

Health Requirements That Must be **Observed During Performance of The** Work

Disclaimer: The English version is a translation of the original in Arabic for information purposes



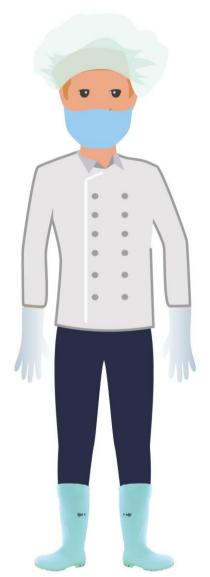
Workers shall wash hands before work, if they are dirty, or when they touch what could be a source of contamination such as: raw materials, equipment, surfaces, and when entering toilets. This is done with



Eating shall be in the eating area.



Workers should stop the habit of touching the mouth, nose, or head.





Tasting food should not be done with fingers but with clean spoons and should only be used once if the tasting is directly from the main pots.



No smoking or spitting in the workplace.



Hands should be washed with soap, water, and disinfectant in case of coughing, sneezing or swaddling.



Avoid touching food items by hand as much as possible and instead use tools such as tweezers, forks, etc. Or using clean gloves and replace /clean them whenever they get dirty.





