

# Biomaster

## the food hygiene effect

At the recent RSPH Conference *Good Practice, Better Solutions, Safer Food*, Paul Morris, CEO of Addmaster delivered a presentation *Reducing the Risk of Campylobacter Poisoning with Technology*.

The conference delegates represented a wide range of leading private and public sector organisations involved in food safety.

Following the presentation each member of the audience was invited to identify key areas in their opinion where the introduction of Biomaster technology would improve public health and hygiene.

This report outlines their responses and provides insight into the areas of risk identified by these food safety and hygiene specialists.

### Exposure Pathways:

The responses clearly highlight the need for improved hygiene practice and safeguards to prevent cross contamination between food products and increased awareness of exposure pathways and assessment.

**62% of responses related to domestic and professional kitchens** with kitchen fittings (12%) such as handles, taps, cooker controls and light switches being areas of concern.

Other high scoring individual responses within the kitchen environment include:

- Chopping boards 8%
- Cleaning cloths 8%
- Kitchen utensils (especially handles) 6%
- Refrigerator handles and interior fittings 6%
- Towels 4%
- Reusable bottles and sprays 4%



Regular household items such as mops, crockery, cling film and food wrap and even the internal processing components for kitchen equipment also featured in the survey.

**12% of responses related to school and nursery applications** where respondents indicated the need for increased awareness of the risks of cross contamination. Survey responses indicated demand for antibacterial protection in high frequency use shared equipment and environments, including:

- Desks 4%
- Classroom storage including trays 2%
- Play equipment 2%

**Other applications** referenced in the education sector responses such as highchairs, buggies and even book covers are also found in a variety of food retail environments and other communal public spaces from libraries and offices to hospitals and care homes.

Uniforms (6%) within food retail, healthcare and other environments are often regarded as sources of cross contamination. Their presence in this survey also included the logistics and delivery supply chain for meal delivery to schools, hospitals and domestic properties.

Supermarket trolleys, conveyors and food packaging all scored 2% each and reinforce the need for increased awareness of exposure pathways amongst the public.

**Biomaster Surveys are regularly conducted at conferences and events and the results recorded and distributed to delegates after the event.**

**The results are consolidated with previous surveys to provide a view of delegate opinion across the broader food industry supply chain.**