

HOSPITALITY & FOOD SAFETY IN HOTELS

BACKGROUND

As the hospitality industry continues to grow and evolve, one area that remains of critical importance is food safety. Hotels are responsible for ensuring the safety and quality of the food they serve to guests, and this requires rigorous food safety testing and routine monitoring.

Ensuring food safety is of utmost importance in hotel kitchens. The implementation of kitchen hygiene standards and adherence to food safety protocols are essential to protect the health of guests and maintain a good reputation.

GUEST SAFETY

This is the most important reason for good food hygiene in hotels. Poor food hygiene can lead to the spread of harmful bacteria and other microorganisms that can cause food poisoning and other illnesses.

“Improve Food Safety & Hygiene in the workplace”



Foodborne illness: Foodborne illnesses can have a significant impact on the reputation of a hotel and its bottom line, not to mention the health and safety of guests. Therefore, it is essential for hotels to implement comprehensive food safety programs that include regular testing and monitoring of food products.

Hotels must ensure that their food is free from harmful pathogens, contaminants, and toxins. This involves regular testing of food samples for microbiological hazards such as bacteria (e.g. Salmonella and E. coli). Testing may include microbiological analysis, chemical and allergen analysis.

Reputation and guest satisfaction: A hotel that fails to maintain good food hygiene practices risks damaging its reputation. Overall, having a food safety plan in place is crucial for protecting consumer health, meeting legal/hygiene requirements and maintaining brand reputation.

TEST SCOPE

The frequency of testing food, swabs and water is determined by an individual HACCP plans. However, it is recommended to test food and surfaces every three months if the food ingredients remain unchanged. Water testing should be conducted annually.

Recommendation - Microbiology tests in food:

Test	Food contains fresh ingredients (un-cooked) without starchy items	Food contains fresh ingredients (un-cooked) with starchy items	Cooked food contains no meat	Cooked food contains meat
<i>Total plate count</i>			X	X
<i>E. coli</i>	X	X	X	X
<i>Coagulase positive staphylococcus</i>	X	X	X	X
<i>Bacillus cereus</i>		X	X	X
<i>Salmonella spp</i>	X	X	X	X
<i>Listeria spp</i>	X	X	X	X
<i>Clostridium perfringens</i>				X

Recommendation - Microbiology tests for swabs:

Test	Food contact surfaces after cleaning and sanitising	Non-food contact surfaces
<i>Total plate count</i>	X	
<i>Enterobacteriaceae</i>	X	
<i>Listeria</i>		X

Recommendation - Microbiology tests for water (water or/and ice):

Test	Water and Ice
<i>Coliforms & E. coli</i>	X

OUR SERVICE

Agrifood Technology offer a complete service to assist hotels, restaurants and caterers in meeting its regulatory requirements, which includes picking up samples and laboratory analysis all in one. Our staff offer their analytical expertise to assist you in meeting all necessary food safety guidelines.

CONTACT US

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