

Tips for a safer bakery

Together we can stop the spread of COVID-19

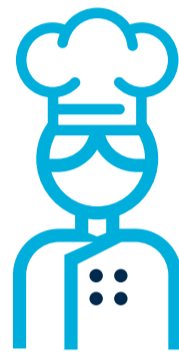
1 Maintain good personal hygiene



Wash your hands



20 Seconds



Wear a clean uniform



Avoid sharing utensils

2 Increase cleaning and sanitising of high-touch surfaces

Use a different cloth for each of the following



Cash registers



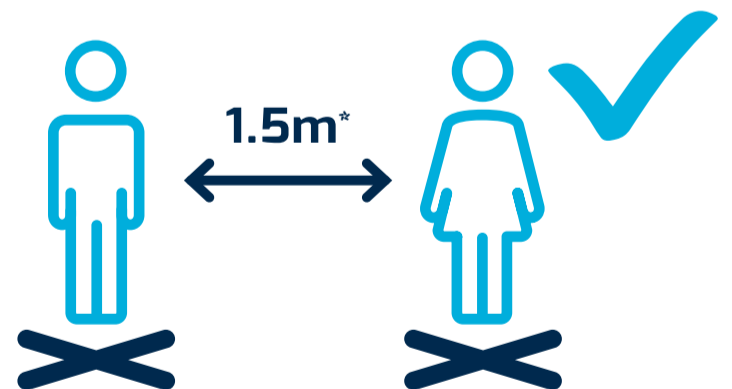
Display cabinets



Utensils

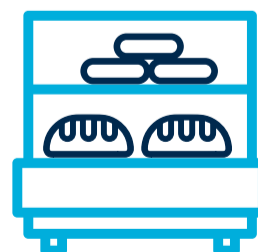
3 Keep a 1.5 metre* distance between people

Place visible markers on the shop floor to guide customers



4 Cover baked products and stop self-service

Keep all products in sealed packaging or behind closed display cabinets for staff handling only



* Recommendations on safe distancing measures may vary. AEGIC believes 1.5m is a safe distance for milling, baking and noodle businesses. If your government or local authorities require wider distancing, please follow their recommendations.