INVESTIGATIONS REGARDING THE HANDS HYGIENE IN THE PERSONNEL MANIPULATING FOOD PRODUCTS

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SUMMARY

Determinations made: determination of the presence of coliform bacteria /1 ml washing liquid, according to EN ISO 5541/2/1986; determination of the presence of Salmonella/5 ml washing liquid, according to EN ISO 6579/2002; determination of the presence of Staphylococcus coagulazo-positive /4 ml washing liquid, according to EN ISO 6888-1/1999.

Through work protocol, following experimental options were set:

✓ Vm: Aᵦ, B – the disinfection of the hands of the personnel was made with chloramine solution B 0.5%;
✓ Vₑ¹: Aᵦ, B – the disinfection of the hands of the personnel was made with Catiorom solution 0.2%;
✓ Vₑ²: Aᵦ – the disinfection of the hands of the personnel was made with Catiorom solution 0.2% and the HACCP was implemented.
✓ Vₑ²: B – the disinfection of the hands of the personnel was made with Catiorom solution 0.2% and for the sanitation-disinfection, a team trained for this purpose was used.

The official valid standards (OHM 976/98) stipulate the absence of germs of the kind Salmonella/5 ml washing liquid, of coliform bacteria/1 ml washing liquid and of Staphylococcus coagulazo-positive/4ml washing liquid.

From the bacteriological examination of 1024 samples from the workers’ hands, from two cattle slaughtering units, 65 samples (6.3%) have presented coliform bacteria/ml washing liquid of the palm surface. Of those, 9 samples (13.8%) were positive at the beginning of work and 56 samples (86.2%) were positive during work. In the case of staphylococcus coagulazo-pozitive/4 ml washing liquid, 27 samples (2.6%) were positive, all during work.

All analyzed samples were negative regarding the presence of the kind Salmonella in 5 ml washing liquid.

A high microbiological contamination of the palm surfaces is found in the working personnel during work, especially when performing operations in the unclean area of the slaughterhouse (stunning, bleeding, skinning, scooping and processing of cattle stomachs).

After replacing the disinfectant chloramines B 0.5% with Catiorom 0.2% and introducing a new procedure for the optimization of the sanitation, the number of improper samples went down – before the beginning of the work process as well as during work.

BIBLIOGRAPHY

2. * * *, 2003, ASRO – SR EN ISO 6579, Microbiology of food and animal feeding stuffs – Horizontal method for the detection of Salmonella spp.