

Hygiene for kitchen staff

1. No access for people with infectious diseases:

particularly no gastric or intestinal diseases and infected wounds. Only after arrangement with the head-cook in case of respiratory diseases, skin lesions or diseases.

(see ban of occupation according to Infection Protection Act)

2. Clean clothing and adequate personal hygiene is necessary!

3. Take bracelets and rings off!

There is a risk of transfer of the germs. Disinfecting cleaning under rings or bracelets (watches, bracelets, etc.) is not possible!

4. Clean your hands

- before starting work
- after processing of raw materials
- after using the toilet
- after soiling activities
- after smoking a cigarette
- after using a Kleenex

5. When coughing or sneezing, cover your mouth and nose with a disposable Kleenex. Directly after a single use, dispose it in a trash receptacle!

These measures represent a high standard for kitchen staff who work in commercial kitchens. At a lower risk, measures can be adjusted if there is no working with raw-material. see also Info "Hygiene for kitchen staff". Specialists of USB can give you individual advise.