

Information sheet: Hygiene regulations for handling food (Translated with deepL)

1. Snack and drinks stands must have a solid roof and be enclosed at the sides and rear (Sunshades etc. cannot be recognised, with the exception of the guest area). The roof must protrude from the open sales side.
2. The material of the side and rear walls must be light-coloured, smooth and easy to clean (up to a height of at least 2 metres).
3. The floor must be non-slip, continuous and easy to clean. For reasons of hygiene, existing gravel, grass and, where applicable, paving slabs or asphalt cannot be recognised as flooring for the food preparation area (cover with rubber mats/pergula etc.).
4. Sales and work tables must be fitted with a smooth, crack- and crevice-free, easily washable top or corresponding covering.
5. If food is handled, displayed or stored in the serving area, it must be protected from sneezing or coughing by a so-called "spit protection". The height should be 1.50 m and the depth 25 to 30 cm. The spit protection can be made of glass or plexiglass.
6. In catering stands where food is prepared or handled, a hygienic, easily accessible hand-washing facility must be available, always with a connection to the drinking water supply and waste water drainage system, with a soap dispenser and disposable towels. If sensitive (perishable, refrigerated) foodstuffs are handled, a hot water supply is required for the hand-washing basin.
7. If reusable dishes are used for washing up or food is prepared, a dishwashing facility with hot water (connection to the drinking water supply and sewage system) must be available. Only pipes or hoses approved for drinking water may be used for supply lines.
8. Clean crockery must be stored separately from dirty crockery and protected from soiling. Used crockery may not be returned to the serving area.
9. Food intended for sale must be protected from the weather, soiling and other adverse effects.
10. Sufficient space and suitable rooms for storing and handling food must be provided. Cleaning, preparing and defrosting food (salads, vegetables, etc.) outdoors is not permitted.
11. Unpackaged food may only be transported in clean containers and covered.
12. Food containers must be food-safe and must not be placed on the floor.
13. Sufficient refrigeration facilities or suitable refrigerated counters must be available in every snack stand where perishable foodstuffs or foodstuffs of animal origin are processed or sold. Refrigeration may only be interrupted for short periods for the purpose of sale.
14. Foodstuffs may only be produced, treated or placed on the market in such a way that they are not exposed to the risk of detrimental effects if the necessary care is taken. When handling or dispensing, appropriate hygienic aids (e.g. tongs, forks) must be used where necessary. Smoking and snuffing is not permitted in rooms where food is handled or sold.
15. Food waste and leftovers must be disposed of immediately in the disposal containers provided for this purpose. Waste storage must be odor-proof and vermin-proof. A sufficient number of non-flammable waste containers must be placed at each catering stand.
16. Street clothes may not be stored in the same room where food is stored or handled. Visitor toilets may not be used by staff (the organizer will provide staff toilets on request).
17. Appropriate hygienic work clothing must be worn when handling food.
18. Hands must be cleaned thoroughly before starting work and after work breaks. When handling poultry, fish or minced meat, disinfectant must also be used in accordance with the manufacturer's instructions. Only disposable cloths should be used to dry hands.
19. Only healthy persons may be entrusted with the treatment and preparation of food and beverages or with their distribution (no coughing, colds, vomiting, diarrhoea; no wounds in the area of the arms and hands and no other illnesses).
20. The additives and allergenic ingredients contained in the food and beverages must be clearly marked in easily legible lettering (notice, menu).