

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 frequency.

PERSONAL PROTECTIVE EQUIPMENT

- ▲ Follow PPE requirements currently required for your job responsibilities

PROCEDURE

- ▲ Use a DIN registered disinfectant with a virucidal claim
- ▲ Thoroughly rinse with potable water
- ▲ Sanitize with a DIN registered hard surface sanitizer according to label directions

Note: If used in a federally inspected food facility, a CFIA *Letter of No Objection* is required.
(Not including restaurant, cafeterias and such)

DISHES, UTENSILS AND OTHER FOOD CONTACT SURFACES

CDC and WHO recommend standard machine or dish washing procedures for influenza patients in clinical and in-home settings for influenza control.¹ Follow standard procedures for food contact surfaces as indicated by label directions.

¹ WHO Avian Influenza, Including Influenza A (H5N1), in Humans: WHO Interim Infection Control Guideline for Health Care Facilities. 24 April 2006.
or
Public Health Agency of Canada <http://www.phac-aspc.gov.ca/index-eng.php>