



BEST PRACTICE GUIDE

Hand Hygiene, Cleaning, Waste Management and Safety In Food Service Facilities

The essential guide for all food service facilities looking to implement cleaning, hygiene, safety and waste management best practices.

It is hard to imagine when hygiene matters more than when we eat. Prior to 2020, eating establishments were already subject to intense scrutiny. Customers returning with a heightened awareness for cleanliness and hygiene will expect facilities to be spotless.



BACK TO WORK



Tips



• **HAND HYGIENE**

Frequent effective handwashing and the use of hand rubs helps prevent the spread of germs and infections.



• **CLEANING**

Regularly cleaning surfaces keeps them free of microbes and prevents the spread of germs.



• **WASTE MANAGEMENT**

Isolating contaminated waste limits the cross-contamination potential.



• **SAFETY**

Keeping a safe distance from one another keeps staff and customers safe.

BEST PRACTICE

IMPLEMENTING EFFECTIVE PROCEDURES IN ANY FOOD SERVICE FACILITY

Institutions such as the Centre for Disease Control (CDC) and The World Health Organisation (WHO) provide guidelines to help facilities equip and prepare for a return to full operations. They cover four key areas:



HAND HYGIENE

Food service requires the close interaction between staff and customers. All facilities need to incorporate the latest guidance into their procedures:

- Update signage in bathrooms, kitchens, storage areas as well as front-of-house to build awareness of good handwashing practice.¹
- Stock bathrooms with paper towels which are preferred over hot air units for hand drying.²
- **Provide supplies of hand sanitiser** in all staff and customer areas, not just in the bathrooms.²



CLEANING

While clean surfaces are central to kitchen hygiene, this approach must now spread through every area alongside the most recent guidance:

- Review and **enhance cleaning policies with a focus on common touchpoints** (tables, doors, counters) and exchange points (money, menus, billing).²
- Prior to reopening, undertake a ventilation period, open windows and doors to aerate the location.²



WASTE MANAGEMENT

Good waste management has always been essential for minimising pest problems, but waste procedures will need to be updated to take in post-pandemic considerations:

- Remove open-lid refuse units from service and **replace with closed-lid units**.⁴
- Where waste collection accumulates back-of-house there should be provisions for cleaning bins between uses.⁴
- **Deploy multiple hand hygiene stations** close-by for staff that handle waste.²



SAFETY

Although the focus of many food service facilities is the sharing of a meal, social distancing must continue to factor into all interactions:

- Where feasible, queuing on the street is preferred. Otherwise, **use barriers to guide customers** or enforce a one-way system.²
- Where 2m distance cannot be enforced, deploy screens to minimise face-to-face contact.²
- Revise counter and kitchen arrangements to maximise side-to-side or back-to-back working.²

Tips



Clear communication of your procedures for hand hygiene, cleaning, safety and waste management to staff and customers drives adoption and supports lasting behaviour change, and as a result, **keeps everyone safe.**

¹ https://www.who.int/gpsc/clean_hands_protection/en/

² <https://www.gov.uk/guidance/working-safely-during-coronavirus-covid-19/restaurants-offering-takeaway-or-delivery>

³ https://www.ilo.org/global/topics/safety-and-health-at-work/%20resources-library/publications/WCMS_741813/lang--en/index.htm# ⁴ <https://www.who.int/publications-detail/covid-19-and-food-safety-guidance-for-food-businesses>

OUR SOLUTION

DELIVERING BEST PRACTICE WITH THE RIGHT PRODUCT SOLUTIONS

The Rubbermaid Commercial Products Range contains a variety of products that can help implement increased standards of hygiene.



HAND HYGIENE

Our range includes wall-mounted dispensers and free-standing **hand hygiene stations** deployable throughout a facility. Cross-contamination risks are reduced in manually operated units by integrated antimicrobial touchpoints. With touch-free dispensers, user contact is eliminated completely. Hand hygiene units are complemented by high-capacity sealed refills containing soap or hand rubs that make them a flexible hand hygiene solution for users.



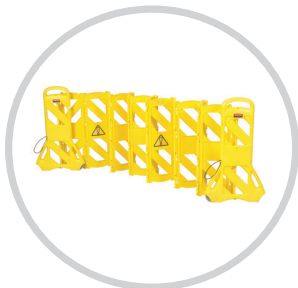
CLEANING

HYGEN[™] cloths and mop pads are **ideal for surface cleaning, even where there are restrictions on cleaning products**. Their microfibre composition removes 99.9% of microbes whether they are used with an active SARS-COV-2 grade disinfectant or with a neutral solution. A range of colours minimises cross-contamination risks during a cleaning cycle. Disposable cloths and mops are also available to minimise the risk of cross contamination.



WASTE MANAGEMENT

Our range of waste management products deliver safety by **isolating contaminated waste** within a closed-lid system. Isolating disposed materials from the open-air means germs are prevented from spreading. **Germ transmission is reduced further** through foot pedal operation, rather than hand operation. Each unit's smooth surfaces and sturdy structural design make them easy to clean between uses, removing lingering viral threats.



SAFETY

Our safety barriers are durably designed to withstand constant use in high-traffic areas and are lightweight, making them easy to deploy and stow away. Once in place, these units are **adept at enforcing social distancing requirements at counters, windows and other points of interaction**. Their presence within a space can also help to manage movement in open spaces and highlight impromptu one-way systems.



WASTE
MANAGEMENT



CLEANING



SAFETY



MATERIAL
HANDLING



HAND
HYGIENE



FOOD
SERVICE

**FOR MORE INFORMATION ON OUR ESSENTIAL HYGIENE, CLEANING & REFUSE PRODUCTS
PLEASE CONTACT YOUR RCP SPECIALIST OR OUR CUSTOMER SERVICE TEAM ON 1800 639 355**