, are invisible to the naked eye, so they can easily be spread to food without you realising. These bacteria could make your customers seriously ill, and can even kill. Food businesses must practise good food hygiene at all times to make sure the food they produce is safe.

If your business handles raw food, which could be contaminated with E.Coli O157, in the same establishment as ready-to-eat food, there will be a greater risk. Raw food, such as meat & poultry, and unwashed fruit and vegetables that have been in contact with the soil, should be handled as if they are contaminated by E.Coli O157.

This menu highlights the strict measures that are necessary to control E.Coli O157 and keep food safe. Our inspectors will consider these measures as part of their inspections.



**Keep E.Coli O157
off YOUR menu...**

Menu

For starters

Separation

Cross-contamination is one of the most common causes of food poisoning. It happens when harmful bacteria are spread onto ready-to-eat food from other food, surfaces, hands or equipment. Identifying separate work areas, surfaces and equipment for raw and ready-to-eat foods is the only certain way of preventing E.Coli O157 contamination.

Stop E.Coli O157 spreading

- **Work areas:** Provide separate working areas, storage facilities, clothing and staff for the handling and storage of ready-to-eat food. This is the designated clean area.
- **Storage:** Use separate storage facilities, including refrigerators and freezers. Where separate units are not provided, the clean areas should be sufficiently separated and clearly identifiable.
- **Utensils:** Separate chopping boards, knives, slicers and cloths must be used for raw and ready-to-eat foods unless cleaned and disinfected in a commercial dishwasher between uses.



For Main

Clean and Disinfect

Effective cleaning is essential to get rid of harmful bacteria and stop them spreading to food. Work surfaces and equipment should be washed regularly and disinfected between tasks. Single-use, disposable cloths should be used wherever possible.



Cleaning and disinfecting

Disinfection can be used to destroy bacteria from surfaces. However, chemical disinfectants only work if surfaces have been thoroughly cleaned first to remove grease and other dirt.

This is the two-stage process for effective disinfection:

- use washing up liquid to remove visible dirt, food particles and debris, and rinse to remove any residue
- apply disinfectant using the correct dilution and contact time
- Follow the manufacturer's instructions.



Any disinfectant or sanitiser used must at least meet the official standards of BS EN1276:1997 or BS EN 13697:2001. You can check with your supplier that they meet the required standards.

Sanitisers have both cleaning and disinfection properties in a single product, but the two-stage cleaning and disinfecting process must still be carried out as above to ensure the sanitiser works effectively, that is, to first provide a clean surface and then again to disinfect.



For Dessert

Hand Washing

Effective hand washing is required prior to handling ready to eat foods in order to control cross contamination. It must also occur after

- Going to the toilet
- Handling any food that may be a potential source of E.Coli 0157
- Hand contact with shared light switches, door handles or other surfaces that could come into contact with staff handling raw foods
- Handling food and cleaning waste
- Eating
- Cleaning

There must be an adequate supply of hand washing basins with hot water, soap and drying facilities.



Effective hand washing must follow an appropriate technique and must include the following stages:

- Wetting of hands prior to applying the soap
- Hand rubbing to physically remove contamination from all parts of the hands
- Rinsing
- Hygienic drying

You can download a copy of the recommended technique from the Food Standards Agency - visit www.food.gov.uk.

Tea & Coffee

Available when you have considered all of the above.

If you would like further information about how to keep
E.Coli O157 off your menu, please contact your local
Environmental Health team
on **01543 462621**
or email
environmentalhealth@cannockchasedc.gov.uk

This publication can be provided in Braille, on audio cassette tape/disk,
large print and in other languages on request to
Cannock Chase Council on **01543 462621**.