

Berlin Veterinary and Food Inspection Office

Leaflet

Hygiene requirements for the sale of foodstuffs in street trading, at markets and during public festivals

The sole purpose of this leaflet is to provide helpful information for traders. It makes no claim to be exhaustive. It does not give anyone dispensation from the obligation to inform themselves of the current status of statutory hygiene regulations.

General hygiene requirements

1. The locations of sales facilities in which foodstuffs are produced, processed and marketed must be chosen to ensure that the foodstuffs are not exposed to any adverse effects arising from contaminants, microorganisms, weather factors, smells, temperatures, gases, vapours, smoke, aerosols, animal pests, human and animal excrement, waste matter, waste water, cleansing agents and pesticides as well as from unsuitable treatment and processing methods.
2. Only foodstuffs produced in premises monitored by the Food Inspection Agency may be marketed. Church, school and other charity events are exempted from this regulation.
3. The water used in the sales facility must be of drinking water quality. Water supply hoses must be marked as suitable for drinking water. Canisters must be suitable for foodstuffs and should be made of transparent material so that any contamination can be detected.
4. Toilets and hand wash basins with running hot and cold water and materials for cleaning and drying hands hygienically must be available to personnel in the immediate vicinity of the sales facility (at a maximum distance of 100 metres). The toilets must be accessible to the personnel during the entire period of operation and should not be available to the general public.
5. Clean and suitable working clothes must be worn when handling unpacked food. Personal hygiene must be maintained.
6. Smoking is prohibited in the production, processing and marketing of unpacked foodstuffs.
7. Foodstuffs may only be stored within the sales or storage facility, not directly on the floor and only in approved food containers.
8. Unpacked foodstuffs must be protected against adverse consumer effects, e.g. by means of glass shields or covers.
9. Clean, suitable aids (tongs, spoons, etc.) must be used for the sale of unpacked foodstuffs. Manual contact with foodstuffs must be limited to the necessary minimum.
10. Personnel handling perishable unpacked foodstuffs must satisfy the requirements specified in the leaflet on "Personnel Hygiene Training in the Food Sector".
11. The traceability of the foodstuffs on offer and used must be guaranteed.

Structural requirements for the marketing of unpacked foodstuffs (apart from fresh fruit and vegetables)

1. The facilities in operation must be located, designed, built, maintained and cleaned in such a way that any risk of contamination, especially by animals and pests, is averted. Floors, side walls and fixtures must have smooth surfaces and be easy to clean. Unpacked, perishable foodstuffs may only be sold in sales stands that – with the exception of their open upper part – are enclosed on all sides by walls, floors and ceilings. The sales side must be fitted with a projecting roof or some other device that will adequately protect foodstuffs from adverse weather effects.
2. Minced meat should only be produced in “mobile minced meat sales stands” in accordance with DIN 10500.
3. The sales stands must have an adequate supply of hot and cold water. They should be connected to the public water supply and sewerage system. If, in individual cases, a connection is not possible, adequate amounts of water of drinking water quality must be available at all times (e.g. camping wash basin). In such cases closed receptacles must be used to collect dirty water. These must be emptied regularly.
4. The sales stands must contain suitable appliances for the hygienic washing and drying of hands. If foodstuffs have to be cleaned as part of the activity of the food company, care must be taken to ensure that the operations are carried out under adequate hygienic conditions.
5. Sufficient suitable cooling and storage facilities must be available. In the case of foodstuffs that must be stored at certain temperatures, thermometers suitable for measuring the storage temperature must be available. The temperatures must be recorded.
6. Production equipment (e.g. popcorn machines, almond roasters, grills, ice makers) must be installed in such a way that any detrimental effects caused by external persons, weather effects, etc. are ruled out.
7. Appropriate appliances for the hygienic storing and disposal of waste must be in place.
8. Cleaning agents and equipment as well as objects (e.g. private items) not needed for operational purposes must be kept separate from foodstuffs.

Legal bases in the versions currently in force

Food and Feed Code (Lebensmittel- und Futtermittelgesetzbuch) of 1 September 2005 (Federal Law Gazette I p. 2618)

Regulation (EC) No. 852/2004 on the Hygiene of Foodstuffs (OJ EU No. L 139 p.1)

Law on the Protection and Control of Infectious Diseases (IfSG – Infektionsschutzgesetz) of 20 July 2000 (Federal Law Gazette I No. 33 p. 1045 ff.)

Act governing the regulations for general food hygiene law (Federal Law Gazette 2007 p. 1816)

Recommendation:

DIN 10500

Further information is available from

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