



A) Infrastructure of a professional kitchen

We have a fully equipped professional kitchen of 900m² net, respecting the hygiene standards required in food by the Ministry of health. All our spaces are equipped with hand wash sinks and our hand soap is Lavmain + (Realco). It is a disinfectant, unscented liquid soap, specially developed for hand hygiene in the food sector.

All orders are transported by vans equipped with professional refrigeration units to ensure the cold chain to the place of delivery. The temperatures of these groups are controlled at all times via a digital system.

B) HACCP plan

Our kitchen follows a daily cleaning schedule, followed by a cleaning team at the end of production. We use the Degres L + product (Realco), which is an enzyme-based liquid disinfectant cleaner recommended for floors and surfaces (walls, work tables, floors, epoxy, etc.) in the food industry. Which is checked daily by our quality specialist.

Our production is checked every two months by a laboratory approved in the Grand Duchy of Luxembourg. They come without warning and take food, contact and surface samples. The results have always been good and in accordance with the standards in force.

The entrance and exit of our products are also digitalize to assure their traceability.

C) Staff

Our staff are regularly trained in hygiene and HACCP rules, and are surrounded by catering professionals (cooks, pastry chefs, dietician, butlers, managers).

They are equipped with the appropriate clothing (jacket, pants, charlotte, gloves and face mask) and shoes for work in the food industry.

Hand disinfection at the entrance to the locker room, at the start of the shift, at each new work task, before and after breaks and at the end of the shift. And in addition, use of gloves which are replaced if a new allergenic product is used or if the masks or eyes have been touched.

D) Extra precautions regarding the Corona virus

Currently none of our employees or one of their family members have been (on vacation) in one of the areas at risk and no one shows any external signs. Employees must report at their return their destination of vacation.

The safety instructions have been communicated to all members of our team, and what to do when they have respiratory symptoms or fever. Sick employees must stay at home. We have also scheduled regular checks on the health status of our employees.

It is also forbidden for staff members at work to kiss (bises) and give hands.

We monitor the situation closely on a daily basis and take additional measures immediately if necessary.