



FOODSERVICE
SOLUTIONS

TOGETHER LET'S REDUCE KITCHEN
TOUCHPOINTS



TOGETHER LET'S
Feed our Future
WHILE STAYING SAFE



Due to the effects of Covid-19, now more than ever before organisations around the world are having to re-evaluate and modify their working environments, hygiene and safety processes.

Adjusting to the world's newfound 'normal' while figuring out how to operate and provide reassurance to both consumers and employees is a task currently facing all operators, but especially those within the food and beverage industry.

The more a food handler physically moves around a kitchen, touching the surfaces and appliances, the higher the risk is of transferring bacteria and viruses (pathogens) on to other colleagues or customers.

While social distancing is essential throughout society at this time, we recognise it can be difficult in a busy kitchen. We must also recognise that pathogens passed between food handlers are often picked up from dirty hands on common touchpoints such as fridge handles, oven controls, worktops, tap handles etc.

That's why McCain Food Solutions have put together this guide with the aim of helping to provide clarity and direction on how you can increase your kitchen's hygiene and food safety by reducing the risk of cross-contamination and spread of pathogens through common kitchen touchpoints.



To help you target the most affected areas, we have identified these touchpoints as some of the main 'germ hot spots' that can be found in your kitchen.

Common touchpoints include:

- Taps
- Fridge and freezer door handles
- Oven, steamer and microwave handles/controls
- Kitchen prep surfaces
- Light switches
- Damp cloths and sponges
- Sinks
- Rubbish bins



Tip 1 - DESIGN FOR SOCIAL DISTANCING

Due to Covid-19, people's conceptions of what constitutes a personal safe space have shifted. Across the board, both consumers and employees will be more cautious of communal and working environments. Therefore, re-designing your kitchen layout to ensure all employees have their own station (or "pod") and are able to keep a two-metre distance from one another while working is ideal.

Also, put in place constant social distance reminders for employees. This could include anything from vinyl floor stickers sectioning off areas, through to wall posters. Having these open reminders visible will not only help to ensure social distance regulations are met, but also provide a sense of reassurance and clear understanding across all staff members. Doing this will help to reduce the risk of infections or germs spreading in your kitchen through the overuse of touchpoints.

McCain Food Solutions want to support education-sector kitchens through this transition as much as possible. That's why they have invested in creating FREE FLOOR VINYL STICKERS designed to help cooks and kitchen workers socially distance.



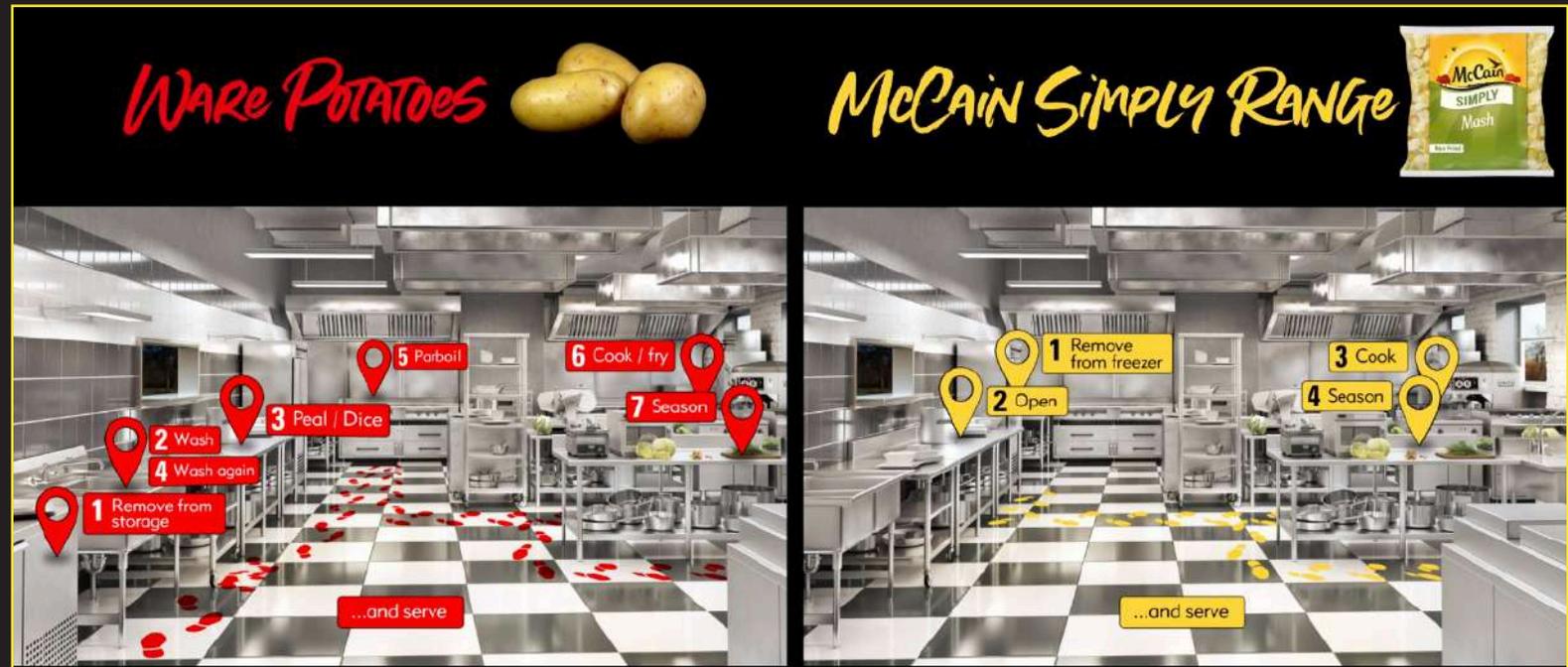
If you're interested in having these free floor vinyl stickers for your school kitchen, you can [find out more here](#)

**Subject to availability, limited stocks apply.*

Tip 2 - Reinvent the Preparation Wheel

By switching to the McCain Simply Range you can reduce your kitchen touchpoints by up to 50%

It is a common misconception that fresh ingredients trump frozen ingredients, and this doesn't just apply to nutritional values either. It is also true when considering kitchen hygiene. Naturally, there are more preparation steps and touchpoints involved when cooking with fresh ingredients compared to pre-prepared.



For example, ware potatoes need to go through several processes before being served, e.g. washing, peeling, cutting, parboiling, baking/mashing etc. Preparation from ware can require the use of many different tools and preparation stations whereas frozen or pre-prepared options simply require opening and cooking, thus reducing the risk of any cross-contamination.

Tip 2 - Reinvent the Preparation Wheel

Furthermore, with the effects of Covid-19 resulting in schools being temporarily optional for some students, it can be difficult to plan far in advance for how many attending students there will be that week/day needing school lunches. A solution to this is provided in the flexibility frozen food options offer - cooks are able to quickly and easily prepare the food they need for that day on that day, without the risk of unnecessary wastage.



DID YOU KNOW... Another benefit of switching to pre-prepared food options is that not only do they reduce your kitchen touchpoints, but they also reduce food waste. You can easily control your portions by using the exact amount you need, which in turn saves you money by not having to disregard leftovers. McCain proudly recycles processed water from our factories and sends potato peelings to anaerobic digestion plants to create electricity.

There has never been a more important time to reassure and keep your students safe. [Check out our McCain range](#) where you'll find delicious pre-prepared food options available from a brand you can trust.



Tip 3 - Sanitise!

Though reducing touchpoints is important, we understand that not all touchpoints can be completely removed. This is why it's important to regularly sanitise your kitchen's main touchpoints, providing easy-to-use cleaning product stations by each identified main touchpoint. Also asking each member of staff to wipe appliances down after they have finished will act as one of the strongest defences against pathogens spreading.

Introduce a 'cleaning rota' for all members of your team. Make sure all pathogen hotspots are clearly highlighted, with kitchen staff having to check the rota to monitor and ensure all necessary surfaces are cleaned regularly and thoroughly. Doing this will also help to share the cleaning workload and maintain a healthy kitchen.



McCaïn FOODSERVICE SOLUTIONS
Weekly Kitchen Cleaning Schedule
 Fill in details of all of the items in your kitchen that need cleaning. We have grided the touchpoint hotspots for you.

Item	Frequency of cleaning				Responsibility		Frequency of sanitising	Inspector
	After use	Weekly	Daily	Other	Person	Product		
Food & Non-Food	X							
Food prep			X					
Food storage			X					
Food service			X					
Food waste			X					
Food storage	X							
Food service			X					
Food waste			X					
Food storage								
Food service								
Food waste								

We have included an example of your very own cleaning schedule template you can print out and use at the back of this guide.

Tip 4: Provide NO-TOUCH TOOLS

With people reluctant to touch handles or buttons in public places, quick-fix solutions are a cost-effective way of adapting your existing environment design to better serve hygiene standards.

The concept of portable no-touch tools is on the rise, with new designs and innovations emerging daily, so providing members of your team with personal no-touch tools to use around the kitchen could significantly reduce your kitchen touchpoints. This could include keyrings or hands-free tools that will allow users to press buttons on communal appliances and light switches, as well as open doors or pull a trolley without having to physically touch the appliance with your hand.

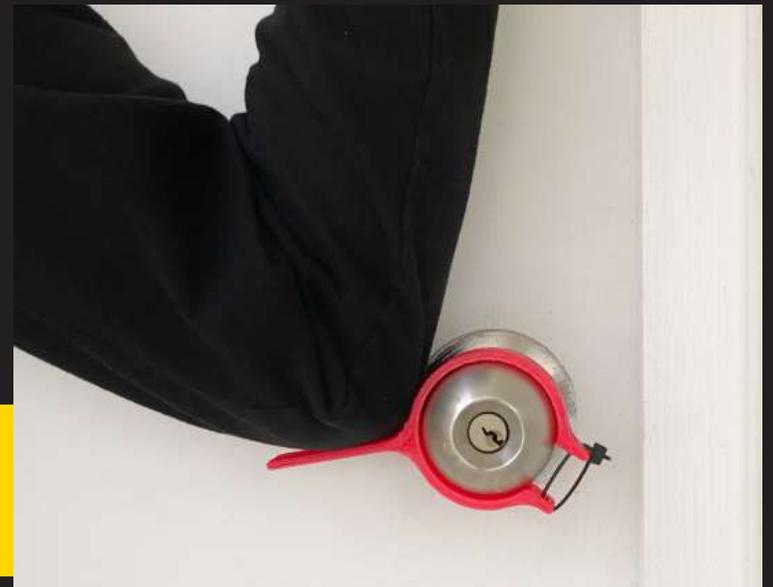


Image source: The rise of touchless design: Public spaces, WGSN, 2020



If you're interested in purchasing 'touchless tools' but are not sure where to look, we have collated the following retailers that are stocking such appliances:

- www.buypeel.com
- www.amazon.co.uk
- www.getkeysmart.com

Tip 5: Utilise Technology

Look to smart technology for inspiration; integrating touchless, voice-control tech into your kitchen could massively reduce touchpoints and reduce risk. Explore how tech such as Amazon's Alexa voice control appliances can integrate within your workplace; perhaps you can speak to your relevant kitchen site managers to see if smart light bulbs can be installed so lights can be switched on/off via voice control technologies. Investing in this new technology could revolutionise your kitchen while reducing your touchpoints and creating a safer, more hygienic environment.



Another technological option to consider would be motion sensors. These are already used widely in public places for automated doors, lights and water/ soap dispensers. Now would be the perfect time to look to install similar technologies in your kitchen, especially for your light switches and sinks/wash stations, as these are highlighted as some of the main 'pathogen hot spots' that can be found in your kitchen.



PRACTICAL TOP TIPS ROUND-UP!

Design for social distancing

- ✓ Ensuring social distancing measures are met
- ✓ Create a safer environment for staff
- ✓ Provide kitchen staff reassurance while working
- ✓ Utilise McCain's free promotion of floor stickers available to help implement social distancing: [Find out more here](#)

Reinvent the preparation wheel

- ✓ Reduce your kitchen touchpoints by switching from ware potatoes to McCain Simply range
- ✓ Minimise your food wastage with McCain pre-prepared food solutions
- ✓ Increase your meal prep flexibility by freely using what you need for that day on that day with McCain pre-prepared

Sanitise!

- ✓ Implement clear, easy to use cleaning stations surrounding key touchpoint 'hotspots'
- ✓ Utilise the McCain cleaning schedule available to ensure all appliances and surfaces are regularly cleaned

YOU CAN ALSO REDUCE KITCHEN TOUCHPOINTS BY INTEGRATING NO-TOUCH TOOLS AND SMART TECHNOLOGY AS PART OF YOUR KITCHEN.



FOODSERVICE
SOLUTIONS

Find Out More

Contact your nearest sales rep or visit the website

mccainfoodservice.co.uk

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