

Lumitester PD-20/PD-30 and LuciPac® Pen

Typical examples for limits, test areas and swabbing methods

Test area	Typical lower limits (RLU)	Typical swab method/ sampling area/sample surface
Hands and fingers	1500	Palm, areas between fingers, fingernails
Kitchens, Restaurants		
Fish knife (cutting edge)	200	The entire cutting edge of the knife
Fish knife (handle)	500	The entire handle
Butcher's knife (cutting edge)	200	The entire cutting edge of the knife
Butcher's knife (handle)	500	The entire handle
Cutlery	200 - 500	Entire cutlery
Dish	200 - 500	Bottom of the dish
Salad servers	200	Inside of the server and handle
Vegetable knife	200	Entire cutting edge
Meat processing machine	200	Edge of the rotary cutting edge
Cutting machine (surface)	200	The turntable
Colander	200	100 cm ² in the centre
Weighing scales	200	Scale pan
Spice container	200	Use the swab to wipe the area that is touched
Production facilities, equipment		
Outlet	200	The corners of the spout
Refrigerator handle	200	Inside and outside
Refrigerators, inside	500	100 cm ²
Pots	200	Inside
Microwave oven (handle)	200	Inside and outside
Beer tap installation	200	Inside the outlet
Toilet door handle	200	Entire handle
Entrance door handle	200	Wipe all of it with the swab
Tray	200	At least 100 cm ² of the surface
Tables	200	At least 100 cm ² of the surface
Food container	200	At least 100 cm ² of the surface
Kitchen worktops	200	100 cm ² ; at least in 5 different places
Cleaning brushes	200	Wipe off brushes with the swab
Sponge	500	Insert the swab into the sponge
Rubbish bin	500	At least 100 cm ²

Each user must decide his/her individual limits for his/her own standardised procedures.

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The hygiene monitoring table shows your equipment's cleanliness

The “typical limits for cleanliness” listed on the preceding pages can be used for evaluating the individual results.

The sample is negative (clean) if the RLU level measured with the PD-20/PD-30 is less than the limit listed on the preceding page.

The sample is positive (contaminated) if the RLU level is more than double the standard level.

Samples with RLU measured values between these limits are in “the border area” and normally require an improvement in hygiene measures

Here is an example of a standardised record:

Hygiene monitoring example			Company: X		
Date:					
Name:					
Item	Limits (RLU)		Current result	Recommendation	2 nd measurement
	Accepted	Too high			
Hand	1500	3000	2500 B	Wash hands	1400 A
Refrigerator handle	200	400	300 B	Rinse again	150 A
Sink	200	400	140 A		
Beer dispenser	200	400	150 A		
Cutting board	200	400	600 C	Repeat cleaning	
Fish knife	200	400	100 A		
Bowls	200	400	180 A		
Weighing scales	200	400	1000 C	Repeat cleaning	180 A
Other items					

General recommendation:
Please be more careful when cleaning surfaces that are difficult to clean.
The cutting board should be cleaned frequently.

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Definition and use of the limits

Since the limits listed in this brochure do not include all possible sampling locations, it is necessary to create your own in-house limits. These limits should be based on data obtained from measurements at similar application sites or those which have been collected over a long time period from the application site which has to be defined.

A five-point plan can be used here.

- 1 Examine the existing situation or the conditions at the sampling point.
- 2 Decide on an experimental limit based on the data collected at similar sampling points within the same equipment.
- 3 Define your first limit (level 1) after normal cleaning by doubling the average value of the measurements.
- 4 The second limit (level 2) corresponds to the double of the first limit.
- 5 Correct the limits based on the measurements collected and experience gained.