

Hygiene concept for catering

Joint recommendations for action by the state ministries for economy, regional development and Ministry of Energy and Health Care to restart the hospitality industry Farms

The following is given the current conditions and requirements
Framework concept created. This is subject to constant evaluation based on the
driving position and the adjustments then required. This was exemplified in
demonstrated by a practical check.

A. What is important for the industry

1. Reasonable lead times

The announcement of concrete easing to companies and guests should be as early as
possible. This reduces uncertainties and errors, enables professional
on-line preparation, increases the acceptance among all participants and thus bears decisive
to ensure that the infection process can be kept under control.

2. Treat the same

Basically, everything that is allowed in the public area, also in the companies are permitted.

The same questions must be regulated [uniformly for all types of businesses](#) . Loading

Drives are allowed to open if and as far as they can meet the defined standards.

A graduated concept depending on the size of the company - if necessary adapted to the because local infection events are present - can be from the point of view of infection control to be necessary. Opening hours are initially limited to 10 p.m. for the

Outdoor dining until 8 p.m.

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3. Levels of regulation and responsibilities

The employer is responsible for training employees on infection and hygiene behavior in the context of the COVID-19 pandemic.

There are about the [occupational safety standard SARS-CoV-2 of the Federal Ministry of Labor standards](#) already binding for many areas. These were prepared by the [Working rufsgenossenschaft BGN](#) in corresponding industry standards for occupational safety

implemented: [Risk assessment](#) and [Pandemic plan](#) linked accordingly [\(FAQ-](#)

[Corona Virus Catalog](#)). According to the Occupational Health and Safety Act, the employer

Obligation to carry out the risk assessment and to take measures from it

conduct. In a specific case, a risk assessment must always be carried out on site by the

Employers with the appropriate expertise for a specific job. The

Maternity protection related to the SARSCoV coronavirus

2 / COVID-19 should be noted: https://www.stmas.bayern.de/coronavirus-info/corona-maternity_protection.php.

In addition, there are the [operational concepts](#) , especially the respective operational ones

HACCP concept. This means that every entrepreneur is responsible and

applicable expertise. This structure has proven itself and will continue to do so

Prove in corona times. This also means: The legislator / legislator must and cannot regulate every detail.

Concrete:

- The [Hygiene](#) guidelines for the catering trade including hygienic equipment operation and personnel hygiene, documented cleaning and training measures as well as internal controls and hazard analysis HACCP principles are already a basic requirement for every hospitality advertising operation.

- Every hospitality entrepreneur is familiar with these principles and is familiar with himself due to the corona epidemic, his responsibility is currently even higher especially to avoid an uncontrolled spread of the virus after Re-opening of hospitality businesses very consciously.

- [Employees](#) in the catering trade are only allowed to work in contact with food perform if they have the required [protection against infection](#) according to the IfSG and the Personal pension obligations have been instructed. The hospitality business mer is obliged to and will regularly instruct its employees internally these are now increasingly based on their self-observation and notification obligations training on the well-known Covid-19 symptoms.

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4. Food hygiene measures in the event of reopening start of the catering business

The measures indicated from a food hygiene perspective before resuming of the catering business are to be seized. This includes:

- Checking the drinking water supply

Here we refer to the linked one [Leaflet of the LGL](#).

- Checking the beverage dispensing system

From a food hygiene point of view, the long service life is also important here take into account. Check and clean the dispensing system accordingly

Recommissioning is strongly recommended. Comprehensive information

under: <https://www.bgn.de/praevention-arbeitshilfen/icher-und-gesund/wissen-compact-beverage-dispensing-systems/>

- Checking and, if necessary, sorting out the existing supplies in refrigerated, deep-frozen and dry storage

- Check for possible pest infestation and resumption of an adequate pest fighting lice

B. Specific measures in the hospitality industry for security and hygiene during the corona pandemic

The following measures are based on the existing standards of legal regulations for sectors that are already open, as well as the occupational safety standard of the BMAS and the branch-specific statements of the professional BGN merged for operational implementation, with examples from the Practice illustrated and structured according to the industry.

I. Organizational matters

Create the companies an [operational safety concept](#) taking into account [co-workers and guests](#), and taking into account the applicable legal situation and the medical protection and precautionary regulations. The [BGN professional association](#) provides industry-specific [patterns / templates](#) adapted to the corona pandemic [risk assessment and operational pandemic planning](#) are available (see above).

The companies [train their employees \(internal measures\)](#) and consider their specific work and task area, their qualifications and language skills. Employees will learn about the correct handling of Mouth and nose coverage and general hygiene regulations informed and trained. In particular, the link <https://www.infektionsschutz.de/coronavirus.html> highlighted. Employees with acute respiratory symptoms of any severity may not work.

The companies [communicate the need to comply with the safety measures to their guests](#) . The following are examples [Customer information](#) . Towards guests, those who do not comply with the regulations are consistently exercised by domestic law makes.

The companies [control](#) compliance with the operational protection concept by means of workers and guests and take appropriate measures in the event of violations.

II. General safety and hygiene rules

1. The top priority is [compliance with the 1.5 m distance rule](#) between persons in all rooms including the sanitary facilities, as well as at Entering and leaving the premises and in hallways, corridors, stairs and outdoors. This applies to guests and staff. People of a house stops do not have to follow the distance rule.
2. Exclusion from visiting the restaurants:
 - Contact with COVID-19 cases in the past 14 days
 - People with non-specific general symptoms and respiratory Symptoms of any severity

The guests are in advance in a suitable manner about these exclusion criteria inform ([Notice](#)) . Should guests in a restaurant during the develop symptoms, they must immediately to let.
3. Guests and employees are provided with sufficient washing facilities, liquid soap, disposable towels and possibly hand disinfectant provided. With-workers are trained to wash their hands properly ([Notice](#)) . Sanitary Facilities are to be equipped with soap dispensers and disposable towels. Infographics on the notice board: <https://www.dehoga-bayern.de/coronavirus/wie-derhochfahren/> or www.infektionsschutz.de/mediathek/infografiken.html
4. Each company creates a cleaning concept according to HACCP taking into account frequency of use of contact surfaces, e.g. door handles.
5. Every company must have a ventilation concept. To guarantee
The ventilation frequency depends on a regular air exchange the room size and usage. All given possibilities

ventilation of all rooms, which are to be used. In the case of existing ventilation systems, care must be taken that there is no pathogen transmission, e.g. by reducing the Air circulation, installation or frequent change of filters.

6. **Guests** must wear a **mouth and nose cover** . At the table she can the mouth-nose cover can be removed.

7. **The staff must also wear a mouth-nose cover.**
in which guests stay and in the outside area, insofar as the Distance of 1.5 m cannot be maintained. If possible, the

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Direction of movement when entering and leaving tables / rooms be given. Clearances to be observed in the access and, if necessary, waiting areas must be marked accordingly.

8. When serving in a beer garden, the operator has to take suitable measures ensure that there is always a minimum distance of 1.5 m between customer can be met.

9. The storage and cleaning of work clothes as well as other laundry Cleaning (e.g. table and bed linen) is carried out taking into account the occupational safety standards and hygiene standards.

III. Gastronomy - implementation of protective measures for employees and guests in the operational process

Before entering the company

- Guests should be advised that if there are symptoms, a acute respiratory illness of any severity, or hospitality from fever not possible.
- The guests are about to keep the distance requirement of at least 1.5 m and about cleaning the hands while providing disinfection options or to inform hand washing with soap and running water.

- The minimum distance of 1.5 m is only permitted to those to whom contact is made. Guests should be advised that sitting together without stopping is allowed among each other (e.g. persons from one household).
- Guests must wear a mouth-and-nose cover as soon as they enter the company, except at the table.

[Notice for the rules before entering the company.](#)

Entertainment

1. Internal processes are adjusted so that the contact to the guest is reduced to what is necessary.
2. Hospitality is carried out at tables.
3. Indoor tables should be reserved in advance. Group reservation for multiple tables is not permitted. For spontaneous visits, contact details are main person (name, number of people, time) added.
4. Guests must be seated at tables.
5. The distance between service personnel and guests should also be 1.5 m wear. To ensure the minimum distance between guest and service staff also have to accept cuts in service.

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6. The distances between the tables must ensure that the guests Take a seat and leave the necessary distances of at least 1.5 m comply with other people.

Note:

- People who are allowed to contact each other (e.g. families) Sitting together without a minimum distance is also allowed. The applies here current legal situation.
7. Of course, the minimum distance also applies where there are no seats gives.
 8. Access restrictions at the entrances ensure that the maximum occupancy is never exceeded. In eventual

queues / in the waiting area, measures for keeping the minimum clearances. Companies can use electronic serving systems to control the frequency and with placement systems men work.

9. To determine contact persons in the event of a subsequently identified
To enable COVID-19 in the event of guests or staff, a guest list with details of names, telephone numbers and period of stay stop for be led.
10. The haptic contact of the guests with consumer goods (menu, menu gnawing, trays, napkins ...) is limited to what is necessary or something designed so that cleaning / replacement takes place after each use.
11. Self service only with packaged products and buffets not in open Form, but as service buffets in compliance with local hygiene requirements. Uniformities from the risk assessment. It must be ensured that dishes and cutlery cannot be touched by several people.
12. In the service processes, care is taken that food and drinks go to the guest without any additional risk.
13. There are no cases of coronavirus infection via contact with food well known. The general hygiene rules apply to the delivery, food storage and processing.
14. In the kitchens, as far as possible, there is a distance between the employees adhered to at least 1.5 m. If this is not possible, a mouth-nose Wear cover. Companies have the work organization / item division design so that minimum clearances are maintained, if necessary the range of dishes can be coordinated accordingly.
15. It is urgent to ensure that the minimum ensure minimum distances between employees. If this in is not possible in some cases, the employees must wear cover.

16. During rinsing it is ensured that the specified temperatures be achieved to ensure safe cleaning of the dishes and glasses.

to create.

17. Guest toilets are cleaned regularly. It is ensured that river sig soap, disposable towels and possibly hand disinfectant and disposable gloves are available. Guests are given the right hand ([Notice](#)) and distance regulations also in the sanitary area.

If necessary, access is regulated to ensure compliance with the minimum ensure distance

18. Guests' routes should be planned and pre-planned wherever possible be.

As of May 13, 2020

