

Hákon Jóhannesson

From: Hákon Jóhannesson [food-tech@mi.is]
Sent: 26. maí 2008 16:58
To: 'food-tech@mi.is'
Subject: Hreinlætisklúbburinn - Hugleiðing um handþvott...

Gleðilegt sumar !

Töluverðan hluta matareitrana má rekja til óhreinna handa. Áhættuþættirnir eru m.a. gerlar og vírusar af sauruppruna og gerlar af húð. Þessar örverur berast í matvælin m.a. af óhreinum höndum.

Handþvottur hefur sýnt sig að fjarlægja örverur á áhrifaríkan hátt af höndum og fyrirbyggja matarsýkingar sem tilkomnar eru vegna sjúkdómsvaldandi örvera á höndum, auk þess að fyrirbyggja útbreiðslu á öðrum smitsjúkdómum. Þetta hefur komið fram í rannsóknum þar sem sjúkdómsvaldandi örverum hefur verið plantað á flötum, auk þess sem gerðar hafa verið rannsóknir í raunverulegum aðstæðum í matvælaíðnaðinum og á heilbrigðissviði.

Áhrif handþvottar koma fram í samanlögðum áhrifum vatnsins, handsápu og þess að nudda vel alla fleti, skolunar auk þurrkunarferilsins.

Svæði sem oft verða útundan við handþvott eru fingurbroddar, svæði milli fingranna og svæðið undir nöglum sem reyndar er sér á báti, því að sýnt hefur verið fram á að yfir 95% af örverumagi handanna leynist undir nöglum og á naglasvæðinu. Notkun naglabursta er því nauðsynlegur þáttur í áhrifaríkum handþvotti.

Undirstrika þarf mikilvægi vandaðs handþvottar áður en einnota hanskar eru settir upp.

Ítarefni hér:

Vandaður handþvottur í matvælaíðju (vandað veggplakat í lit til niðurbals): <http://tinyurl.com/4klxud>

"Handþvottakerfi" Matvælatækni (kynning til niðurbals): <http://tinyurl.com/3seesy>

Með bestu kveðju,
Hákon Jóhannesson

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Ef þér viljið að við fjarlægjum ykkur af dreifilista Hreinlætisklúbbsins - vinsamlega sendið til baka með "Fjarlægja af lista" í "subject"

Paulson, D. 1996. Use of gloves by food handlers. (letter). Boseman, MT., Bioscience Laboratories.

Recent studies performed by Biocience Labs suggest that the increased margin thought to be derived from food workers wearing gloves to prevent transmission of disease from their contaminated hands may be grossly over-estimated.

Cites two studies. In one study, volunteer human subjects' hand were inoculated with contamination levels of Escherichia coli. The subjects then put on vinyl server gloves to prevent microbial transmission. Immediately the gloved hands were samples for a baseline or time zero (0) value. In the majority of cases, the gloved hands demonstrated significant bacterial counts on the outside glove surface, suggesting that Escherichia coli were easily transferred from the hands through "pre-existing" punctures on to the outer surfaces of the gloves.

In a separate study, 80% of randomly selected vinyl grade gloves were found to have pre-existing punctures and tears. Both food quality grade and hospital grade protective vinyl/latex gloves are known to be ripped, torn or punctured while personnel perform their duties. In many cases, the rips, tears or punctures remain unknown to the wearer. When gloves are worn, the normal and contaminating microorganisms on the skin are provided a more favorable environment (increased moisture, nutrients, and warmth) to reproduce than is offered on bare hands. It was observed that without a prior hand wash, contaminant Escherichia coli increased their population numbers, when gloves were worn, but the hands were not washed prior to putting on the gloves. This occurred at 1 hour and 3 hour glove change times. However, if an effective hand wash was performed prior to gloving, no significant contaminant microbial growth was observed.

Recommendation: If gloves are worn to prevent microbial contamination of the food by food servers, the gloving should be preceded by an effective hand wash. The hand wash effectiveness, not the glove barrier appears to be the determining factor responsible for the cross contamination.

<http://www.hi-tm.com/Documents/handwash.html>

Bandaríska fyrirtækið Miritech hefur um árabíl framleitt handþvottavélar

Lausn á handþvottavandamálum ?

<http://www.meritech.com/news/index.php>

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