Hand Washing
TO PROTECT THE CUSTOMER’S HEALTH

PRESENTED BY O. PETER SNYDER, JR., PH.D.
HOSPITALITY INSTITUTE OF TECHNOLOGY AND MANAGEMENT
76 million foodborne illnesses occur every year.

70% of these are caused by improper hand washing.

Only 40% of people who shed fecal pathogens have vomit and diarrhea symptoms (Todd).

The FDA 20-second wash is not validated as reducing fecal pathogens to a safe level. So, the FDA requires gloves to cover feces.
The Sources of Pathogens on Fingertips

Toilet

- Hepatitis A, norovirus, *Shigella, Giardia*
- Source: Human feces has $10^7$ pathogens per gram

Food

- *Salmonella, E. coli, Campylobacter, Vibrio*
- The food surface has at most 20,000 pathogens per ml
What You Need to Know

- Cooking will kill bacteria and parasites, but not viruses – viruses survive cooking temperatures of 150 to 165°F.
- Many foods (e.g., salads) aren’t cooked and fingertips are used in preparation – a significant risk.
One foodborne illness in 100,000 people annually is often considered an Appropriate Level of Protection (ALOP).

To be a significant risk, there must be evidence of a risk (sick people) and enough pathogen transfer.

<table>
<thead>
<tr>
<th>Item</th>
<th>Risk</th>
</tr>
</thead>
<tbody>
<tr>
<td>Faucet handles, door knobs</td>
<td>No evidence. Not enough transfer to food, less than 1 per gram of food. A portion is 100 grams.</td>
</tr>
<tr>
<td>Garbage bags, garbage</td>
<td>No evidence. Less than 10 pathogens per gram of contaminated raw food.</td>
</tr>
<tr>
<td>Skin, nose, hair</td>
<td>No evidence. Probably less than 10 pathogens per gram transferred to food.</td>
</tr>
<tr>
<td>Cough on food without incubation</td>
<td>No evidence. The initial contamination is too low without incubation such as inadequate refrigeration of fresh prepared food.</td>
</tr>
<tr>
<td>Dish machine</td>
<td>No evidence that touching a dirty dish and then a clean dish transfers enough pathogens to cause illness.</td>
</tr>
</tbody>
</table>
Germicidal Soaps and Alcohol Rubs

- Do not remove pathogens. Only reduce bacteria 2 log.
- Not reliable. Do little to viruses and parasites.
- Organics on hands interfere with action. Must be clean hands.
- Take 20-second contact time or more.
Fingertip Rinse vs. Sanitizer Bucket

- 1 gallon (4 liters) room temperature water for dilution and cloth for friction and enough vinegar (about 3 Tbsp) for pH 3.5 water. Wipe fingers 5 seconds on cloth

- RESULTS: 1,000 *E. coli* on fingertips were reduced to less than 6 per 10 ml rinse. Not an infective dose. The *E. coli* in the rinse water was less than 5 CFU per 10 ml rinse water. In 4 hours, there was less than 1 per 10 ml (Snyder).
### Two Types of Bacteria on Your Hands

<table>
<thead>
<tr>
<th>Resident Bacteria</th>
<th>Transient Bacteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Live in the skin <em>(Staphylococcus, yeast, etc.)</em></td>
<td>• Survive on the surface of the skin</td>
</tr>
<tr>
<td>• Keep your hands healthy</td>
<td>• Are easily transferred onto food, especially wet foods</td>
</tr>
<tr>
<td>• Unless you are doing surgery, you don’t want to remove them</td>
<td>• Need to be removed by hand washing</td>
</tr>
<tr>
<td></td>
<td>• A 10% transfer rate is common</td>
</tr>
</tbody>
</table>
Staphylococcus aureus:
Naturally resides on the skin

- Grows between 50 and 115°F
- Produces a toxin and when level reaches 1,000,000 per gram of food, there is significant toxin risk
- Grows on ready-to-eat foods (sliced meat, cheese, salads, hors d’oeuvres, etc.)
- If this food sits at 95°F for more than 4 hours, this bacteria will have multiplied 12 times and can cause illness
- You can mix salads with bare (ungloved) hands if the ingredients are less than 50°F, because toxin can’t be produced – don’t add fresh to old
When to Wash Fingertips

**Double Wash:**
*WITH NAIL BRUSH; removes human feces*

- When you enter the kitchen for the first time (removes home pathogens)
- After using the toilet
- Even if you are feeling well, double wash and be safe!

**Single Wash:**
*removes animal feces & general hygiene*

- When you sneeze, cough, or blow your nose
- Handling raw foods (e.g., raw chicken, salad greens)
- Not a risk, but it looks good to the customer to wash after touching garbage, dirty dishes, hair, etc.
## Designing a Hand Wash Process

<table>
<thead>
<tr>
<th>$H_0$</th>
<th>$\Sigma I$</th>
<th>$\Sigma R$</th>
<th>FSO / ALOP</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Level) of hazard on fingertips into process</td>
<td>(Increase of hazard in process)</td>
<td>(Reduction of hazard in process)</td>
<td>(Output hazard level that provides an Appropriate level of Protection)</td>
</tr>
<tr>
<td>Human feces 1,000,000 ($10^6$) on fingertips</td>
<td>None</td>
<td>$10^{-6}$</td>
<td>$10^0$ (1 Shigella on fingertips)</td>
</tr>
<tr>
<td>Animal feces 1,000 ($10^3$) after touching chicken</td>
<td>None</td>
<td>$10^{-2}$</td>
<td>$10^1$ (10 Campylobacter / 1 per 100 grams of food) transferred</td>
</tr>
</tbody>
</table>
The Double Wash

Step 1:

- Use aerated water with a strong flow (2 gallons per minute) and splash prevention.
- Water temperature is not a necessary control (Paulson).
- Use enough plain (not antibacterial) soap (1/2 tsp) to build lather on nail brush and fingers. Don’t refill soap dispenser bottle.
Step 2:

- Brush and lather (about 5 seconds). Pathogens don’t grow on brush and they are washed off.
- Pay close attention to fingertips and fingernails.
- The friction of nail brush against your fingers knocks bacteria off and water flushes them away. Lather fingertips.

This step has been shown to reduce pathogen levels 1,000 to 1!
Second Wash (AKA Single Wash)

**Step 3:**

- This step does not use the nail brush. Friction and dilution are all you need to reduce food pathogens on fingers to a safe level.
- Apply more soap for second wash to the palm of your hand.
- Lather and rinse under flowing water and pathogens will go down the drain.

This step has been shown to reduce pathogen levels 100 to 1!
Importance of Being Dry

Step 4:

- Dry your hands thoroughly with clean paper towels.
- Bacteria live longer and thrives on moist surfaces.
- Air dryers, while approved, do not pull pathogens off like paper towels and are slower to fully dry the hands. Hands must be dry.
- Don’t worry about door knobs and faucet handles. There is no apparent risk.

This step has been shown to reduce pathogen levels 10 to 1!
SAFE HAND WASHING

HAZARDS:
Cross-contamination from human body bacterial pools, dirty containers, utensils, packages, and raw food.

1. Wet Hands and Brush
2. Soap Brush
3. Brush & Lather
4. Rinse
5. Soap Hands
6. Lather
7. Rinse
8. Towel Dry
Glove Myths Uncovered

- Gloves are only effective to cover up feces on fingers if you haven’t washed your hands after using the toilet.
- When you put on gloves you can transfer bacteria to the outside of the glove if your hands are dirty.
- You cannot feel if a glove gets dirty, and contaminated gloves transfer bacteria better than hands.
- Bacteria grows faster on gloves and on skin covered by gloves than on bare hands.
When Gloves Reduce the Risk

**OK:** To hold bandages covering cuts on the hand

**OK:** To protect against skin irritants (citrus fruits, cleaning chemicals)

**OK:** When touching bodily fluids from another person
Implementing a Hand Wash AMC Plan

1. All managers wash hands when entering food preparation area to set an example.

2. Post a policy: Double wash coming from toilet. Single wash touching contaminated surfaces. When sick with vomit / diarrhea, call your supervisor and stay home.

3. Train and certify all new employees. Every 6 months, do refresher training and re-certify all employees. Keep a record.

4. When managers are in the kitchen, always check the hand sink(s) and compliment employees using the hand sink.
Summary

- The FDA hand wash is not validated to make hands safe.
- Friction and water dilution are the critical controls.
- The skin is a perfect glove. *Staphylococcus* on skin is not a significant risk. Make salads with ingredients less than 50°F.
- The double wash with nail brush is widely used, is approved by the FDA Food Code, and gives a 6-log reduction of fecal pathogens on fingertips.
- The single wash (the FDA wash) gives a 2-log reduction of food pathogens. Water temperature is not a critical factor.