



A) Staff

Following the new measures announced by the Luxembourg government [Covid Check 3G regime](#) we would like to inform you that all our employees and deliverers are in possession of a complete vaccination certificate, a recovery certificate or a valid covid negative test certificate with QR code.

In addition, our staff is regularly trained in hygiene and HACCP rules, and are surrounded by kitchen professionals (cooks, pastry chefs, dietitian, hotel managers, managers).

They are equipped with the appropriate clothing, charlotte, gloves, face masks and shoes for the food industry.

Hand disinfection at the entrance, at the changing rooms, at the start of a shift, each time a shift is taken, before and after breaks and at the end of a shift. And in addition use of gloves which are replaced if a new allergenic product is used or if the masks or eyes are affected.

A) Infrastructure of a professional kitchen

We have a fully equipped professional kitchen of 900m², respecting the hygiene standards required in food. 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.

D) Extra precautions regarding the Corona virus

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.

We also advised our team to avoid kisses and join hands.

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