

Effect of cleaning methods at the Food Management Practice Room on Allergens removal

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Abstract

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Even a tiny amount of allergen could trigger anaphylactic shock. The main point in preventing contamination caused by allergens lies in removing them from cooking utensils and facilities by vigorous washing. However, it is often the case that the amount of remaining allergens is so small that they can hardly be observed.

We tested for the existence of remaining allergens on cooking utensils and facilities after trying two different types of cleaning methods by the use of commercial kits for determining allergens. One is a normal one commonly adopted in the food service management practice room, and the other is the one specifically for allergy. As a result, it was revealed that regardless of what types of washing methods, remaining allergens were found on cooking facilities with conventional foods of higher frequent utilization, i.e. egg, and allergens are more easily detected on the cooking facilities where heated water treatment was not adopted.

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