

**Infographic: Cross
Contamination in the Workplace**

CROSS CONTAMINATION IN THE WORKPLACE

The transferring of germs between people, food and objects causes illness contamination and can lead to illness and disease. Whenever you work, you have a duty to others to not cause cross contamination, and those helped with eating have the same responsibility.

CROSS CONTAMINATION STATISTICS

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- 22.5% of cloths still have a hole present and 18mm after rinsing, while 16.6mm is present on 13.5% of cloths after rinsing
- Hot food can last for up to 24 hours on kitchen surfaces
- Hot food can last for up to 24 hours on food packaging if raw meats and ready-to-eat foods are carried or stored together

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|  <p>98% of kitchen surfaces are not thoroughly washed after food preparation, while 43% are contaminated with raw meat bacteria after food is prepared on them.</p> |  <p>2 out of 3 people don't wash chopping boards after slicing on them.</p> |  <p>4 out of 5 people don't wash their hands thoroughly after handling raw meat such as mince and chicken.</p> |  <p>Approximately 70% of people neglect to thoroughly wash a knife used for preparing raw meat before then using it to cut salad vegetables.</p> |
| <p>Source: Suptech</p> | | | |

WHERE IS IT LIKELY TO OCCUR?



DEON LUBBE Technical hygiene expert with Iivtöki Intuit

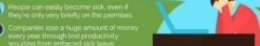
“People constantly touch surfaces that they don’t really need to touch, in addition to those they have to touch, like door handles. Very often, due to our habits, we touch these surfaces in the same place as most other people in shared spaces. Within seconds the entire workplace could be contaminated or you could pass bacteria to a colleague through a friendly handshake.”

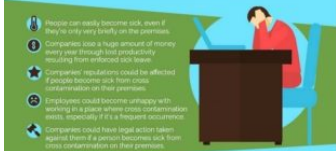
The person quoted is in no way affiliated with The Cleaning Services Group.

HOW CAN IT OCCUR?



NEGATIVE EFFECTS OF CROSS CONTAMINATION

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- 1 People can easily become sick, even if they're only very briefly on the premises.
 - 2 Companies lose a huge amount of money every year through lost productivity resulting from enhanced sick leave.
 - 3 Company reputations could be affected if people become sick from crisis contamination on their premises.
 - 4 Employees could become unhappy with working in a place where crisis contamination exists, especially if it's a frequent occurrence.
 - 5 Companies could have legal action taken against them if a person becomes sick from crisis contamination on their premises.
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HOW TO PREVENT CROSS CONTAMINATION

USE MICROFIBRE CLOTHS & MOPS

Cloths and mops with synthetic microfibre materials capture 99% of dirt, 3 times more than cotton fibre cloths.

- As microfiber materials are designed to absorb and retain bacteria, dirt and other contaminants, you're not spreading them from one surface to another like you would by using ineffective cotton cloths.

EDUCATION & TRAINING

Perhaps the best way to eliminate cross contamination

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- In the workplace, to educate staff fully on the subject, as many such incidents arise from people being unaware that they are causing cross contamination
 - Management should start cross contamination training as essential, educating all staff about the matter and informing them of company policies
 - This training shouldn't just be a one-off beginners' taster, either. ongoing Assessment is crucial so that staff don't slip into bad habits which could cause cross contamination



KEEP TOOLS, CHEMICALS & EQUIPMENT SEPARATED

- One of the most common causes of crop contamination is the mixing of foods and ingredients with chemicals that will create a reaction when placed together
- If cleaning materials are stocked in a company's premises, the storage area must be clean and very organized and a sign used for cleaning supplies should be placed separate from one that is used for cleaning the kitchen or a food service area
- Many chemicals used for specific duties should not be used for other purposes and with chemicals designed for other applications
- Implementing a colour-coded system for pairing specific items together and keeping others separate is an effective way of reducing cross contamination

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