

4 July 2013

To whom it may concern,

The Food Standards Agency (the Agency) has commissioned some work to examine the operation of dishwashers in relation to the requirements of the E. coli O157 control of cross-contamination guidance.

This work will examine the time/temperature combinations that can produce an adequately sanitised product, as well as the contribution to decontamination made by the chemicals within the wash cycle. Once the research is complete we intend to provide guidelines on the time/temperature combinations required for dishwashers in catering establishments and the methods that can be used to validate these.

Until this work is complete the Agency is not requiring a specific temperature for dishwashers and the advice we provide to businesses and local authorities is stated in Q44 of the Q&A document: *'food businesses should ensure that any dishwasher is maintained in good working order, fit for purpose and at the appropriate setting'*.

The guidance and the Q&A document can be accessed through the following link: www.food.gov.uk/ecoliguide.

If you have any queries please contact us on Controllingecoli@foodstandards.gsi.gov.uk.

Yours faithfully,

Monica Racero-Baena
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