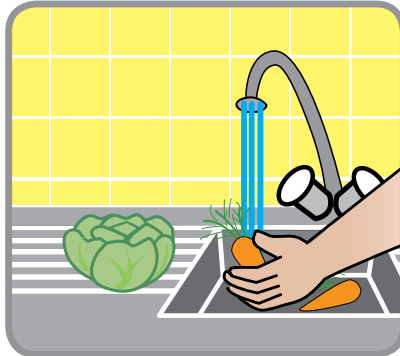




# Küchenhygiene



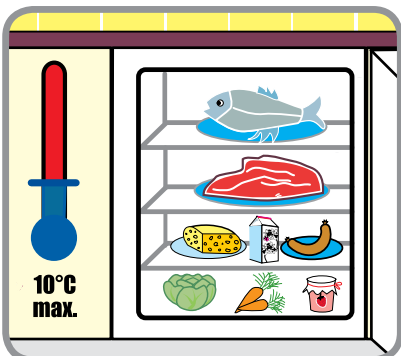
Hände gründlich waschen.



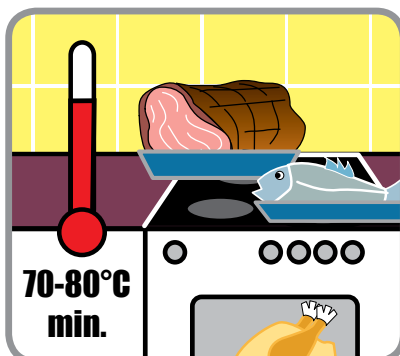
Lebensmittel gründlich abwaschen.



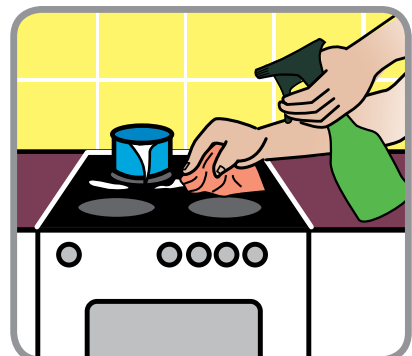
Zum Abspülen heißes Wasser und Spülmittel verwenden.



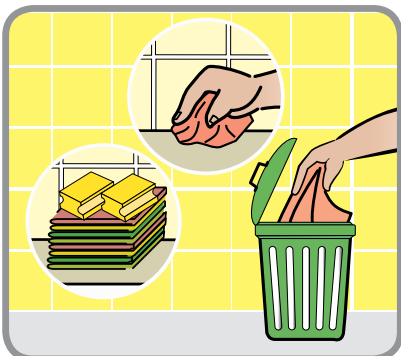
Lebensmittel ausreichend kühlen.



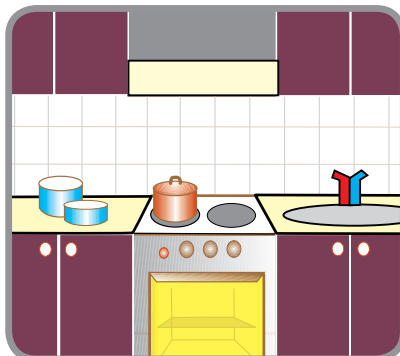
Speisen ausreichend erhitzen.



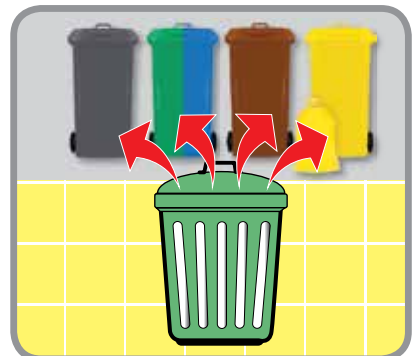
Kochstelle nach Benutzung säubern.



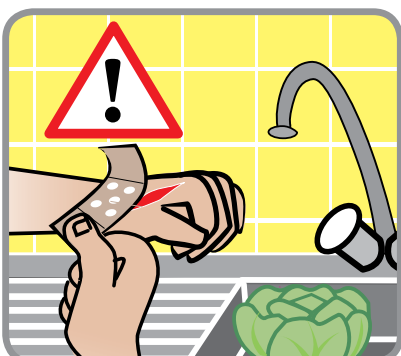
Lappen und Schwämme regelmäßig wechseln.



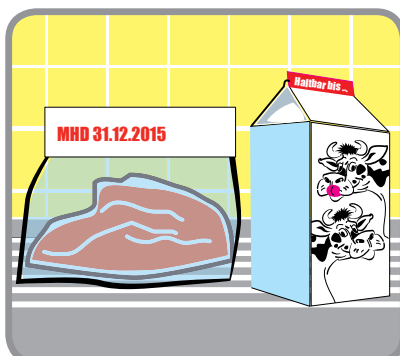
Ordnung halten, Sauberkeit wahren.



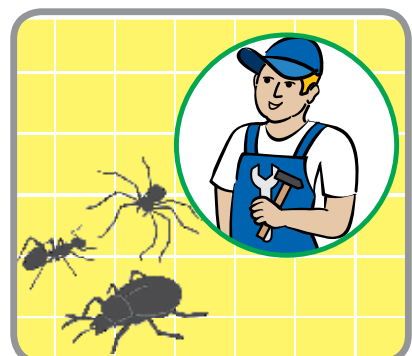
Abfall trennen und entsorgen.



Vorsicht mit offenen Wunden.



Mindesthaltbarkeitsdatum beachten und rohe und gekochte Lebensmittel getrennt aufbewahren.



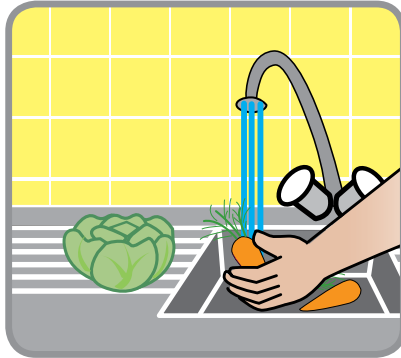
Bei Insekten- oder Schädlingsbefall den Hausmeister informieren.



# Higjiena e kuzhinës



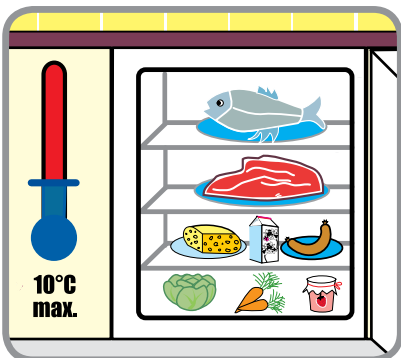
Lani duart mirë.



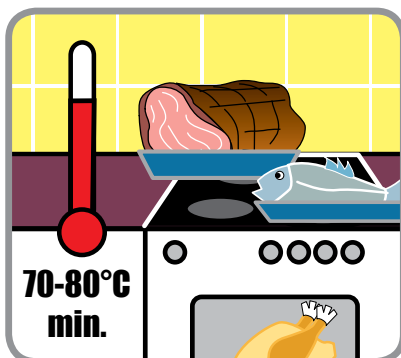
Lani mirë ushqimet.



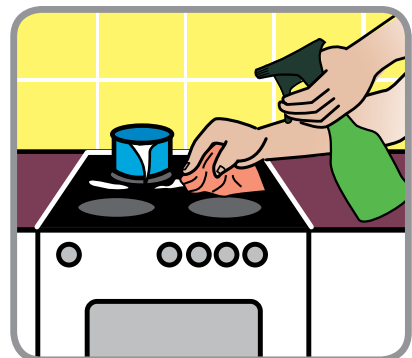
Për larje përdorni ujë të nxehtë dhe solucion.



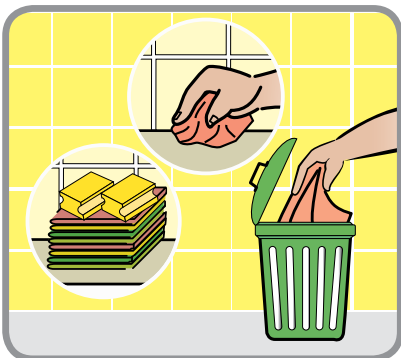
Ftohini ushqimet mjaftueshëm.



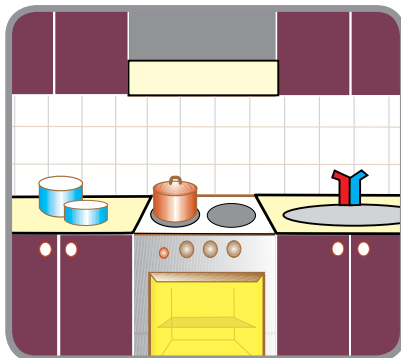
Ngrohini gatimet mjaftueshëm.



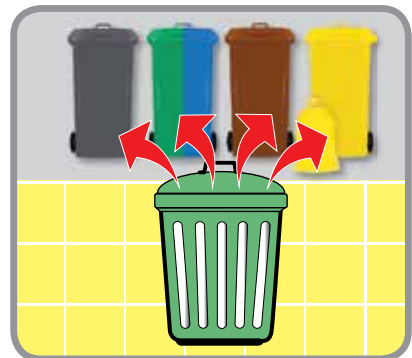
Pastroni vatrën e gatimit pas përdorimit.



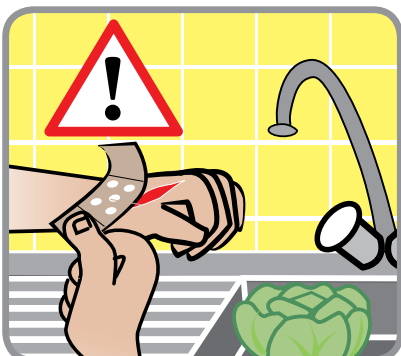
Ndërroni rregullisht lecatat dhe sfungjerët.



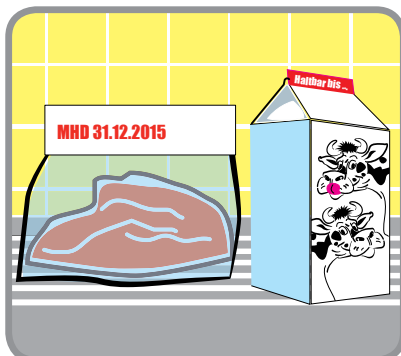
Mbani rregull, mbani pastërti.



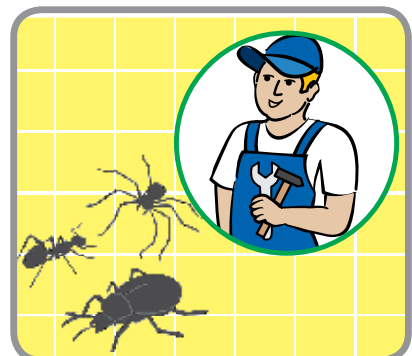
Ndani dhe hidhni mbeturinat.



Bëni kujdes nëse keni plagë të hapura.



Vini re datën e skadencës dhe ruajini të ndara ushqimet e gatuar nga ato të freskëta.



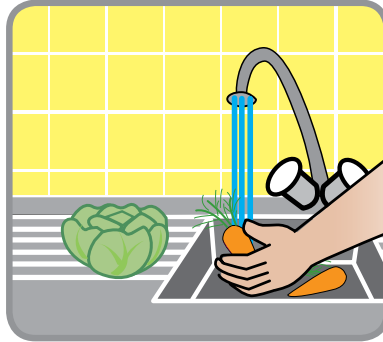
Njoftoni administratorin nëse ka insekte ose dyndje të dëmtesve të bimëve.



# نظافة المطبخ



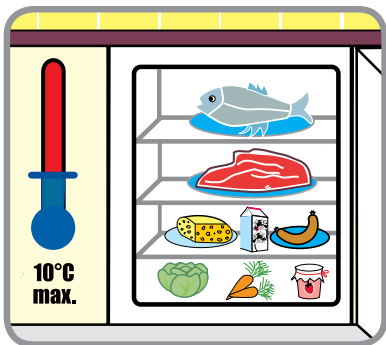
اغسل اليدين جيداً.



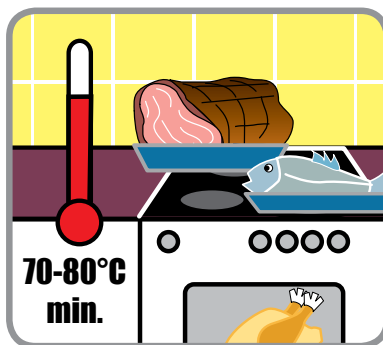
اغسل المواد الغذائية جيداً.



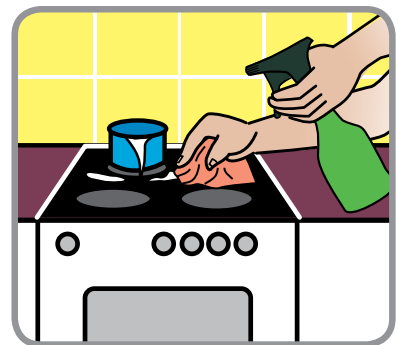
استخدم الماء الدافئ والصابون للشطف.



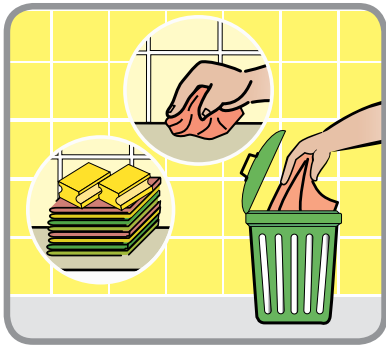
قم بتبريد المواد الغذائية بالشكل الكافي.



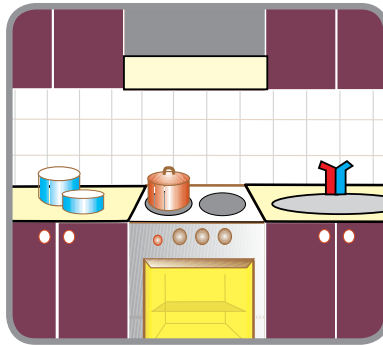
قم بتسخين الوجبات بالقدر الكافي.



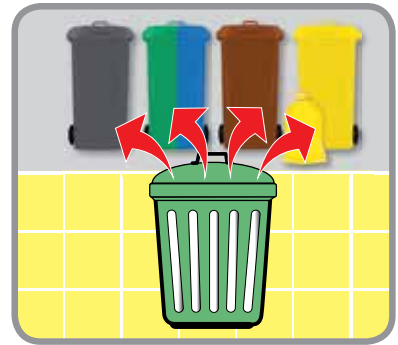
قم بتنظيف أماكن الطبخ بعد الاستخدام.



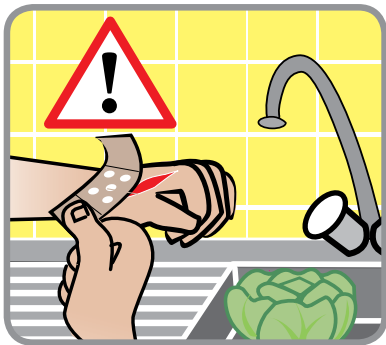
قم بتغيير خرقة واسفنج التنظيف باستمرار.



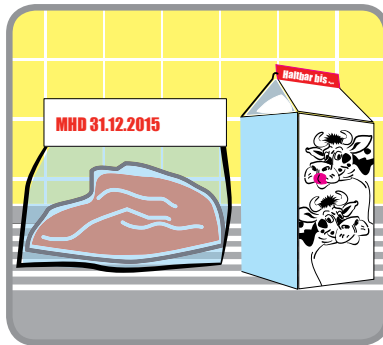
حافظ على النظام والنظافة.



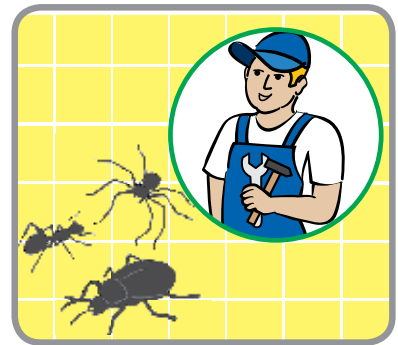
قم بفصل القمامة وتخلص منها.



تعامل بحذر مع الجروح المفتوحة.



انتبه إلى تاريخ الصلاحية واحتفظ بالمواد الغذائية النيئة منفصلة عن المطبوخة.



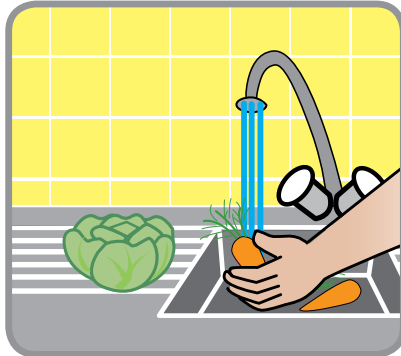
قم بإبلاغ المسئول عن المنزل عند وجود حشرات أو هوام.



# Kitchen hygiene



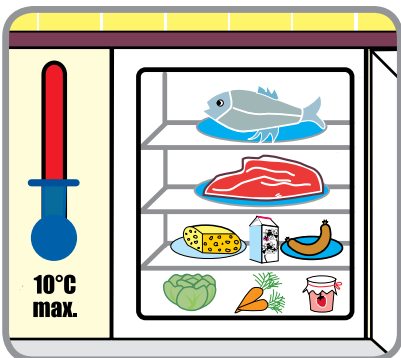
Always wash your hands before touching food.



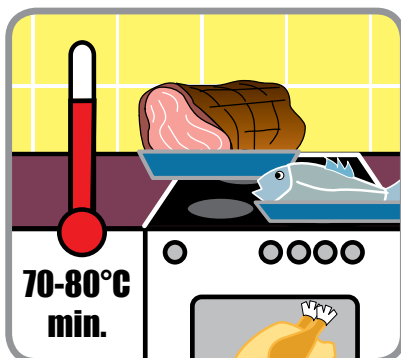
Wash groceries properly.



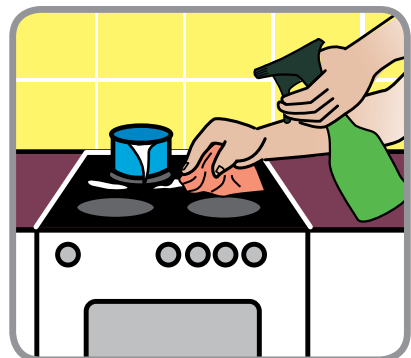
Use hot water and dish liquid.



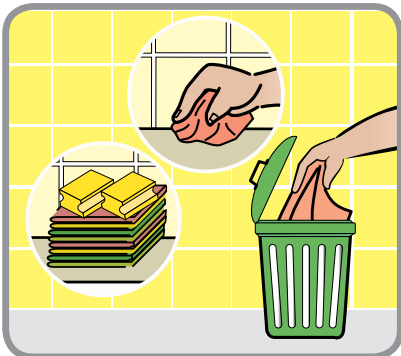
Refrigerate groceries (especially meat, fish, milk and dairy products).



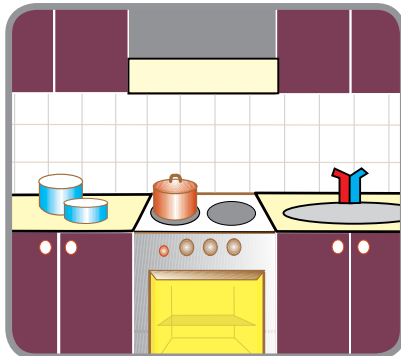
Heat food (especially meat and fish) long enough to kill germs.



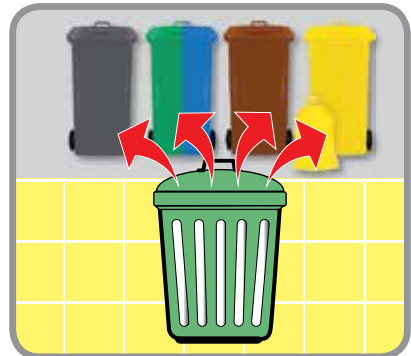
Always clean the stove after using.



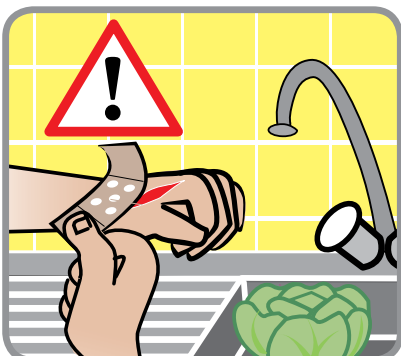
Change wipes and sponges regularly.



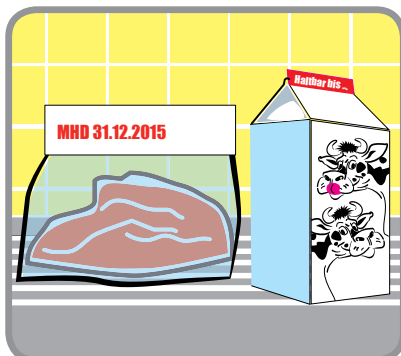
Always tidy up and keep everything clean.



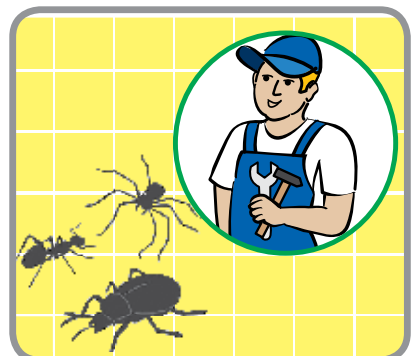
Separate and dispose waste.



Be careful with wounds.

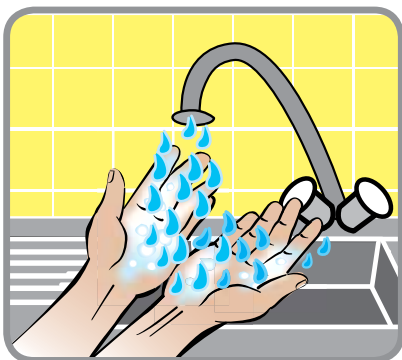


Pay attention to the "best before date" and separate raw and cooked groceries.

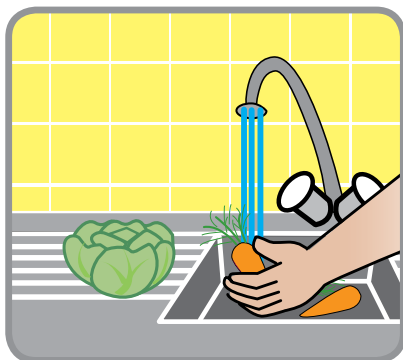


Inform caretaker when discovering insects or vermins.

# Hygiène culinaire



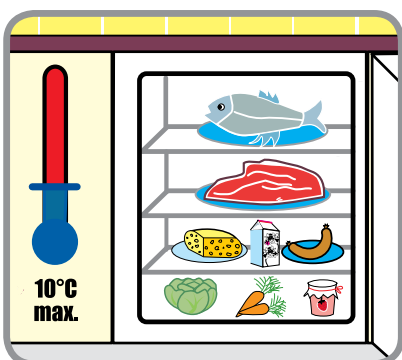
Se laver les mains minutieusement.



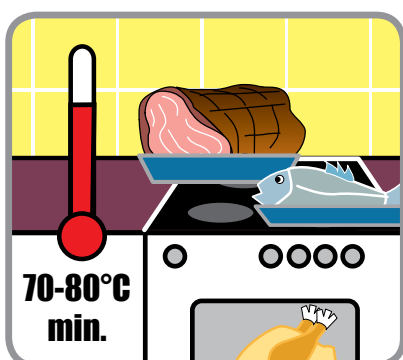
Rincer les aliments minutieusement.



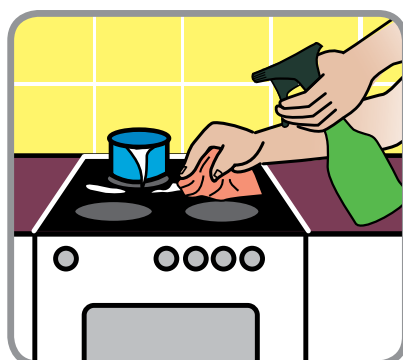
Pour faire la vaisselle, utiliser de l'eau chaude et du liquide vaisselle.



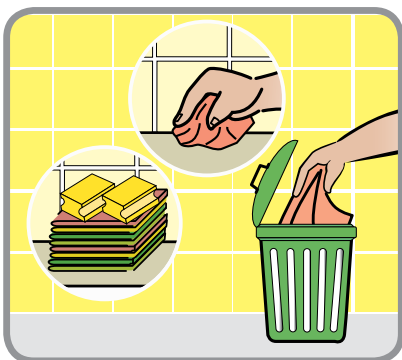
Conserver les aliments au frais.



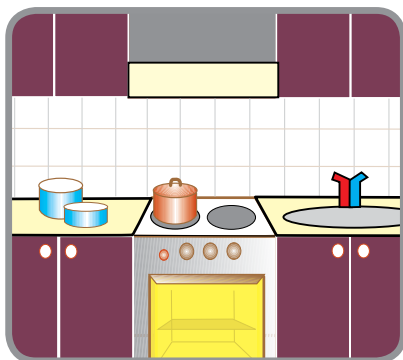
Faire cuire les aliments suffisamment.



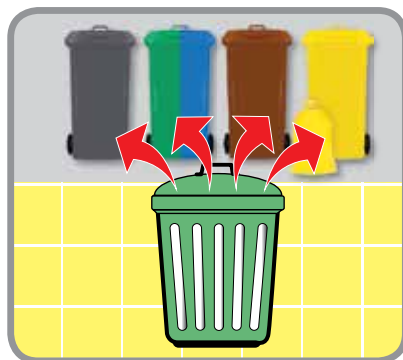
Nettoyer l'espace de cuisine après utilisation.



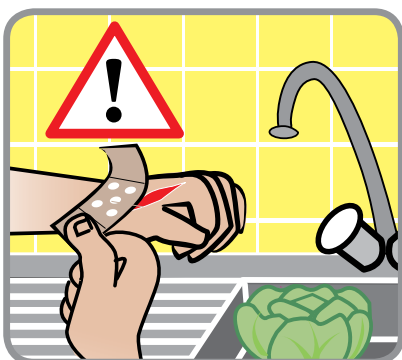
Changer les chiffons et éponges régulièrement.



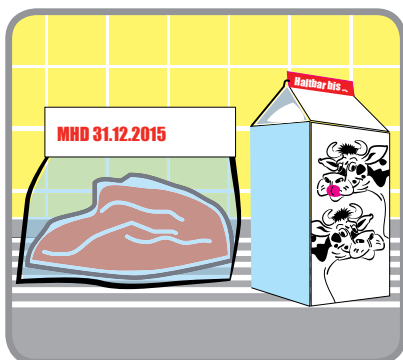
Maintenir l'ordre et propreté.



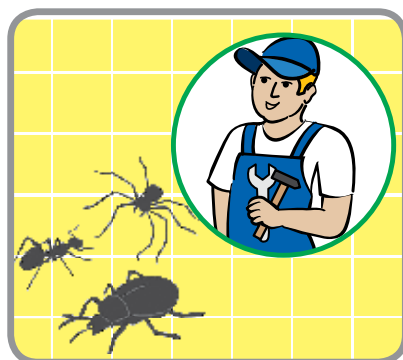
Faire le tri sélectif des déchets et sortir les déchets.



Attention aux plaies à vif.



Vérifier la date limite d'utilisation optimale et conserver les aliments crus et cuits séparément.



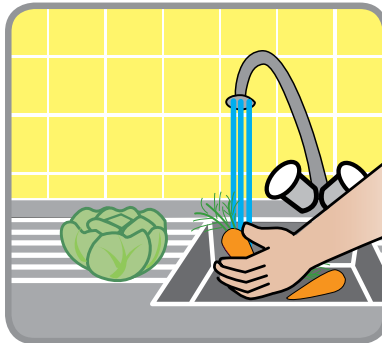
Informez le concierge en cas d'infections par des insectes ou par des insectes nuisibles.



# بهداشت آشپزخانه



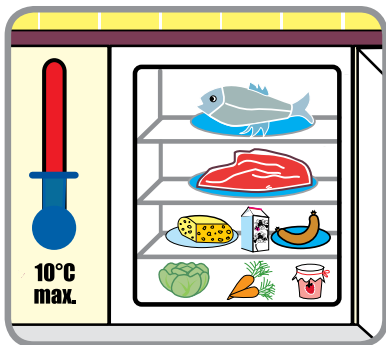
دست ها را خوب بشوئید.



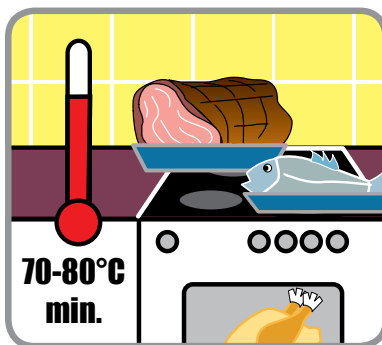
مواد غذائی را خوب بشوئید.



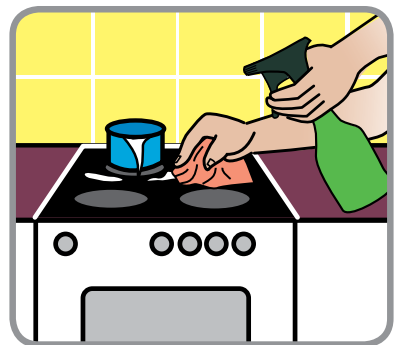
برای شستن ظروف از آب داغ و ماده ظرف شویی استفاده کنید.



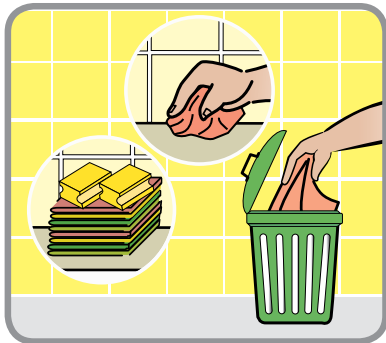
مواد غذائی را خنک نگهدارید.



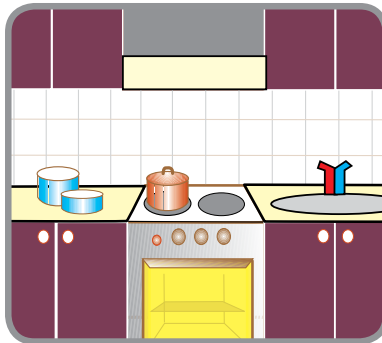
غذاها را به اندازه کافی حرارت دهید.



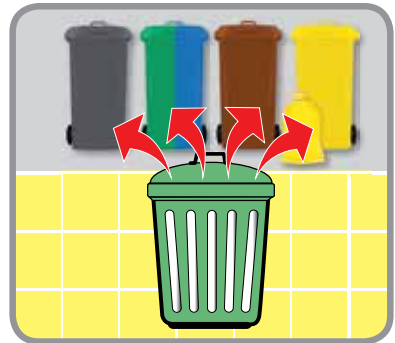
محل آشپزی را به اندازه از استفاده تمیز کنید.



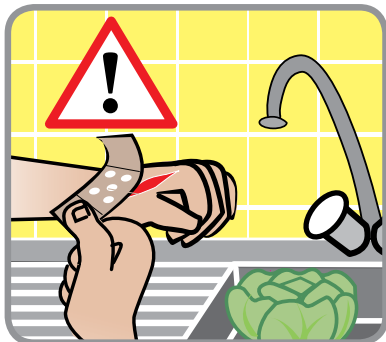
دستمال ها و اسفنج ها را مرتب عوض کنید.



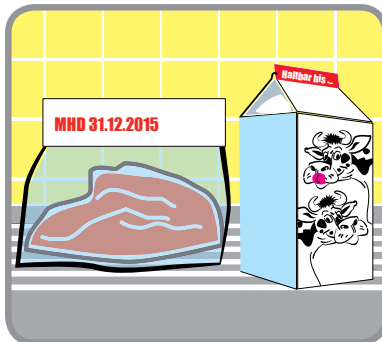
نظم را رعایت کنید، تمیز نگهدارید.



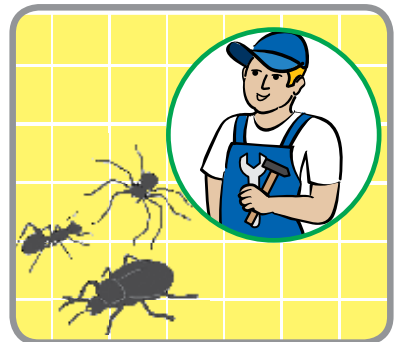
زباله را جدا کنید و به زباله دان بریزید.



مواظب زخم های باز باشید.



توجه به تاریخ مصرف داشته باشید و مواد غذائی خام و پخته را جدا از یکدیگر نگهداری کنید.



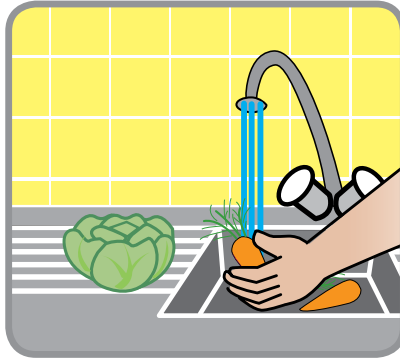
چنانچه متوجه حشرات و آفت شدید به سرایدار اطلاع دهید.



# Higijena u kuhinji



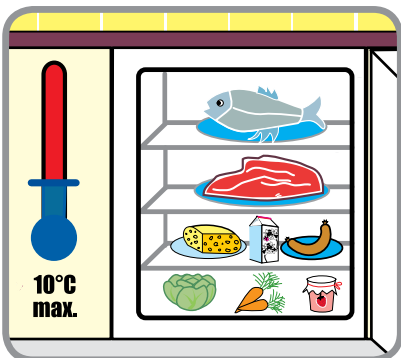
Pažljivo oprati ruke.



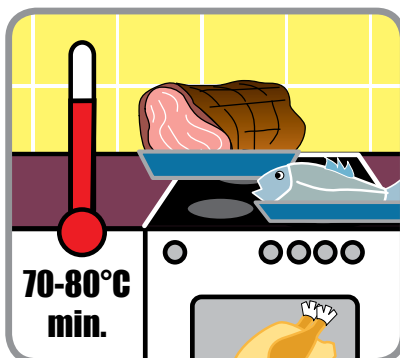
Pažljivo oprati namirnice.



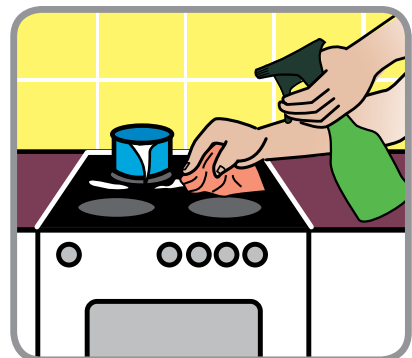
Za pranje sudova koristiti toplu vodu i sredstvo za pranje sudova.



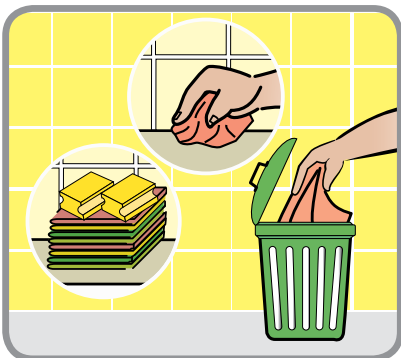
Namirnice dovoljno hladiti.



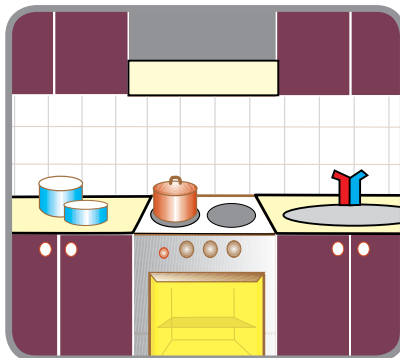
Jela dovoljno zagrijati.



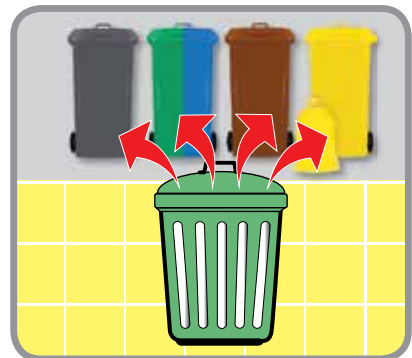
Posle korišćenja očistiti mesto kuvanja.



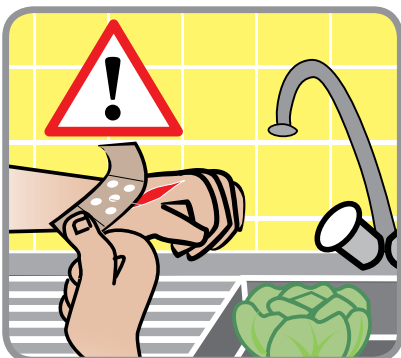
Redovno menjati krpe i sunđere.



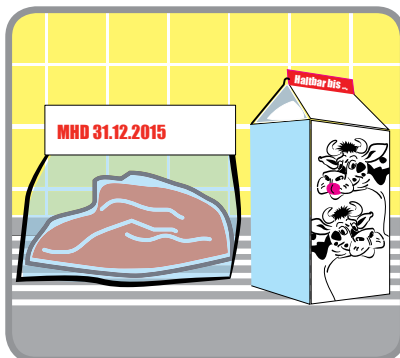
Održavati red i čistoću.



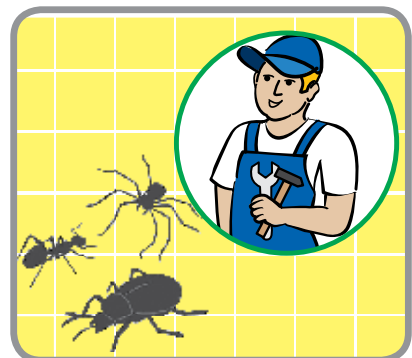
Smeće razdvajati i bacati na propisan način.



Pažljivo sa otvorenim ranama.



Voditi računa o isteku roka trajanja i držati odvojeno sirove od kuvanih namirnica.



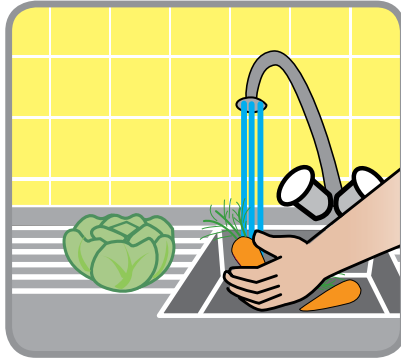
U slučaju pojave insekata i štetočina obavestiti domara.



# Nadiifinta madbakha



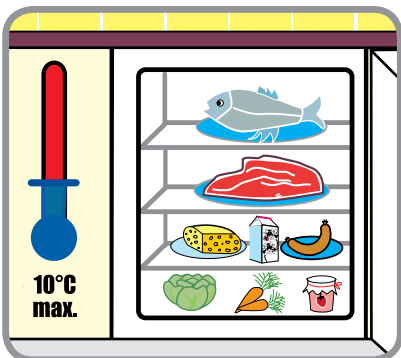
Gacmahaga si fiican u masax.



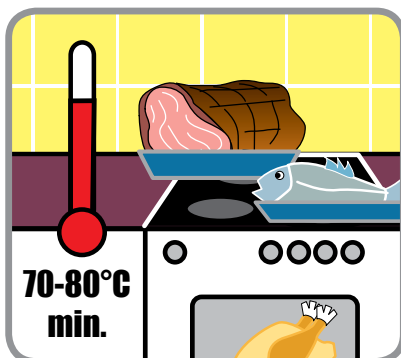
Khudrada si fiican u maydh.



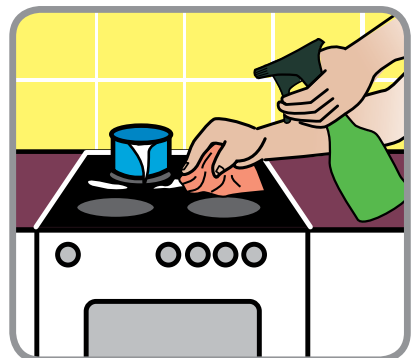
Si aad u maydho ku dar shampoo iyo biyo kulayl.



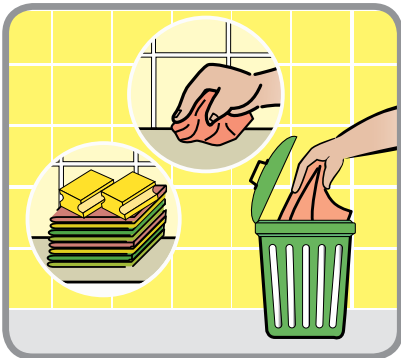
Raashinka ku daa talaajada.



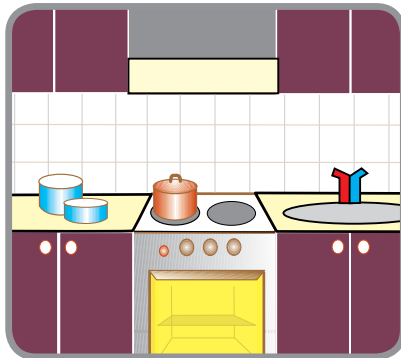
Raashinka sida loogu talo galey kulayl ka dhig.



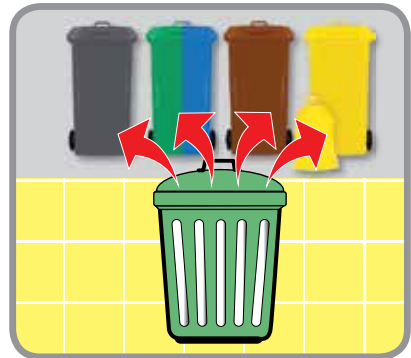
Meeshad wax ku kariso si fiican u nadiifi.



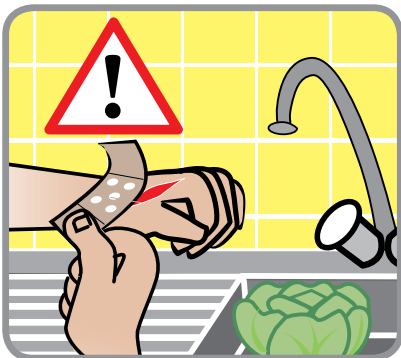
Tuwaalka masaxad mar walba soo badasha.



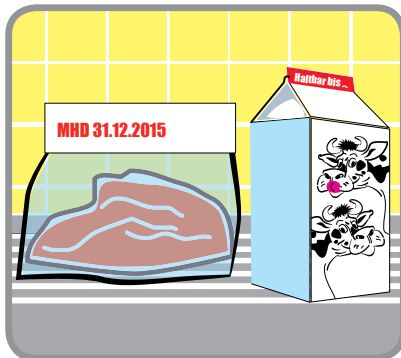
Ilaali nadaafada iyo akhlaaqda meesha.



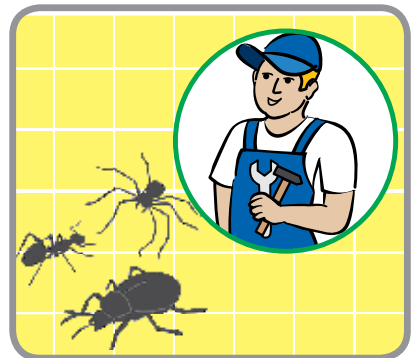
Qaashinka kala saara noociisa.



Iska ilaali dhawacyada fudud.



Waqtiga cuntadu dhacayso u fiirsada iyo waxa qaydh iyo waxa la kariyey ha isku darina.



Haddii cayayan meel ku dhasho u sheeg masuulka meesha