

MEFOSA S.A.R.L

MIDDLE EAST NORTH AFRICA FOOD SAFETY ASSOCIATES



ميفوسا ش.م.م

مستشارو السلامة الغذائية للشرق الأوسط وشمال افريقيا



Case study in a Lebanese retailer



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Case study

- In this context: check of the cleanliness of some critical area for preparation and handling of food food
- Collect data on bacterial presence in some major areas
- Show the efficiency of the cleaning practices and measure the degree of contamination of surfaces in contact with foodstuffs



Case study

- Importance of good hygiene and cleaning practices

Department	Inspection Point (Tested Surface)	Total Bacterial Count (cfu/cm²) before sanitizer	Total Bacterial Count (cfu/cm²) after sanitizer	Criteria Limits (cfu/cm²)
Cheese	Cutting board	2x10⁴	5x10²	2x10²
Meat	Refrigerator	5x10⁵	9x10¹	5x10²
Meat	Worker's Hand	Water 5x10³ Water+Soap 2x10³	3x10²	1x10³