

Does the Infection Protection Act affect me?

The Infection Protection Act affects those people who get in contact with produce, transform or market the following foods:

- ▶ Meat, poultry meat and products thereof
- ▶ Milk and milk-based products
- ▶ Fish, crustaceans or molluscs and products thereof
- ▶ Egg products
- ▶ Food for infants and young children
- ▶ Ice cream and semi-finished ice cream products
- ▶ Bakery products with a filling or coating not baked or heated through
- ▶ Delicatessen, raw food and potato salads, marinades, mayonnaises, other emulsified sauces, food yeasts
- ▶ Sprouts and seedlings to be eaten raw and seeds for the production of sprouts and seedlings to be eaten raw

To make contact with means that you either come into direct contact with them by hand or indirectly by means of utensils, work materials etc.

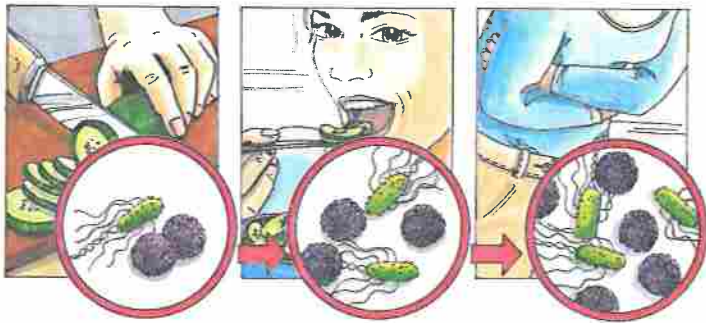
The Infection Protection Act also affects you if you work in:

- ▶ inns
- ▶ restaurants
- ▶ cafés

other establishments with or for public catering (such as child care facilities, hospitals, old people's homes)

Why do I have to conform to certain regulations?

The previous stated foods are rated among perishable foods. **Pathogens** multiply especially fast on and in them. The growth of bacteria can accelerate especially with insufficient cooling. Viruses like "using" foods as "means of transport". If a customer consumes food, that contains pathogenic viruses or bacteria, he could fall seriously ill with a **foodborne infection** or **food poisoning**. It could even lead to the death of the affected person. Such an infection can lead to serious consequences, especially for **small children, older people, pregnant women** or **people with a weak immune system**.



For this reason the **Infection Protection Act** regulates that you require instruction about the dangers.

1. Previous to your first commencement of work, by the public health department or a doctor assigned by the public health department (verbally and in writing)
2. Prior to starting work in your company
3. Every two years in your company

When do I have to report to my supervisor or doctor?

To avoid danger it is important that you act **responsibly** and comply with your company's **hygiene regulations!** Inform your supervisor or doctor if you experience any of the following **symptoms**:

- ▶ Diarrhea
- ▶ Nausea, vomiting
- ▶ Abdominal pain
- ▶ Fever (body temperature $\geq 38,5$ °C)
- ▶ Yellowing of the skin or whites of the eye balls

Wounds or open sores of skin diseases if they are reddened, swollen or weeping



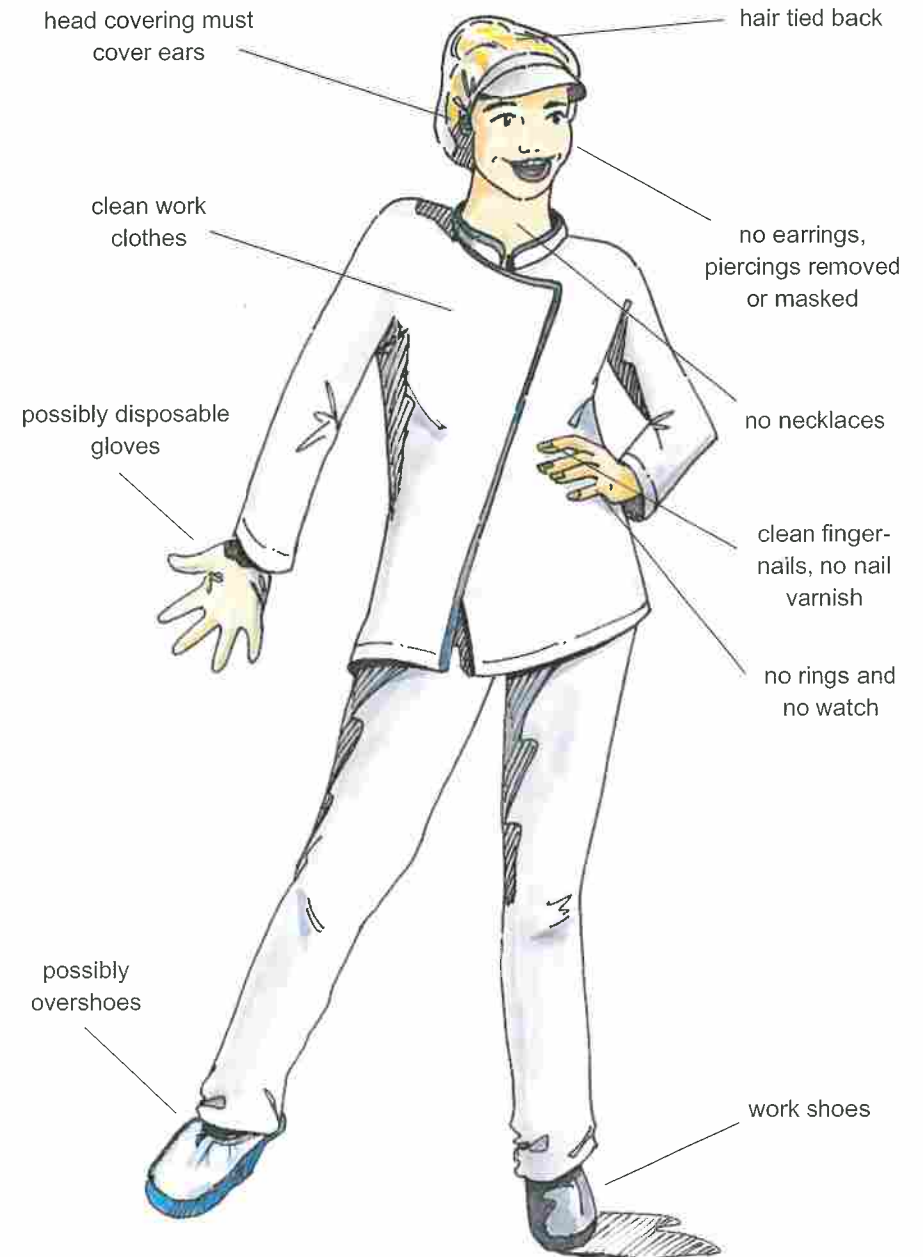
When may I not go to work?

You may not go to work if the symptoms stated above indicate, or you have been diagnosed with one of the following **diseases**:

- ▶ Acute infectious gastroenteritis (suddenly occurring infectious diarrhea)
- ▶ Cholera
- ▶ Typhoid fever or paratyphoid fever
- ▶ Hepatitis A or E (liver infection)
- ▶ Shigellosis
- ▶ Salmonellosis
- ▶ Infected wounds or skin diseases where it is possible that the pathogens can be transmitted to other people via food

Hygiene measures easily applied – starting the working day: What do I have to do before the start of work?

- Change street wear for work clothes
- Remove jewelry from hands, arms, ears and neck
- Mask or remove piercings
- Tie back hair
- Wear head covering (the head covering must cover the ears as well)



In some companies it is also necessary to comply with the following regulations for example:

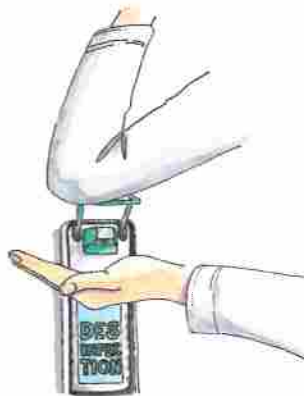
- ☑ to wear mouth protection
- ☑ to wear beard protection
- ☑ to wear gloves
- ☑ to wear overshoes
- ☑ to wear special clothing

Also take care of your fingernails being short and clean. Don't use nail varnish.

Our hands provide perfect living conditions for pathogens.

Always wash and disinfect your hands:

- ☑ before starting work
- ☑ before each new work process
- ☑ after handling poultry meat and egg
- ☑ after dealing with dirty objects
- ☑ after waste disposal
- ☑ after every visit of the toilet
- ☑ after breaks



Thorough hand washing and disinfection is essential! Make sure you only touch dispensers and handles with your elbow when washing and disinfecting your hands.

**Hygiene measures easily applied – during work:
What do I have to take into account?**

- ☑ Sneeze and cough away from foods into your sleeve
- ☑ Smoke, eat, drink or chew gum in your breaks only, not at your workplace
- ☑ Wash and disinfect (30 seconds) your hands regularly



What do I do when I have injured myself?

Wounds need to be cared for immediately!

Dress wounds of the hands and underarms with coloured, water proof **plasters**. **Disposable gloves** and **finger cots** provide additional protection from spreading pathogens.



**Hygiene measures easily applied – end of the working day:
What is important?**

Since you wash and disinfect your hands several times a day your skin can become cracked and brittle. Dry/cracked skin allows pathogens to spread since safe disinfection is no longer possible.



Apply a skin-caring cream at the end of the working day.

Hygiene measures easily applied – and at home?

You should pay attention to appropriate body hygiene **at home** as well.

Daily showers as well as taking care of your hands and hair protect you from the introduction of pathogens into your company.

