

Kitchens & Catering Hygiene

An answer to fat clogged sewers

Fat clogged sewers can lead to public health problems...but there exists an environmentally friendly and cost effective answer. It uses live bacteria (billions of vegetative bacteria) that eat fat, starch, sugar, gelatine and other material, leaving behind just carbon dioxide and water.

Applying its bioremediation technology in nine other countries, the launch in the UK is the latest addition to Environmental Biotech's ability to decrease clients' operational problems and increase clients' profitability.

Highly trained technicians diagnose the complete drainage system and determine what it will require to restore and maintain the system to tip-top functionality.

A major tool in the long term maintenance programme is the installation of an injection system that introduces live vegetative bacteria into the drains and pipe work 12 times each day. The reser-

voirs containing these short-lived bacteria are replaced every 14 days.

The process of bioremediation ensures that drain lines stay clear and flowing, helping to keep a facility up and running and on budget, without unexpected emergencies and unbudgeted emergency calls.

"Because our intense level of service is provided on a local level" remarked Aziz Tejpar, Director of Environmental Biotech UK, "it takes a team of well-trained technicians to execute the required regimen. From converting the bacteria, that has been air couriered in a frozen state, into a viable system to diagnosing and restoring a challenged drainage system.

"Our state of the art mobile service units are equipped with every piece of equipment and technology that might be needed to resolve a client's drain issue."

Environmental Biotech 402



Before Environment Biotech's treatment (above) Wampler Chicken's four million gallon aerobic holding pond shows the extensive grease mat covering. Six months later (below) the success of bioremediation can clearly be seen.



'One in three caterers don't wash their hands after using the toilet'

This shocking, rather distasteful, statement is the result of the Food Standards Agency's largest ever nationwide survey of the food hygiene knowledge of catering industry workers.

The survey of 1,000 workers and managers in small independent catering businesses revealed that more than a third of staff (39%) are neglecting to wash their hands after visiting the loo at work. The research also demonstrated that half of all those interviewed (53%) did not appear to wash their hands before preparing food.

"Consumers expect more than quality and value for money when eating out," said Sir John Krebs, Chair of the Agency. "They don't deserve to be on the receiving end of someone who cannot be bothered to wash their hands after they visit the toilet, or before they prepare food."

Less than two thirds (59%) of the catering workers questioned had a certificate in basic food hygiene; only 3% of catering managers interviewed said retaining skilled, trained staff was important to their business; and just 32% believed good food hygiene practices were important.

In the second phase, launched on February 10, of its five year Food Hygiene Campaign, the Foods Standards Agency is focusing attention on small to medium sized independent catering businesses. More than 300,00 catering businesses around the UK, including cafes, take-aways, roadside snack bars and B&Bs, will receive food safety information and a free, practical training video.

Only 5% of catering workers and managers made the link between washing hands and personal hygiene, recognising it as something specific to take care of in the workplace. "Many food poisoning incidents," continued Sir John, "can be prevented through people simply washing their hands properly and at the right time."

E-learning courses

E-learning specialist QFT (UK) has launched the first two cleaning courses - both certified by CINTO.

The two are intended to form part of a comprehensive suite of cleaning courses written for two occupational areas - cleaning in the healthcare sector and cleaning in hospitality and food environments.

Delivered over the internet, these courses form part of a virtual college system. This system enables companies to deliver many e-learning courses and to totally track the progress of all their users.

Also available in the series is

food hygiene principles and practice which has Royal Institute of Public Health and Meat Training Council certification.

In addition to the in-course visual testing, the users may take an optional pre-course test and further optional post course testing which ensures that the learning has been understood and evidenced.

There are paper-based competency packs which are completed by in-house supervisors to record observation of the activities learned in the course.

QFT (UK) 403

Case Study

Over 160,000 birds per day are processed at Wampers Chicken (North Carolina), generating some 650,000 gallons of wastewater which flows into two, 4 million gallon aerobic holding ponds. In May 1999 the company was faced with an aerobic pond overload and a public outcry from local residents over the resultant offensive odour.

The State Authority issued a substantial fine while consulting engineers recommended that Wampers dredge the grease solids or build new ponds, at a projected cost of over US\$1m. Instead, Environmental Biotech was called in and initiated its Grease Eradication System (GES) using live vegetative bacteria. Odours were eliminated within days and over the next six months grease mats were completely eliminated from the ponds.