

COVID-19 AND REUSABLE CATERING MATERIALS

With the Covid-19 virus, safety and hygiene are crucial factors when organising events. Protecting everyone involved, from employees to visitors, is the highest priority. Attempts to achieve this often lead to an increase in the use of disposable items. Single-use products, such as beverage and food packaging, continue to have a major impact on the environment, even in times such as these. Whenever it is safe to do so, it is important to continue to focus on reusable catering materials.

Reusable catering materials are as safe as their disposable counterparts

A risk of contamination arises when people do not comply with the current recommendations and obligations for personal hygiene, food and occupational hygiene, and regular cleaning and disinfection of surfaces and objects. Regardless of whether you use glass, reusable or disposable catering materials. Reusable cups, plates and glasses are therefore just as safe as single-use products.

Good hygiene practices

Whatever the material, it is important to take into account good hygiene practices and to respect food safety rules. Washing your hands regularly and thoroughly remains key. You should also wash your hands after any contact with surfaces and materials touched by others.

Washing dishes safely

Using a dishwasher is preferable to doing the dishes by hand. Dishwashers use a higher water temperature (minimum 60 ° C) and the dishes are exposed to water and detergents for a longer period of time. Drying is also contact-free. If you wash your dishes by hand, the water should be as hot as possible and you should also use detergent. Always keep the following points in mind:

- Keep the dishwasher clean and replace it regularly.
- Always use sufficient detergent (according to the manufacturer's recommendations).
- Soak the catering materials in the water with detergent for a sufficient period of time.
- Rinse with fresh water.
- Use one sink for washing the dishes and another sink for rinsing them.
- Allow the catering materials to drain and dry in a clean place before using them again. Using a towel for drying should be kept to a strict minimum. Drying by air is the better option. If the use of towels is unavoidable, always use clean towels, and change them as often as necessary (e.g. don't use wet or dirty towels). Always wash the towels after use (at minimum 60 °). Do not dry (dirty) towels in order to reuse them.
- Wash your hands before using the washed catering materials.
- Always make sure your workplace is clean. Surfaces and objects should be regularly disinfected or cleaned with soap and warm water. This is highly effective against covid-19.

More info on [FASFC FAQ covid-19](#), [FPS Health FAQ covid-19](#)