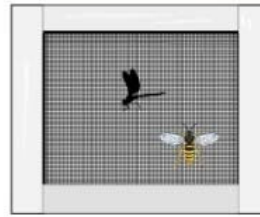


HYGIENE TIPS FOR COMMUNAL KITCHENS IN HOSTELS ON THE CAMINO DE SANTIAGO



Make sure that any food left by pilgrims such as open containers/tins, eggs or prepared foods are not a health risk to other users

Make sure that any food which must be refrigerated is not stored at room temperature



On windows, install mosquito nets which may be easily removed for cleaning



Do not use kitchen cloths. Use disposable paper towels



Make sure that an ample supply of hot water is available



Make sure that the kitchen and any cooking equipment are kept clean prior to the arrival of pilgrims. Use a clean mop and keep it separate from other mops used to clean bathrooms or other areas



Make sure rubbish is kept in plastic bags and in a hermetically sealed rubbish container. Make sure the rubbish container is cleaned regularly



Make sure that cooking oil is collected in a separate container until it can be taken to a recycling point. Make sure the container is visible and is clearly marked



Clean the smoke extractor and filter regularly



Make sure that washing up liquid as well as clean and disinfected sponges are available and in perfect condition (use a few drops of bleach)



Keep chemical products in their original containers and never pour them into food containers or bottles



Keep cleaning products and disinfectants under lock and key in a separate cupboard well away from food



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