



### CONTENTS

<i>Why do we test food handlers by taking Hand Swabs?</i>	1
<i>Why do we take Food Samples for Testing?</i>	2
<i>Mandela Day: 67 Minutes for a Worthy Cause</i>	3

## Why Do We Test Food Handlers By Taking Hand Swabs?

When it comes to hand swabs the SPC (standard plate count) is unhelpful. All persons have large numbers of microbes on their skin called the "natural microflora" because they are always present and impossible to remove completely. For this reason we use two "organisms of concern" as indicators for these samples.

*E.coli* is a species of bacteria found in the large intestine of people and warm-blooded animals and it is therefore associated with faecal contamination. Thus finding it means that, relatively recently, faeces were contaminated into the environment, onto a sample and so on. It's presence on a food handler's hands thus implies unhygienic practices, such as cross-contamination if staff have not washed their hands properly when they have been to the toilet, handled raw food and so on. It can also come from raw meat (especially poultry) and raw vegetables that are fertilized with manure. Proper hand washing should easily remove it. For these reasons *E.coli* is a very useful "indicator" and has been used this way for decades.

[Read More](#)

### FCS is on Social Media!

Remember to like and follow us on LinkedIn and Facebook



<https://www.linkedin.com/company/foodconsulting-services>



<https://www.facebook.com/foodconsultingservices/>

**How to wash your hands properly**

**Step 1**  
Apply enough sanitizer to completely cover both hands.

**Step 2**  
Rub hands together, palm to palm.

**Step 3**  
Rub back of each hand with palm of other hand.

**Step 4**  
Spread sanitizer over and under fingernails.

**Step 5**  
Spread sanitizer between fingers.

**Step 6**  
Keep rubbing hands together until they are dry. Do not dry with a towel.

