

News Release

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FOR IMMEDIATE RELEASE

Foodservice Sanitary Study Results Released

(Las Vegas, Nev., - April 7, 2003) – Clark County foodservice establishments are properly sanitizing their reusable dishes and utensils, and effectively storing and handling disposable items, according to a study conducted by the Foodservice and Packaging Institute, Inc. (FPI) in cooperation with the Clark County Health District. The study tested the sanitary quality of single-use and reusable foodservice products, including forks, knives, spoons, cups, glasses and plates.

Using a swab test protocol developed by Silliker Research Services, eight foodservice inspectors visited 24 establishments, which included coffee bars, restaurants and delis. An additional inspector visited nine day care centers. At each facility, five random items were sampled, yielding a total of 330 samples. The surveys were unannounced, but establishment operators were very willing to participate and anxious to see the sample results.

“The study provided us with scientific evidence that shows the effectiveness of our educational programs pertaining to sanitary handling and work practices, and demonstrated that the foodservice operators surveyed are doing an effective job of keeping their establishments free from dangerous organisms,” said Glenn Savage, the director of environmental health for the health district.

The study also served as a learning exercise for foodservice inspectors. “This was an excellent opportunity for our field staff to learn various swabbing techniques, as well as shipping, handling and laboratory data sheet procedures,” said Dr. Donald Kwalick, chief health officer for the health district.

Participation in this study served as a free self-evaluation tool for the district. The results will be used to further improve upon food service programs.

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