

Hygienic kitchen equipment

1 Basics

The basic for hygiene is the reduction of germs, e.g. by a conscientious surface disinfection. In addition, the proper storage is important. In kitchens, where meals are prepared is a higher hygiene standard necessary, according the german law about protection against infection and for food safety. The strictest rules are in community facilities (day-care centres, kindergarten, institutions), where persons are supplied with food, which have a reduced immunessysteme.

A school, or Kita counts as a food company, as soon as they offer food. They have to be registered according to article 6 of the regulation (EC) No 852 / 2004 about food hygiene by the responsible food inspectors.

2 Kitchen arrangements and surfaces

Kitchen surfaces should be waterproofed and washable materials. These are easier to clean and to disinfect when necessary. Furthermore, the surfaces must withstand mechanical stress and be splinter-free. Optical cleanliness does not necessarily mean sterility. After processing with germ infected food, maybe eggs and meat, a disinfection is immediately necessary: the walls, the floor, the equipment and work surfaces, including edges must be disinfected properly. In addition a sporadic disinfection is recommended. The tools for cleaning, such as brushes, sponges and cloths must be stored dry, changed regularly, cleaned disinfected, or to be thrown away.

The kitchen facility should provide enough room for the preparation and storage of food. Foods require a coordinated storage climate. The first- in / first-out- principle prevents that the food becomes too old. Raw materials must not be stored or worked with beside the finished processed foods, this applies particularly to germ-contaminated food, such as raw eggs, or raw meat.

Opened packaging should be stored in a resealable packaging. A clear separation of food and detergents must be observed. Detergent may be filled in other containers, but they must be clearly visible and labelled, so that they do not get mixed with the food. Since glass splinters in foods represent a very high risk, glass containers must be stored outside the kitchen. The lamps should be covered by a non-splintering hard plastic.

Hygiene areas have to be clearly separated from filthy areas.e.g. by providing a sink for dirty dishes in the dirt areas. This can also be managed by using the sink at different times for different things (either clean food /dishes or dirty ones at one time) The dishes should be cleaned chemical and thermal disinfected, at a temperaure between 55° / 80 °C. Waste must be kept separate from the preparation and storage area. A separate hand-washing with metering dispenser for liquid soap, disinfectants and disposable towels must exist to prevent a transfer of germs on food. Both sinks, the one for the handwashing and the other for the dishes, must be equipped with hot water. Toilets rooms may not open the door in rooms, in which food is processed and stored. Doors and windows should not remain permanently open to prevent an infestation with insects. At the windows there has to be installed a fly-screen.The kitchen utensils and store room should regulary be examined of insect infestation and if necessary, there has to be measures to get rid of it.

3 Helpful information

The USB-Info "[Food hygiene](#)" and "[Hygiene for kitchen staff](#)", as well as sheets about the subject of "Kitchen staff hygiene" and "Ban of Occupation in kitchens" are available on the USB website for you.

Your manager for occupational health and safety

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