

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, poultry 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 partially pre-baked filling,
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 easily multiply in the above mentioned food. By the consumption of such food contaminated even 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 practice any of the above mentioned activities** in case you have **symptoms** pointing to one of the following diseases or in case they are diagnosed by a doctor:

- Acute transmissible gastro-enteritis (suddenly occurring, contagious diarrhoea) produced by salmonella, shigella, vibrio cholerae, staphylococcus, campylobacter, rotavirus, or other organisms causing diarrhoea
- Typhoid or paratyphoid fever
- Virushepatitis A or E (inflammation of the liver)
- Infected wounds or a skin disease which bear the risk that 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:

- Salmonella
- shigella
- entero-haemorrhagic Escherichia coli-bacteria
- vibrio cholerae.

If you **excrete** these bacteria (even without feeling sick), you are also **prohibited to handle food**.

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 may follow only after some days) are indicators for **typhoid and paratyphoid fever**.

Cloudy white diarrhoea with high fluid loss is typical for cholera (vibrio cholerae)
A **yellow hue of the skin and the eyeballs** together with weakness and a lack of appetite point to an inflammation of the liver (**virushepatitis A or E**).

Wounds or open spots of skin diseases are suspect to be infected if they are **red, have a smeary top, if they discharge fluid secretions** or if they are **swollen**.

If you realise such symptoms you have to see your doctor or the doctor in occupational health as quick as possible! You also have to inform him that you professionally handle food. Additionally, you are obliged to promptly inform your superiors about the disease. We now request you to sign the following declaration stating that you have read and understood this leaflet and that you know of no reason why you should be prohibited from professionally handling food.

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