

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 an EPA-registered disinfectant with a claim against Influenza A
- ▲ Thoroughly rinse with potable water
- ▲ Sanitize with an EPA registered hard surface food contact contact surface sanitizer according to lable directions

DISHES, UTENSILS AND OTHER FOOD CONTACT SURFACES

US Health & Human Services, CDC, and WHO recommend standard machine or dish washing procedures for influenza patients in clinical and in-home settings for influenza control.^{1,2} Follow standard procedures for food contact surfaces as indicated by label directions.

¹ Health & Human Services Pandemic Influenza Plan Supplement 4 .
<http://www.hhs.gov/pandemicflu/plan/sup4.html#s4-II>

² WHO Avian Influenza, Including Influenza A (H5N1), in Humans: WHO Interim Infection Control Guideline for Health Care Facilities. 24 April 2006.