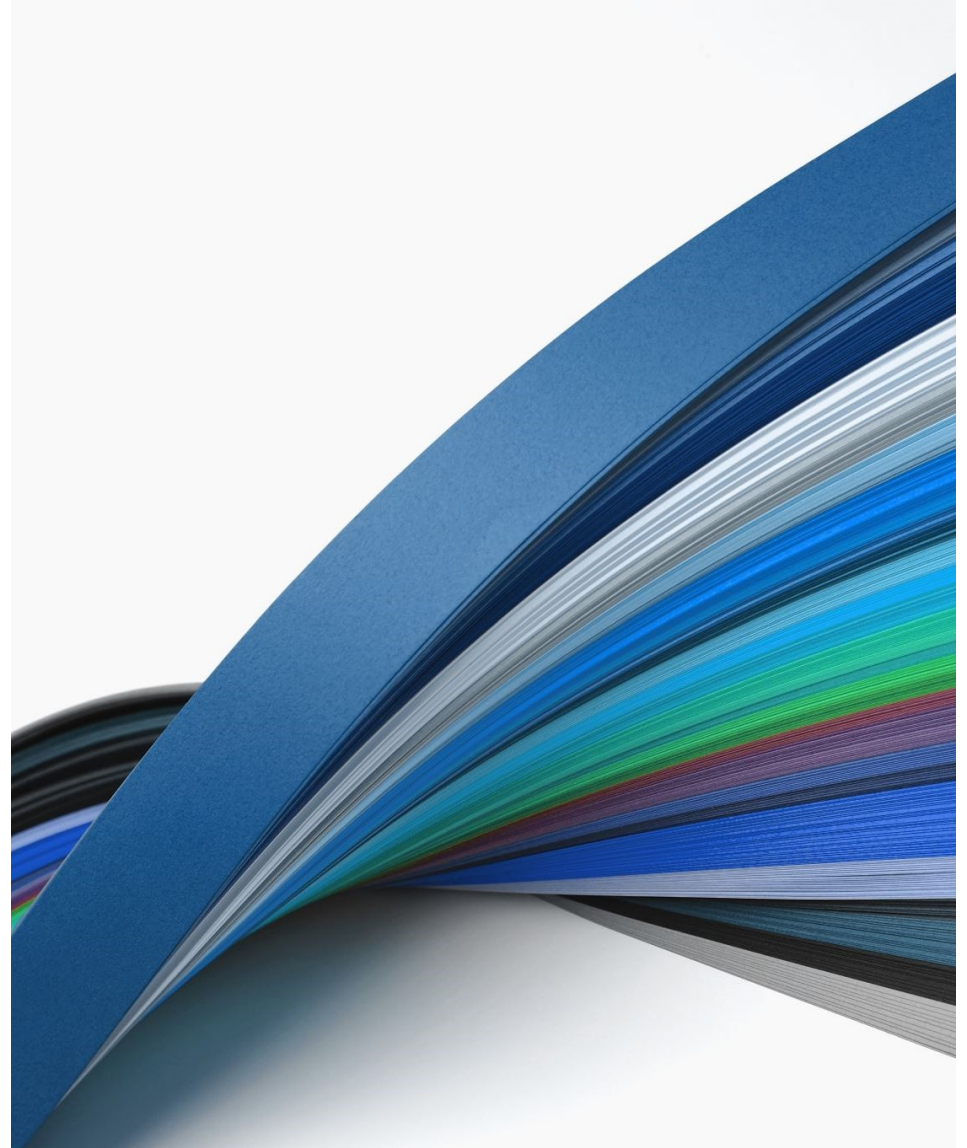


Sanitation Regulation in Bar
Business



Responsibly Safe



Understand Bar Operations

Cocktails Require Clean Freshness

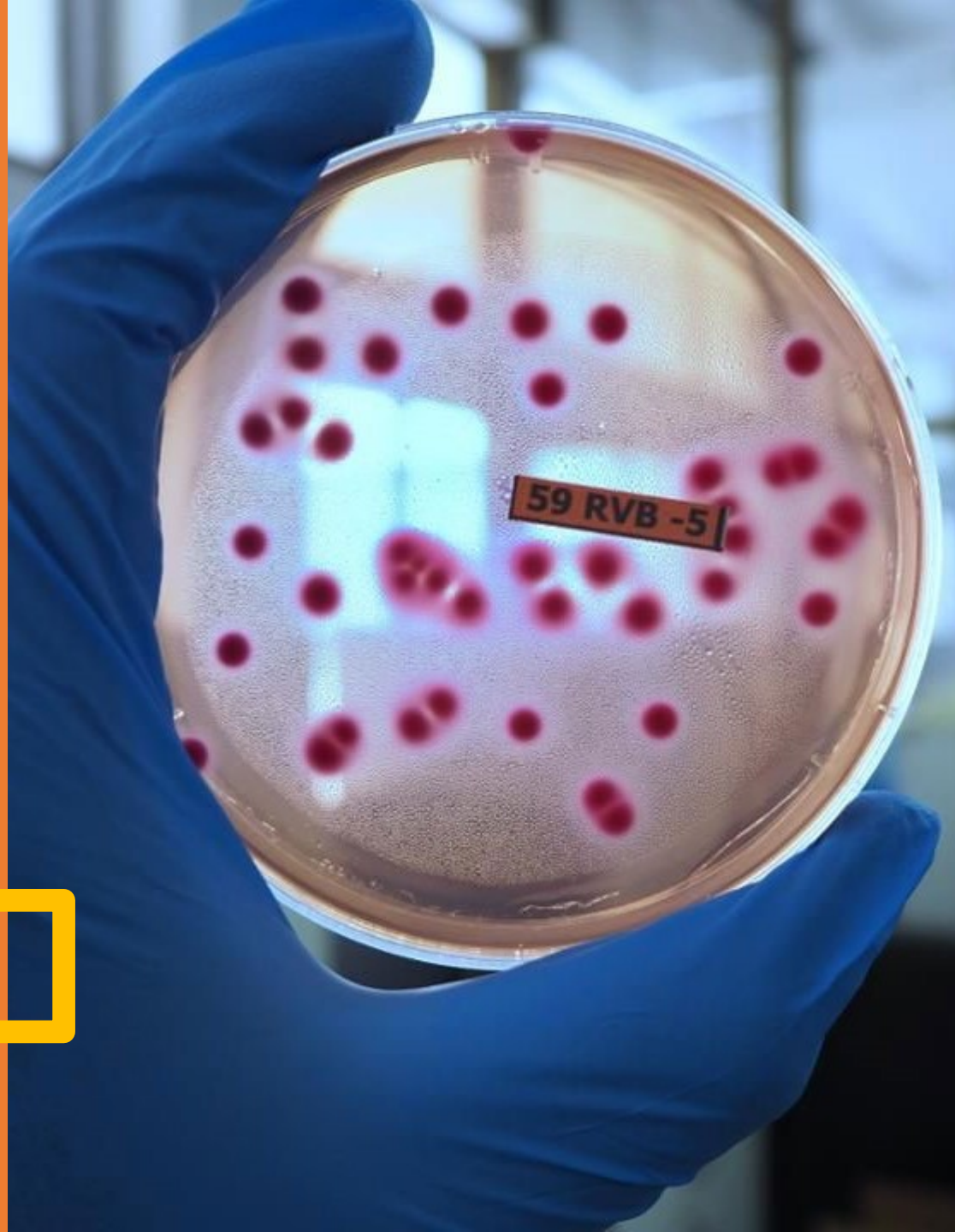
- Ice cubes
- Cut raw foods (garnishes, leaves, olives, fruits)
- Juiced fruit drinks without preservation
- Sugary syrups with flavours, Colas.
- Dairy products
- Alcohol

They face a constant conflict with cross contamination, fermentation, and expiration.



Dangers to Consumer Safety

Cross Contamination is a main cause of food poisoning, and transfer of viruses between guests such as e-coli, salmonella, and fecal coliform. Inter-human contamination is as big a threat such as common cold, flu, and in more serious concerns, dangerous diseases.



Bar of Hazard

The Bar is a live prep and preservation space where cross contamination and transfer of infections has a high rate when extreme care is not exercised.

Hazard ensues when the bar will not invest in the adequate facilities or discount them out.

- Thorough cleaning and sanitation of glasses used by people in vicinity.
- Clean storage and separation of ice, garnishes, syrups, tools, sink, glasses.
- A clean facility manufactured to meet health & sanitation codes.
- Less people inside the bar.

Main Hazards



E-Coli

Escherichia coli lives in the intestines. With contaminated food, it is a chief cause of diarrhea, food poisoning, pneumonia. About 75 to 95% of Urinary tract infections are caused by e-coli.

Other strains of e-coli causes cramps, vomit, bloody diarrhea and seizures.

Fecal Coliform

It is a type of e-coli but is only found in fecal matter. Presence of fecal coliform indicates contamination of item (ice, garnish, other) with human feces. Results include typhoid fever, viral and bacterial gastroenteritis and hepatitis A.

Salmonella

Salmonella bacteria typically live in animal and human intestines and are shed through feces. Humans become infected most frequently through contaminated water or food.

Symptoms are Nausea, Vomiting, Abdominal cramps, Diarrhea, Fever Chills, Headache, Blood in the stool.

Other Hazards



Contagious Infections

Even in best conditions, enough people get throat infections, sinus, flu, meningitis (inflammation of membranes around brain and spinal cord), and mumps under

serious conditions. *Mumps* are highly contagious that is contracted by direct contact with saliva or respiratory droplets from the mouth, nose, or throat.

An infected person can spread the virus sharing items that may have saliva on them, such as water bottles or cups; touching objects or surfaces with unwashed hands that are then touched by others.

The deadly strain of an infection being COVID-19.



Responsible bar setup synopsis

A thick yellow horizontal bar spans the width of the slide, with a vertical yellow bar on the right side.

- Where bar equipment is inadequately setup, manufactured and used, result is cross contamination.
- Where the bars are setup with appropriate facilities that are easy and accessible, not inconvenient, and are easy to clean and maintain, the safety for consumer is high.
- Where there are less people in a bar handling drinks of customers in preparation and handing over, the chance of contamination is minimized.
- Where bar ingredients have an organized, reliable process of separation, storage, insulation and application, contamination is controlled.



Structural Problems in Bars

- Open seams and crevices in food areas that deposit residues where bacteria flourishes and are hard to clean.
 - Open spaces and areas behind or under bar equipment that is inaccessible where insects, mold and bacteria breeds such as small roaches. They bless the glassware, garnish etc. for leisure and food. Areas that will gather dust (bugs), cobwebs and will never be cleaned.
 - Bar containers that are open to environment without cover, sneeze guards, in a proximity to many bartenders and guests.
 - Wrong material that is not pure stainless steel, which leaves a ferrous smell in drinks and food.
-

Operational Problems in Bars

- When bartenders are using wrong products in wrong spaces due to lack of facility, space or performance, such as:
 - Chilling wine bottles in open ice bins used for storing cocktail ice.
 - Chilling beer bottles in open ice troughs that are uninsulated, kept in an inadequate space or position to assure cleanliness.
 - Using glass to fill ice, or stacking ice scoops inside ice, serving in different glasses then stacking back in ice.
 - Holding bar spoon head, and stirrers in hands, or keeping them on open tops. Then using the same for mixing cocktails.
 - Having open cocktails pass between different bartenders till the guest.
 - Scooping ice with the same scoop from the ice machine bin.

Operational Problems in Bars



Improper glass washing process and facility, in a wash sink with inadequate or improper process of soap, rinse and sanitize. The same glasses rotate contaminated or are stacked with others causing contamination.



Preparing fresh mixes of fruits and syrups with inability to store foods below 4 degree Celsius. Often coolers are operating at 8 to 10 degrees. Such causes food to expire, discolor, ferment, lose flavor and contribute to food poisoning.



Where draft beer lines are not cleaned or beer is kept below counter at room temperature, causing yeast and bacteria build up.

Ethics of Consumer Safety

Often consumers in the bar are ignorant of the hazards and fall victim to them. The age group is 25 and above, and some countries 18+.

In other cases, where it is luxury hotel and premium restaurants, high paying adults trust the establishment they have their safety covered. Yet just like any other industry, self regulation seldom works.

When profit and loss stands between consumer safety, with no audit to keep or cancel license it is on the morality of a businessman, or the quality of education in the field.

Responsibly Safe



By imbuing to a completely different work ethos and a safe, sanitary, hygienic facility, consumer safety gets confidence of clean and fresh beverages.



By designing the facility right features, in right places and right specifications, the consistency and quality of service improves towards high standards of cleanliness.



By using high performance and feature equipment, alternatives that encourage contamination is reduced. At the same time foods are kept safe, away from premature expiry, fermentation and loss of freshness.

Need for regulation

While a lot of socially and morally responsible business that place effort will self regulate; many will flout sanitation responsibilities to cut costs.



Manufacturer undeterred without regulations produce low quality products that lack in performance, material, health code standards. These are sold at cheap rates, used to make money from trusting paying customers.



Some business owners are just not trained or educated on safety, performance, sanitation and hygiene methodology or the adverse effects to community.

Some regulation Agencies.

To regulate the industry with education and enforce standards of health codes, developed countries for their populations have agencies that inspect, provide and cancel license of places.

Examples are UK's Food Standards Agency where there's a rating from 0 to 5 where 5 is cleanest and safest.



NSF International



How We Help Bars get Responsibly Safe.

An All ETL (Edison Test Lab) Certified Facility Conforming to UL and NSF standards of food preparation and storage.

High performance equipment that meets the need of operations, so they do not need to rely on alternative methods that lead to contamination.

All Fridges attain 0 to 4 degrees in 45 minutes per door blowing powerful cold air keeping foods chilled at preservation temperature.

Design is made for ease of maintenance and cleaning, and features are provided to allowing staff and material to remain sanitary for hygienic preparation and service.

No seams, crevices or hidden corners to breed insect, mold, bacteria or roaches. All areas easy to access for cleaning.

Your Customers are Safer than your Competition. Tell them.

Talk about

Talk about your safer facilities fully designed and installed by us at your restaurant.

Educate

Educate the attributes of hygiene and cost of it to them and yourself. Let them know your investment in their safety. Ask them to check if competition has certified facilities.

Display

Display poster of hygiene and certification of bar facility telling You Are Safe Here.

Build

Build Trust and Long Term Relationships.

Checklist for your bar.



Does your bar equipment in preparation and refrigeration carry certification of sanitation, and food safety?



Is your bar in operations exposing food ingredients to contamination, does it remain open without covers and slides?



Are your bar coolers able to maintain below 4 degree temperature at all times?



Are all areas in your bar equipment easy to reach and clean, behind and under?



Does your bar's prep stations have open seams, gaps, crevices where deposits are visible?



Responsibly Safe.

We are dedicated to designing bar and beverage solutions that are certified and made safe for operator, staff, and uphold highest degree of consumer safety.

Safety is ingrained through quality, performance, features, manufacturing expertise, protocol based design where sanitation is focused from food storage to operators engagement till the guest.

Learn more at:
[HILKNIGHTLY.COM](https://www.hilknightly.com)