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## Publications

11/01/2008

### E-fact 27 - Hot environments in HORECA

Heat stress is a significant risk for employees in the hotel, restaurant and catering (HORECA) sector, especially kitchen workers. This E-Fact explains how to recognise and treat heat disorders. It also lists the benefits of implementing proper controls and work practices. In high temperatures, concentration drops, mistakes occur and exhaustion sets in, increasing the likelihood of accidents. If the body temperature becomes too high, it can cause death. Employers should provide instructions and training on preventive measures and adequate protection to prevent heat stress.

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