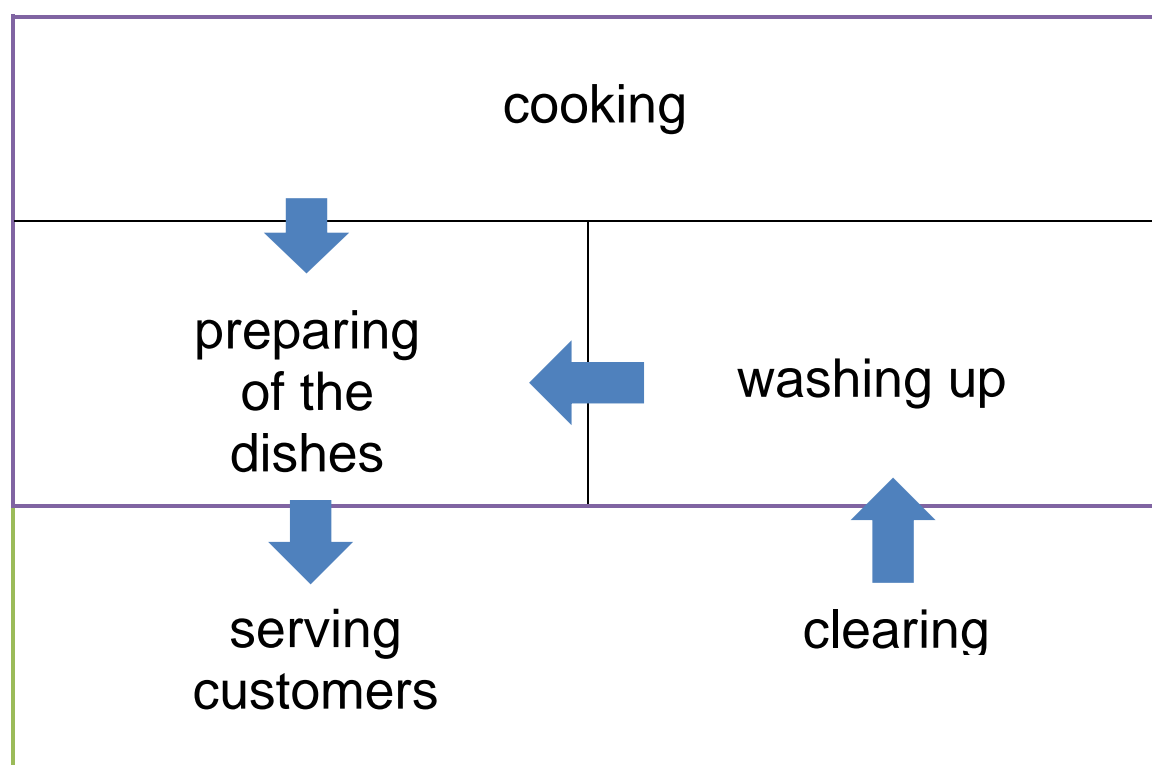


Hospitality industry: Organising the kitchen

In the kitchen, various flows come together, both of staff and food. In the HACCP plan of the kitchen, the different flows are already separated as much as possible in the design.

A few points of attention can further help to reduce the risk of cross-contamination:

- Picture the different movements of personnel, food and eating utensils.
- Persons who are not part of the kitchen staff are not allowed to enter the kitchen.
- Keep clean cutlery, plates, cooking utensils and other materials clearly separated from the used cooking and eating utensils. Also keep the personnel touching these items separate from each other.
- Each cook works exclusively with his own material and works on only one dish at a time.
- Provide a separate and clear area for cooking, preparing the dishes, washing up and serving in the restaurant itself. If necessary, use tables to clearly separate them from each other.
- Staff remain active within the same zone. If a person does change zones, hands are washed first.
- Staff wear masks and hairnets or chef's hats. Towels and chef's clothing must be changed frequently.



kitchen - restaurant

This document was prepared on 18 May 2020 on the basis of the measures in force on that date.