

***Pseudomonas aeruginosa* – comment s'en prévenir et/ou comment lutter contre ?**

Translation from French to English

Pseudomonas aeruginosa – how can it be prevented and and/or how do we tackle it?

Summary

Over the last few months many restaurants have had to deal with the presence of *Pseudomonas aeruginosa* in their ice cubes.

Regular encounters with this germ have allowed QA to gather experience in how to prevent and combat this particularly stubborn micro-organism. Below you will find our advice

Details

In 2015 alone, 50 restaurants were exposed to *Pseudomonas aeruginosa*. This bacteria is particularly difficult to eradicate, amongst other reasons:

-because it has a flagellum which allows it to move about and thus potentially to move further up inside your piping, if it is already present (e.g. in your ice cubes)

-because it mutates very quickly, which means that it is able to adapt to many of the methods used to combat it, such as chemicals

Thanks to the experience we have been able to gather over the last few months, we are in a position to offer you some ideas on how to avoid the presence of this germ and also how to get rid of where it may already be present.

Habitat:

Pseudomonas are present in areas of cold water. They are frequently to be found in sewers and this is the most likely source of the contamination. They are also often spread in the air.

Prevention:

- Drip feed device for the ice machine's water flow pipe (not connected directly to the waste water)
- Cleaning the ice machine with clean hands
- The water filters create a primary barrier against germs entering through fresh water. If this filter system is well maintained it will ensure that the water is clean at the point of entry.
- Install an IceZone unit onto the ice machine. This device will create a plasma ozone which will destroy any germs that are present (not only Pseudomonas aeruginosa but all other germs too)**
- Install a UV lamp inside the ice machine at the point the water enters it. This will stop any germs from climbing further up the restaurant's pipes and contaminating your whole water system
- Sybille or Clementine will provide you with any information you need (references, costs, installation etc) in case of interest

How to combat it:

- if you are already faced with this problem please contact your QA contact (Sybille or Clementine) so that they can guide and support you
- McD is working with an external consultant in this area – Hygiactive.
- Some restaurants have already worked with Hygiactive and can probably give you their impressions on the professionalism of this company

In parallel to this, QA and Equipment are assessing an alternative "McD system" to the Pseudomonas aeruginosa problem. We will keep you informed of any results. If you have any further questions, please do not hesitate to get in touch with QA.

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