

USE OF WOOD

Fact sheet No:7

Why can't I use wood in my premises?

Wood is not usually approved for use in food premises for 2 reasons:

- Wood is a rough surface which cannot easily be cleaned. Meat debris, grease, fat and other debris can become caught in the structure of the wood so that it can't be cleaned out. This debris can have pathogens in which will survive in the dirt and contaminate any other food placed on the wood surface
- Splinters of wood can become embedded in the meat. This can cause harm to the consumer when they eat the contaminated meat.

