

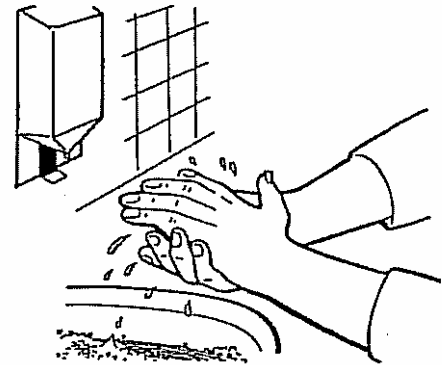


## HANDBASINS IN FOOD PREMISES

Our hands are home to a large number of different types of bacteria- this is called bacterial load. Some of these bacteria, like *Staphylococcus Aureus* are pathogenic, which means that they are capable of producing diseases.

The purpose of hand washing is not to remove all bacteria from our hands (because that is not possible) but to significantly reduce the bacterial load.

The importance of hand washing in a food handling business cannot be emphasised enough. Correct and frequent hand washing is the single most effective barrier preventing the direct contamination of food, utensils and food preparation surfaces.



As a food handler, you must wash your hands before starting work and after visiting the toilet, sneezing, coughing, blowing your nose, touching or scratching your hair, face or body, handling raw foods, handling refuse or waste bins, handling chemicals, smoking and applying cosmetics or handling money!

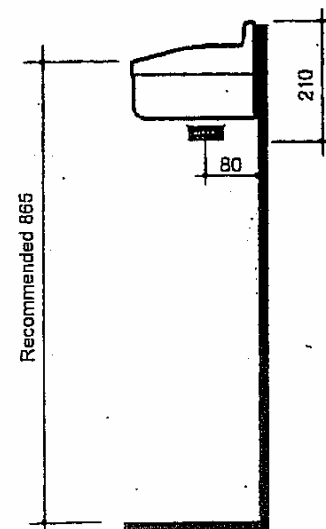
In order to wash your hands efficiently and effectively, serious consideration must be given to:

- the location of the basin
- the size of the basin
- types of fittings
- the hand washing and drying materials supplied to each basin.

### LOCATION OF THE BASIN

The Food Act requires a hand wash basin to be located in both food preparation and toilet areas. Basins placed in dead corners or under benches will deter you and other people from using the basin for its intended purpose.

Installing a basin without proper consideration is a waste of money and may cost much more if a food poisoning incident is traced to your food premises.



A basin needs to be accessible- close to where food is handled.

The hand wash basin must be clearly designated for the sole purpose of washing hands and should not be used for any other purpose other than for washing hands.

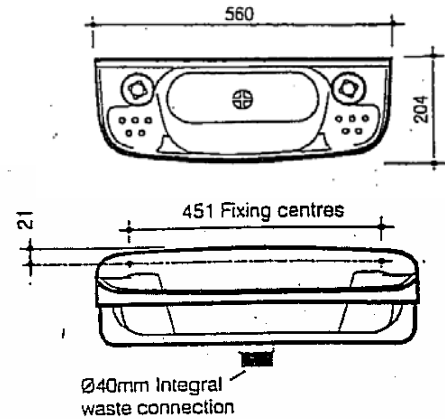
A basin also needs to be comfortable to use if food handlers are to use it frequently and effectively. Manufacturers recommend that basins are installed at approximately 865mm about Finished Floor Level.

### SIZE OF BASIN

Research has shown that 70% of people wash their hands under running water. To effectively wash your hands they need to fit under the stream of water coming from the spout. The relation in size of bowl and type of spout is therefore an important consideration.

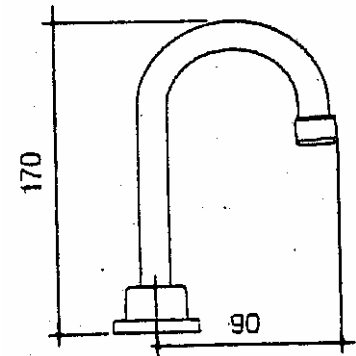
Choose a basin that is at least 3.5 litre capacity, and that can comfortably accommodate the hands of all your food handlers.

Choose a light coloured (white is best) basin for food premises. Basin should be made from material such as stainless steel, polyester (plastic) or vitreous china, which are durable and easy to clean.



### FITTINGS

The Food Act requires each hand wash basin to be supplied with warm running potable water. Select tap(s) that will be easy to clean and operate, a mixer tap that can be operated by wrist, elbow or infra red activation is preferable. Pillar taps are only designed for filling basins and are difficult to get your hands under. Consider a “goose neck” tap (as illustrated) of spout that will enable hands to be placed under the stream of water.



### HAND WASHING AND DRYING MATERIALS

The Food Act requires that soap and towelling **must** be provided near to each basin. A liquid, food handler grade of soap should be used, as they are more effective in reducing bacterial load. Clean disposable (paper) towels, clean continuous roller towelling or hot air dryers are prescribed. Wiping up cloths (tea towels) or bathroom towels **are not permitted**.

Installation – all plumbing must be in accordance with SA Water requirements. Details of recommended installers can be obtained from the manufacturer.