

Hospitality industry: Linen processing

- Preferably use paper tablecloths, napkins, and placemats. If the tables are still covered with linen tablecloths, this should be cleaned thoroughly after each guest and washed at a temperature above 60°C. Immediately remove all dirty linen using a linen bag (in a stand-up container with a closed lid that is operated by foot). Do not push the air out of the linen bags. The employee who handles the linens respects good hand hygiene rules.
- Keep dirty and clean linen clearly separated.
- Avoid all contact between the face and linen, garbage, and other objects that may have come into contact with guests.
- Supply of linen:
 - The entrepreneur asks the company that manages the linen deliveries to cover the clean linen in order to avoid all contact.
 - The entrepreneur offers two separate delivery days. One to send the dirty laundry away and the other day to receive clean linen.

This document was prepared on 2 June 2020 on the basis of the measures in force on that date.