Utilizing Remote Covert Observation in Food Manufacturing and Processing Environments to Assess Hand Hygiene Compliance

Ellen W. Evans¹, Rebecca L. A. Evatt², Emma J. Samuel¹, Catherine Bunston², Sharon Mayho¹ & Elizabeth C. Redmond¹
¹ZERO2FIVE Food Industry Centre, Cardiff Metropolitan University, Wales, United Kingdom.
²Cardiff School of Sport and Health Sciences, Cardiff Metropolitan University, Wales, United Kingdom.
*corresponding author: elevans@cardiffmet.ac.uk

Introduction

Hand hygiene is one of the most cost-effective methods for preventing common communicable diseases. Hand hygiene compliance is essential to human health, hygiene, food safety, and national and community response to infectious disease threats during food production, and consequently, lower in the food industry.

Ensuring high levels of hand hygiene compliance in food manufacturing and processing environments: both in the food industry and consumers is a major public health concern. Foodborne disease outbreaks can result in severe morbidity and mortality. This is particularly true for those working in the food industry, as they are at higher risk of contracting and spreading foodborne illnesses.

Methods

Professional food-handler behavior research studies (2019-2020) were conducted to assess hand hygiene compliance in food manufacturing and processing environments, including the potential barriers that exist for staff to adequately implement hand hygiene protocols.

Purpose

The overall research question explored the use of covert observation in food manufacturing and processing environments.

Results

Review of food handler hand safety research

Manufacturing industry interviews

CCTV camera survey in food manufacturing

CCTV camera survey in food manufacturing

Hand hygiene observation in a bakery

Observation in High-Care and High-Risk

Significance of study

The potential barriers that exist for staff to adequately implement hand hygiene protocols and the opportunities for improvement have not been extensively explored to date. Due to the unique working conditions within the food industry, it is essential to explore the use of covert observation in food manufacturing and processing environments.

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References