

Instructions in accordance with § 43 Para 1 No. 1 Infection Protection Act (IPA)

Health Information for the Handling of Food

Persons producing, processing, or marketing food **on a commercial basis**:

1. Meat, white meat, and products thereof,
2. milk and products on a milk basis,
3. fish, crawfish, or molluscs and products thereof,
4. egg products,
5. baby food or food for small children,
6. ice cream and semi-finished ice cream products,
7. cakes, and pastries with a filling or coating not baked or heated through,
8. delicacy-salads, raw fruit and vegetable salads, potato-salads, marinades, mayonnaises, other emulsified sauces, food yeasts

and come thereby in contact with them either **directly** (with their hands) or **indirectly** by means of any utensils such as, for example, tableware, flatware and other work materials

or

work in **kitchens** of the catering trade (inns), restaurants, canteens, coffee-shops, or other establishments with and for **communal catering**,

must obtain a certificate in accordance with § 43 para 1 Infection Protection Act from their Health Office prior to exercising these activities for the first time.

Why must special precautionary measures be observed?

Certain **germs** can especially easily multiply in the above mentioned food. By the consumption of such food contaminated by low bacterial loads, people can fall seriously ill with food infections or food poisoning. In inns or communal establishments a great number of people can be affected thereby.

On these grounds, a high degree of personal responsibility and observance of hygiene rules and regulations for the protection of consumers and his/her own protection is a prerequisite applying to every employed person.

The Infection Protection Act stipulates that you are **not allowed to exercise the above mentioned activities** with **symptoms** pointing to one of the following diseases or if they are diagnosed by a doctor:

- Acute transmissible gastro-enteritis (suddenly occurring, contagious diarrhoea) produced by salmonellae, shigellae, cholera spirillum, staphylococcus, campylobacter, rotary viruses, or other organisms causing diarrhoea.
- Typhus or paratyphus.
- Virus hepatitis A or E (inflammation of the liver)

- Infected wounds or a skin disease with regard to which the possibility exists that its disease-causing agents can be transferred with food to other people.

This also applies, if the examination of your **stool specimen** provided evidence for the presence of one on the following disease-causing agents:

- *Salmonellae*,
- *shigellae*,
- *entero-haemorrhagic Escherichia coli*-bacteria
- *cholera vibrios*.

If you **excrete** these bacteria (without necessarily having to feel sick), you are also **prohibited to work** in the food area.

The following symptoms point to the above mentioned diseases:

Diarrhoea with more than two thin stools per day, possibly combined with nausea, vomiting, and fever.

High fever with serious headache, abdominal pain or arthralgia and constipation (serious diarrhoea to follow only after some days) are **typhus and paratyphus** indicators.

Typical for **cholera** is **cloudy white diarrhoea** with high fluid loss.

A **yellow hue of the skin and the eyeballs** together with weakness and a lack of appetite point to **hepatitis A or E**.

Wounds or open spots of skin diseases could be infected if they are **red, have a smearable top, if they discharge/weep** or if they are **swollen**.

If such symptoms become apparent you have to see your doctor or the works medical officer as quick as possible! You also have to inform him that you work in the foodstuff sector. Additionally, you are obliged to promptly inform your superiors about the disease.

We now request you to sign the following declaration that you have read and understood this leaflet and that no facts are known to you for imposing a prohibition to work.

After the oral instruction, you receive the certificate for your employer or principal.