



GV Health  
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# Contact Frequency Guide

## CATERING

A catering business can comprise a multitude of environments that need careful attention for regular cleaning and disinfection. It can be a smaller business operating from home or a purpose built premises with a kitchen, storage area(s) / warehouse, reception and staff changing room facility etc. Potentially any fixture or object in these settings contacted by a person can lead to the transfer of dangerous pathogens. This includes the most inconspicuous of items such as packaged food goods that have the potential to be touched by several people from delivery



to storage and usage within the kitchen. When considering contact frequency, systems should be implemented to limit this as much as possible.

Here we show typical fixtures within these environments and identify the likely attention they will need for cleaning and disinfection to reduce the risk of transmission of pathogens (including viruses) as part of infection prevention and control practices.



Indicates a high risk of frequent contact and transmission of pathogens to surface



Indicates a medium risk of frequent contact and transmission of pathogens to surface



Indicates a low risk of frequent contact and transmission of pathogens to surface

