

**HYGIENE:** Probiotic chemicals and energy-efficient equipment are the latest trends in housekeeping. They support the ongoing routines of hand washing and surface disinfecting that are the foundation of hygiene.

he hospitality industry is always looking for ways to reduce its carbon footprint. The housekeeping department by its very nature needs a lot of water, electricity and chemicals to perform its function correctly. The number of cleaning products and equipment designed to be effective while saving resources and preserving the environment is growing by the day.

Probiotics is the buzzword that refers to biodegradable, micro-organisms that help fight harmful bacteria breeding in the home and workplace. Chrisal, a supplier of

**FACT SHEET** 

The Dettol Habit Study II asked: "How often do people in South Africa wash their hands with soap?" The results are telling:

- ▶ 31% wash their hands with soap more than six times per day
- ▶ 29% three to four times per day
- > 24% five to six times per day
- ▶ 13% one to two times per day
- ▶ 3% zero times per day

The study also found that women wash their hands more frequently than men, on average.

Probiotics in Progress (PIP) cleaning products, locally distributed by Hychem, describes them as follows: "The combined action of green detergents, enzymes and probiotic bacteria result in a deep microscopic cleaning; prevention and elimination of odours; and a safe microbial environment."

The products are approved as environmentally-friendly in Europe, and are 100% biodegradable. They have a wide range of uses, including neutralising odours; cleaning floors, carpets and surfaces with or without floor scrubbing machines; as an all-purpose cleaner and degreaser for surfaces, drains and grease traps; and to degrade organic waste in septic tanks. Performance is not compromised by the biologic, non-aggressive, non-toxic action.

Looking at other housekeeping areas where resources can be saved, many laundry machines feature water-saving features and temperature controls that reduce electricity usage. On the floor cleaning front, equipment has also been designed to draw less electricity.

RugMaster has kept up with changing needs of industry by applying innovation to floor cleaning machines that do their bit to be environmentally-friendly. About a year ago the company developed a new carpet cleaning system called "encapsulation". It sees the implementation of

☑ LEFT The recently refurbished Radisson Blu Waterfront Hotel in Cape Town has taken steps to adopt the international group's "Think Planet" campaign designed to ensure environmentally-friendly and energy-saving technology is used wherever possible in line with international brand standards.

an effective carpet cleaning and maintenance program that serves the best interests of the floors as well as the environment.

During testing at a Johannesburg's hotel, the new Vibra-Clean encapsulation system exceeded expectations and it is currently in operation as part of the company's carpet maintenance contract.

No supplier of floor maintenance equipment would hope to be able to market a product that is not fast, quiet and deep cleaning. Rapid drying, leaving no residue, using less water and electricity, being cost-effective and resulting in improved appearance for floors are almost minimum requirements.

While products and equipment make the ongoing battle against the bugs and wear and tear on the premises easier and more effective, there is one aspect to housekeeping that is recommended 10 times out of 10 — hand-washing. Washing hands properly and regularly is one of the cornerstones of preventing the spread of germs and disease.

In a workshop held by the Hygiene Council, supported by Reckitt Benckiser (manufacturers of the Dettol brand) and hosted at the School of Tourism & Hospitality in Johannesburg, it was reported that hands are one of the major causes of cross-contamination and cross-infection. "Thorough hand washing with hand washing liquid and water at key times during food preparation is essential to help prevent foodborne illness."

The executive chef at the Sandton
Convention Centre, Garth Shnier, showed
how easy it is to forget what your hands are
touching during food preparation and spread
germs across the kitchen. He also showed how
quick and easy it is to clean and disinfect to
prevent cross-contamination and illness.

