

ATTACHMENT 1

OBSERVATIONS TO SUPPORT BIENNIAL MEETING ISSUE SUBMITTAL

As a 40 year restaurant professional, one of the least hygienic practices I have consistently observed, is the treatment of wiping cloths. There have been studies conducted that provide detailed scientific information on the topic.

Despite clear intent of the Food Code that a cloth be either “in use”, or “stored in sanitary solution”, this is not the practice in the restaurant world. Restaurant workers must multi task to be efficient in their work. To that end, the wet wiping cloth so prevalent is commonly stashed in a pants pocket, dirty apron, an armpit, or my favorite, the back of one’s pants!!

As a solution in the past, I have offered staff various holsters and bags to carry their cloths – none of these were made of materials that could be sanitized, and in the end, may have been contributing to the cloths’ cross contamination.

A method and/or vessel should be required that can be sanitized along with the wiping cloth, light and flexible enough for them to easily put a wiping cloth in it, and be able to transport it to the location to be “in use”, all while maintaining the efficiency desired by the employer.