

Cleaning plates, cutlery, glasses and cups

The best way to eliminate all germs and viruses from plates, cutlery,... is to wash them in the dishwasher. The coronavirus has no chance of survival in a dishwasher.

If possible, the employee should use his/her own cutlery, plate, glass or cup.

Several recommendations when using communal cutlery, plates, glasses and cups:

- Use the dishwasher. A dishwasher can heat water to 75°C and, in combination with a dishwashing detergent, can ensure the effective elimination of bacterial colonies and viruses.
- Make sure that you maintain the dishwasher properly and clean it regularly (especially the filters).
- Make sure that your hands are clean before emptying the dishwasher; otherwise germs and bacteria will be transferred to the clean dishes.
- The user should wash his/her hands before using the cutlery, plates etc.
- When washing dishes by hand:
 - One-third of all dishwashing sponges contain germs. If you want to be sure that the sponge is “safe”, place it in the microwave oven for 30 seconds before each use.
 - Rinsing glasses in cold water with soap is insufficient. In the absence of a dishwasher, you should give preference to the use of paper or plastic drinking cups.

This document was prepared on 2/06/2020 on the basis of the measures in force on that date.

It contains general cross-sectoral measures whose applicability must be considered in function of the company's own business situation.