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## Publications

**11/01/2008**

### **E-fact 26 - Dangerous substances in HORECA**

In the hotel, restaurant and catering sector (HORECA) sector, many substances pose a risk to employees. Cleaning, disinfecting, handling food and biological waste can lead to allergic reactions and skin diseases such as dermatitis. Employees are also exposed to cooking fumes and second-hand smoke. This E-Fact describes the risks that employees face from dangerous substances in the sector and offers practical measures that can be introduced to lessen their impact. Two practical examples are described: one on handling carbon dioxide; the other on second-hand smoke.

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