

FOOD CONTACT SURFACE & EQUIPMENT

Cleaning and decontamination of food contact surfaces and equipment are important components of routine infection control. It is important to continue to be diligent in attention to current procedures.

FREQUENCY

- ▲ Follow current cleaning and sanitation frequency

PERSONAL PROTECTIVE EQUIPMENT

- ▲ Follow PPE requirements currently required for your job responsibilities

PROCEDURE

- ▲ Follow current procedures for food contact surfaces and ware washing
- ▲ Reinforce the importance of thorough & frequent cleaning and sanitation with associates

If you choose to use a disinfectant:

1. Use an EPA-registered disinfectant with a claim against Influenza A. Carefully read and follow label directions for use and proper contact times.
2. Thoroughly rinse with potable water.
3. Sanitize with an EPA-registered hard surface food contact surface sanitizer, according to label directions

DISHES, UTENSILS AND OTHER FOOD CONTACT SURFACES

US Health & Human Services, CDC, and WHO recommend standard machine or dish washing procedures for influenza patients in clinical and in-home settings for influenza control.^{1,2} Follow standard procedures for food contact surfaces as indicated by label directions.³

¹ Health & Human Services Pandemic Influenza Plan Supplement 4.
<http://www.hhs.gov/pandemicflu/plan/sup4.html#s4-11>

² WHO Avian Influenza, Including Influenza A (H5N1), in Humans: WHO Interim Infection Control Guideline for Health Care Facilities. 24 April 2006.

³ US CDC Questions and Answers H1N1 Flu (Swine Flu) and You 5 August 2009.
<http://www.cdc.gov/h1n1flu/qa.htm#antibacterial>