

FOOD CONTACT SURFACES

dost



1locos region

Food Safety Team

FOOD CONTACT SURFACES

- **Those surfaces that come in contact with food.**

GOAL

To maintain good food hygiene practices,

- **food contact surfaces including gloves and outer garments must be properly designed, constructed and maintained to facilitate sanitation,**
- **and that they are adequately and routinely cleaned and sanitized.**

TYPICAL FOOD CONTACT SURFACES

Utensils (e.g. knives, chopping board, tables, etc.)

Protective clothing (e.g. aprons, gloves, etc.)

Equipments (e.g. conveyor belt, meat grinder, meat mixer, etc.)

General Requirement for Food Contact Surfaces

- **Safe Material**
 - Non-toxic (no leaching of chemicals)
 - Non-absorbent (can be drained and/or dried)
 - Resist corrosion
 - Inert to cleaning and sanitizing chemicals
- **Fabrication**
 - Can be adequately cleaned and sanitized
 - Smooth surfaces including seams, corners, and edges

COMMON FOOD CONTACT SURFACES

- **Black iron or cast iron**
- **Concrete**
- **Glass**
- **Plastics**
- **Rubber**
- **Stainless steel**
- **Wood**
- **Galvanized metals**
- **Paint and sealants**

FOOD CONTACT SURFACES TO BE AVOIDED!

- **Wood (microbial and physical concerns)**
- **Ferrous metals (corrosion concerns)**
- **Brass (variable corrosion resistance and product quality concerns, chemical contamination and accelerated oxidation)**
- **Galvanized metal (corrosion and chemical leaching concerns)**

DAILY MONITORING

- **Condition of the food contact surfaces**
- **Cleanliness and sanitation of food contact surfaces**
- **Type and concentration of sanitizers(s) used**
- **Gloves and outer garments which might contact food**

HOW TO MONITOR

- **Visual Inspection**
 - Surfaces must be in good condition
 - Surfaces must be cleaned and sanitized
 - Clean gloves and outer garments
- **Chemical Testing**
 - Sanitizer concentration (test strips or kits)
- **Verification Checks**
 - Microbial tests of surfaces (test kit)

TYPICAL CORRECTIONS

OBSERVATION	CORRECTION
Detergents used do not dissolve dried food from working table	Use suitable (basic) detergent
Juncture of two table tops trap food debris	Separate the two tables to allow access for cleaning
Working table surface shows signs of corrosion	Refinish or replace damaged equipment and switch to less corrosive cleaning compound

THANK YOU



dost



1locos region

Food Safety Team