

Taste the Goodness



Dear Customer

Sunshine Bakery prides itself on producing a quality loaf of bread, whilst ensuring the highest standards of hygiene are maintained as per our HACCP accreditation.

This includes the use of hand sanitizer by our staff on our premises, rather than gloves. The hand sanitizer used is Bac Gel supplied by Geochem an SABS Approved/Registered company which complies with SANS 1853:2009 TO: DISINFECTANTS AND DETERGENT – DISINFECTANTS FOR USE IN THE FOOD INDUSTRY.

Although the recommended frequency of use is hourly, Sunshine Bakery staff is required to sanitize their hands every 30 minutes. Hand washing procedures are posted on each hand washing station, along with soap, sanitizer and hand dryer. Hygiene checks are done on a daily basis to verify that staff is adhering with the Formal Hygiene Policy and records are available for auditing purposes.

Additional daily inspections to ensure compliance with the personnel hygiene practices are undertaken and if a staff member repeatedly does not follow the hand sanitizing procedure, that person is held liable and disciplinary action is taken as per the company code of conduct.

Sunshine Bakery has elected to use hand sanitizers instead of gloves based on industry research and advice:

*"In addition, protective gloves provide a nice, warm environment for bacteria to grow, enabling the development of moisture, which is caused by the sweat and warmth that develops on hands encased in gloves. If a worker tears a glove while working or removes a glove, then touches food or equipment, their moist hands can immediately transfer contaminants. Gloves can compromise or puncture with even the slightest cut, especially when worn over a period of time. This could allow contaminants to reach the skin and get spread to food."* (Home Magazine article, 'Hand Hygiene', by Lisa Lupo, June 15, 2012)

Visitors who are entering the actual bakery are required answer and sign a hygiene questionnaire and basic hygiene rules that they need to follow during the visit to ensure that our high standards are not compromised. This includes the requirement of wearing a hairnet whilst on the premises and also following the hand sanitizing procedure.

For suppliers delivering products to Sunshine and who are not entering the actual bakery, the questionnaire is not a requirement as they do not come into contact with food-stuffs.

Kind regards

Mr Taki Anastasis (Managing Director)