



SAFEGUARDING PATIENT HEALTH

Dixie Stoneware distributed by Burlodge can help protect patients from the unforeseen health risks associated with possible, inconsistent serviceware sanitation.

As a single-use foodservice system that arrives in tightly-sealed, sterilized packaging, this innovative stoneware product enables food service professionals to:

- eliminate possible sanitation risks
- effectively enforce foodservice health standards
- elevate awareness of hospital foodservice safety practices
- offer proactive contingency planning

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RISK AVOIDANCE, A KEY PRIORITY

Dixie Stoneware distributed by Burlodge functions like permanent dishware that has been sanitized under ideal dishwashing conditions. The preparation and packaging of Dixie Stoneware distributed by Burlodge complies with strict industry sanitation guidelines. As a result, this single-use product has universal appeal to public health officials.

- Inefficient sanitary practices or conditions have been documented as the cause of many foodborne nonsocomial infections affecting hospital patients.
- Aside from the possibility of inconsistent dishwashing or handling procedures, the stacking of permanent dishware before it is completely air dried (wet-nesting) can pose an additional contamination threat.
- Research has found that the longer utilization life cycle of permanent serviceware can result in kitchen workplace contamination and potential cross-contamination.
- The associated cost of outbreaks of foodborne illness can impact heavily on a hospital's bottom line. To compound this issue, there has been an increasing level of litigation related to hospital acquired infection.

CONSISTENT QUALITY, CONSISTENT HEALTH STANDARDS

Though unwavering quality is a key foodservice benchmark, sanitation processes are subject to inconsistencies. With Dixie Stoneware distributed by Burlodge, a large margin of error is eliminated.

- Information on hospital dishwashing machinery indicates a great deal of variability with respect to effective operation and serviceware hygienic qualities, with older equipment often suspect.
- Recent research shows that even newer commercial dishwasher models may not satisfy the duration and temperature requirements for the complete sterilization of permanent serviceware.
- Studies state that food contamination and nonsocomial outbreaks can be a result of improper washing, cleaning or storage of eating utensils and dishes, either through defects in equipment or by personnel not conforming to the necessary hygiene procedures.

EFFECTIVE CONTINGENCY PLANNING

Dixie Stoneware distributed by Burlodge is excellent for contingency/disaster planning.

- Single-use cups, plates and cutlery systems are a universal infection control practice for patients in isolation.
- Single-use serviceware offers a viable alternative should dishroom equipment malfunction, or in the event of a disruption to the power supply.

