

## Co-ordinated Survey

There can be many sources of bacteria in the kitchen, which may cause food-borne illness. A survey of crispy duck, eggs and cleaning cloths from 156 Chinese restaurants and takeaways was carried out across Cumbria, Cheshire, Greater Manchester, Lancashire and Merseyside between January and April 2007.

### Results

#### Crispy duck

Frying crispy duck before serving is a highly effective way of killing bacteria and preventing food poisoning. The survey found that 95.5% of the 154 crispy duck samples taken were microbiologically acceptable.

#### Eggs and egg mix

The survey sampled 52 egg mixes, one of which was found to contain the dangerous **salmonella** bacteria. Some eggs contain salmonella bacteria inside or on the shells, so it is important how you handle them and how you use them.

#### Cleaning cloths

Cleaning cloths, which are used to wipe down surfaces, particularly after preparing raw chicken or duck, can harbor dangerous bacteria. The survey found **salmonella** and **campylobacter** on two separate cleaning cloths, highlighting the importance of cross contamination control measures.

**Salmonella and campylobacter can cause serious food poisoning.**

## How can I avoid cross contamination in my Chinese restaurant or takeaway?

### General advice

- Thorough regular and end of day cleaning and disinfecting of surfaces and kitchen equipment
- Good staff personal hygiene and adequate hand washing facilities in the kitchen area.

### Crispy duck

- Store raw and cooked foods separately.
- Use different knives and utensils, preferably colour coded, for raw and cooked foods.
- Use separate areas for raw and cooked foods if possible, or if not, use separate colour coded chopping boards.

### Egg and egg mix

- Use UK eggs, lion marked are preferable. Only use clean, undamaged eggs and within shelf life.
- Store shell eggs and egg mix away from other foods, preferably in a fridge.
- Take care not to splash egg mix onto surfaces.
- Consider the use of pasteurized egg, otherwise, cook eggs thoroughly.
- Do not crack eggs in a food production area, aerosols which may contain salmonella could contaminate a wide surface area.
- Use a clean fresh bowl (with a lid) each time the egg mix is prepared and avoid topping up.
- Do not leave egg mix out of the fridge for long periods of time (no longer than 1 hour).

### Cleaning cloths

- It is best to use disposable cloths and throw them away after each use.
- If non disposable cloths are used there must be separate cloths for clean and dirty areas. These cloths should be colour coded i.e. red cloths for raw food areas.
- Non disposable cloths must be soaked overnight in a sanitizing solution and washed regularly at a high temperature.
- Dirty cloths must not be left in the kitchen area where they may be used accidentally.

**“ Salmonella found in egg mix, and salmonella and campylobacter found in dishcloths sampled from Chinese restaurants and takeaways during a recent local survey ”**

- Cheshire, Cumbria, Greater Manchester, Lancashire and Merseyside Food Safety Officers

*This leaflet has been produced by:  
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- For advice or further information contact:
- The Food Safety Team at your local council
- The Food Standards Agency ([www.foodstandards.gov.uk](http://www.foodstandards.gov.uk))
- Catering with eggs ([www.cateringwiththeeggs.co.uk](http://www.cateringwiththeeggs.co.uk))
- British Egg Information Service ([www.britegg.co.uk](http://www.britegg.co.uk))
- Ribble Valley Borough Council: Tel 01200 414464  
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Cheshire, Cumbria, Greater Manchester,  
Lancashire and Merseyside  
Food Safety Officers

## Food Safety Leaflet

**Control of cross contamination  
in Chinese restaurants and  
takeaways**

*Crispy duck, eggs and cleaning cloths*

