

# **Hygiene Maintenance in the Hotels of Dhaka City**

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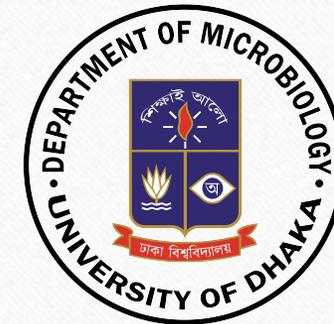
**A Microbiological Perspective**



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Unravelling the Invisible

# Program objectives

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- Assist food businesses achieve the requirements of the **Food Safety Standards**.
- Provide food handlers with the **necessary skills and knowledge** of food safety and hygiene matters relevant to their work activities.
- Raise the **level of compliance** with food legislation throughout the food industry.

# Program outline

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- Food hazards
- Bacterial food poisoning
- Potentially hazardous foods
- Causes of food poisoning
- Prevention of food poisoning
- Food handling controls
- Conclusion
- Assessment

Food safety is everyone's business

## There is no food security without food safety



 Food and Agriculture  
Organization of the  
United Nations



Food safety is everyone's business

## Food safety is essential to achieve the Sustainable Development Goals (SDGs)

 Food and Agriculture  
Organization of the  
United Nations



Food safety is everyone's business



## Food safety is a core tenet of One Health

 Food and Agriculture  
Organization of the  
United Nations



Food safety is everyone's business.

**If it isn't safe, it isn't food**

Food and Agriculture Organization of the United Nations

Food safety is everyone's business

**Education goes hand-in-hand with regulation**

Food and Agriculture Organization of the United Nations

Food safety is everyone's business

**Know your foodborne hazards**

Food and Agriculture Organization of the United Nations



Who has had food poisoning?



# Costs associated with food poisoning

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## Food business

- Bad reputation
- Loss of revenue
- Business closure
- Legal action and penalties

## Consumer/economy

- Productivity loss
- Work absenteeism
- Medical expenses
- Hardship and suffering
- Permanent disability
- Death

# Hazards that can contaminate food

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The following three main hazard types can contaminate food

- **Physical hazards** (foreign objects) – metal, wood, glass, plastic, etc.
- **Chemical hazards** – bleach, caustic soda, detergents, pesticides, etc.
- **Microbiological hazards** – bacteria, viruses, moulds, and parasites.

Food contaminated with any of these hazards is unsafe and unsuitable to eat.



# Bacterial food poisoning



Bacteria are single-celled living microorganisms. The most common form of food poisoning is bacterial food poisoning. To survive and multiply, bacteria need:

**Water**

**Food**

**Correct temperatures**

**Time**

**Oxygen**

Under these conditions, bacteria will multiply by dividing in two every 20 min. After 6 hours, 1 bacterium can multiply into 262,144 bacteria, more than enough to cause food poisoning.

# How does bacteria enter a food premises

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Food poisoning bacteria come from five main sources:

- Food handlers (especially their hands).
- Raw foods, such as meat, poultry, shellfish, and vegetables.
- Pests and animals.
- Air and dust.
- Dirt and food waste.



# Potentially hazardous foods

- meat,
- poultry,
- seafood,
- eggs,
- dairy foods, and
- cooked rice.





# What are the risks of cross-contamination?



# How can this result in food poisoning?



# How can this result in food poisoning?



# What are the risks of poor pest control?



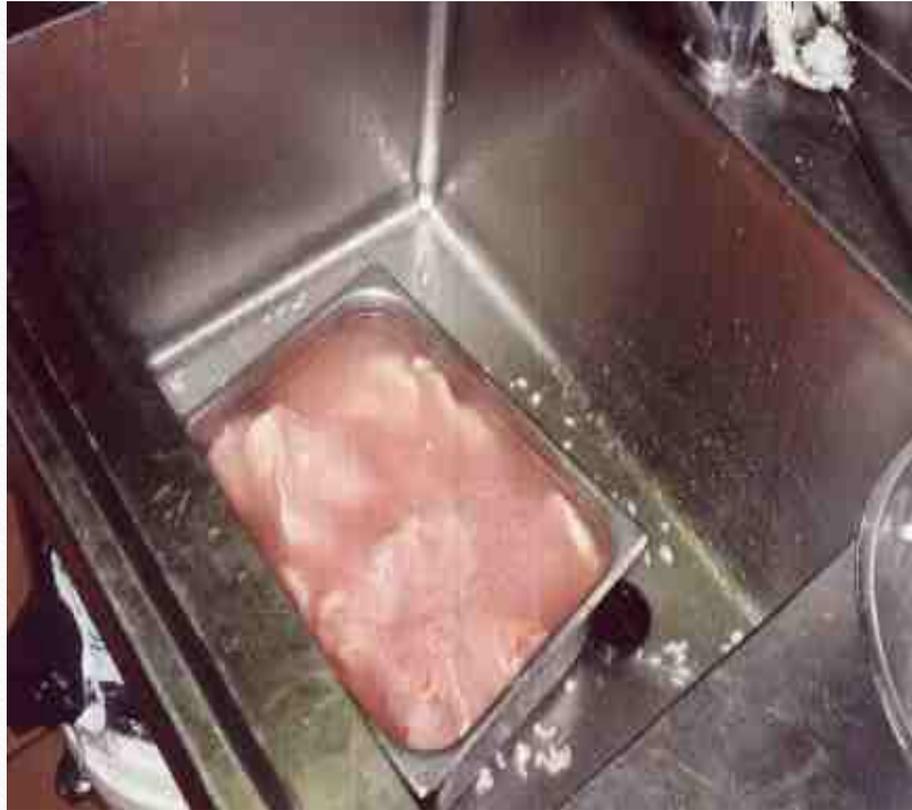
**What is wrong with this  
hand wash area?**



**What are the risks of cooling  
and storing food like this?**



# What are the risks of thawing food like this?



# Foodborne epidemics

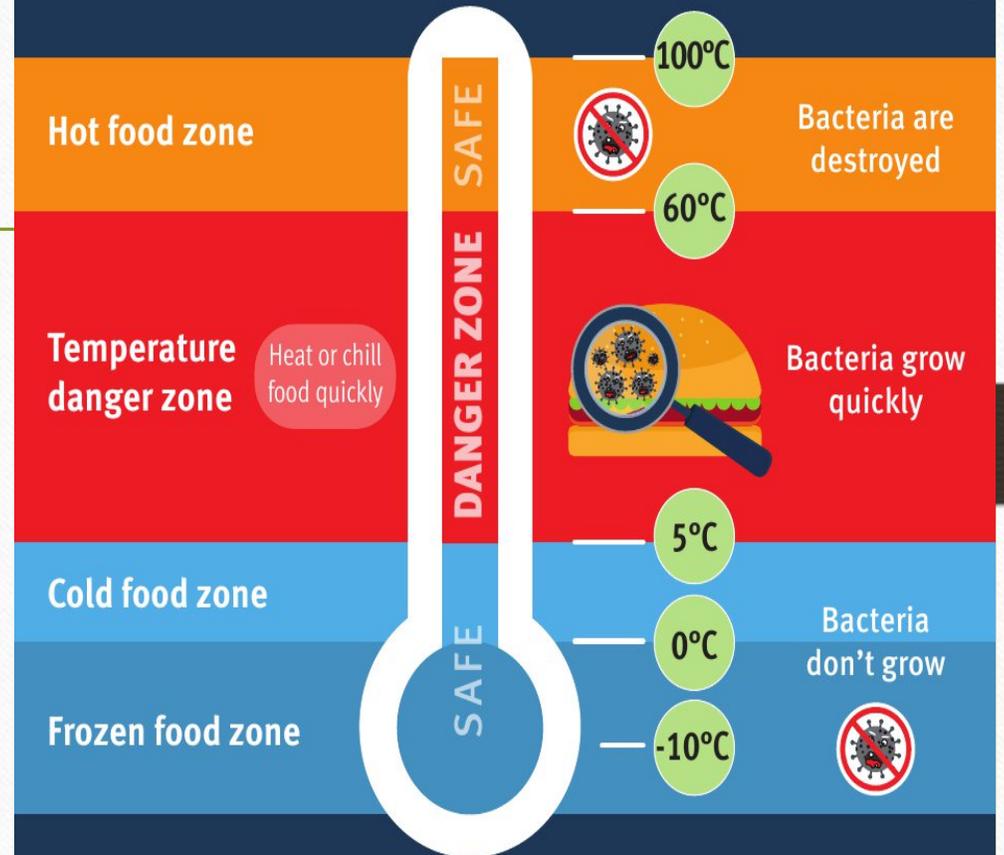
- large and diverse group of bacteria
- most strains are harmless but others cause disease by making a toxin called Shiga toxin
  - "Shiga toxin-producing" E. coli - STEC
- when you hear news reports about E.coli infections they're usually about 0157:H7



# Prevention of food poisoning

- Temperature control
- Minimize the time that potentially hazardous foods spend in the danger zone.
- Always remember to keep:
  - cold food cold at 5°C or colder
  - hot food hot at 60°C or hotter.
- All food businesses are required to obtain and use a probe thermometer, accurate to  $\pm 1^{\circ}\text{C}$  to monitor the temperature of potentially hazardous foods.

## Keep food out of the DANGER ZONE



[www.qld.gov.au/foodpantry](http://www.qld.gov.au/foodpantry)

# **Prevention of food poisoning: Avoid cross-contamination**

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- Keep food covered until use.
- Practice correct personal hygiene.
- Separate raw and cooked, and old and new food at all times.
- Use separate equipment and utensils when preparing raw meats, poultry, and seafood.
- Clean and sanitize all equipment, utensils, and food contact surfaces.
- Store chemicals separately from food.

# Prevention of food poisoning:

## Personal hygiene

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- Clean hands and clothing.
- Minimise jewellery on hands.
- Tie-back or cover hair.
- Clean and short fingernails.
- Avoid unnecessary contact with food.
- Do not prepare food when you are ill.
- Avoid touching your face and hair.
- Do not cough or sneeze over food.
- Do not taste food with your fingers.
- If wearing gloves, change frequently.

# Prevention of food poisoning: When should you wash your hands?

- Before commencing work.
- After using the toilet.
- After smoking.
- After handling rubbish.
- After using a handkerchief or tissue.

## KNOW WHEN TO WASH YOUR HANDS



[www.cdc.gov/handwashing](http://www.cdc.gov/handwashing)



# Prevention of food poisoning: When should you wash your hands?

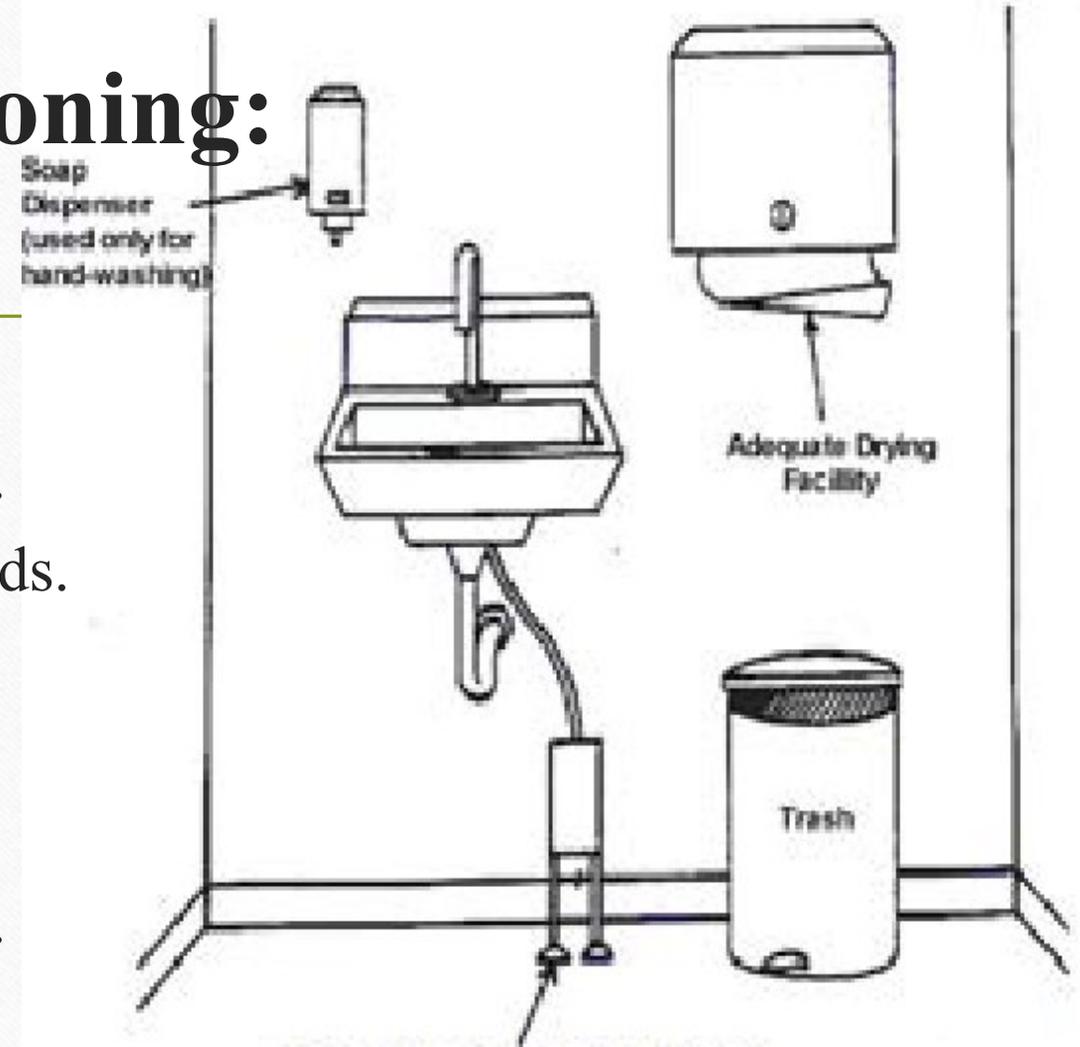
- After touching your hair or face.
- Before and after handling raw food
- Before handling cooked food.
- After any cleaning task.



# Prevention of food poisoning: Hand washing facilities

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- Must be accessible to all food handlers.
- To be used only for the washing of hands.
- Provide soap and warm potable water.
- Provide disposable towels for drying hands.
- Provide a bin for the disposable towels.



Handwash Sink Example

# Prevention of food poisoning: Waste management

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- Place waste in plastic lined bins.
- Remove all waste from the premises as required.
- Empty and clean waste bins regularly.
- Ensure all external bins are covered.
- Protect external waste bin area from pests and birds.



# Prevention of food poisoning: Food safety supervisors

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All licensed food businesses must have an approved food safety supervisor.

A food safety supervisor is a person who is responsible for day-to-day food safety and has relevant expertise or experience in food safety matters.

The food safety supervisor needs to be reasonably contactable by the Authority when the business is operating.



**Nationally  
Recognised**



**100% Online**



**Satisfaction  
Guaranteed**



# Prevention of food poisoning:

## Food safety programs

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A food safety program is a documented system that identifies, monitors and controls food hazards to prevent contaminated food from reaching consumers. You may need a food safety program if your food business:

- Involves off-site catering.
- Involves on-site catering.
- **Serves and/or prepares potentially hazardous food to vulnerable persons, e.g. hospital, childcare centres, meals on nursing home.**

# Be a pro-active food handler

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- Report or prevent all suspected breaches of food safety.
- Report all evidence of pest activity.
- Conduct regular temperature checks of food with your probe thermometer.
- Implement a cleaning schedule.
- Obtain and read a copy of the Food Safety Standards.
- Encourage other food handlers to attend food safety training programs like this one.
- Be aware food hazards are everywhere! Don't give them any opportunity to contaminate food.
- Always remember - prevention is better than cure.

**Thank**

**You**