

Bezirksamt Pankow

Abt. Öffentliche Ordnung

Ordnungsamt

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**Minimum hygiene requirements for
Food stalls at markets, fairs and similar events
and similar events**

Foodstuffs may only be produced, handled or placed on the market in stalls in such a way that, with due care and attention, they are not at risk of being adversely affected (= disgusting or other

(= a disgusting or other impairment of the impeccable hygienic condition of food through dust, microorganisms

hygienic condition of foodstuffs due to dust, microorganisms, contamination, weather influences, odors, temperatures, gases, etc.).

odors, temperatures, gases, vapors, smoke, aerosols, animal pests, human or animal excretions and pests.

excrements, pesticides or unsuitable treatment and preparation methods).

processes)

I. The following minimum requirements must therefore be placed on a sales stand:

1. the sales stand must adequately protect the food; the furnishings and equipment must be kept clean and

equipment must be kept clean and in good repair.

2. only objects/equipment/facilities may be used to handle the foodstuffs which are clean and in perfect condition.

3. suitable temperatures must be maintained for hygienic handling and placing on the market (e.g. cold storage and hot holding) of foodstuffs.

4. the products offered must be provided with the prescribed labeling features,

e.g. information on additives used, prices, etc.

5. the water used must be of drinking water quality

6. staff must maintain a high level of cleanliness and must wear appropriate, clean clothing

and, if necessary (when handling unpackaged, perishable food), wear hygienic protective clothing.

protective clothing. Staff must be healthy, i.e. free from infectious diseases, infected wounds, skin

infectious diseases, infected wounds, skin infections or ulcers

II. Further requirements for the production, handling and distribution of easily perishable foodstuffs

Explanatory notes: Perishable foodstuffs are foodstuffs that are microbiologically perishable within a short

perishable in a short period of time and whose marketability can only be maintained if certain temperatures

or other conditions, such as meat, fish, cheese and their products,

ice cream, bakery products with undercooked fillings, salads and snack items

Perishable foodstuffs must be sold from a sales trolley or kiosk, which must in particular meet the following requirements

must meet the following requirements in particular

1. the floor must be prepared to be non-slip, impermeable to water and joint-tight; it must be easy to clean.

It must be easy to clean.

2. all wall surfaces (up to a height of at least approx. 2m) are to be provided with a smooth, washable, light-colored covering,

All wall surfaces (up to a height of at least approx. 2m) must be provided with a smooth, washable, light-colored covering.

3. the ceiling must be smooth, tight and closed.

4. extractor hoods with grease filters must be installed above cooking/roasting/grilling equipment to remove the

vapors to the outside/above the roof.

5. a hygienic hand-washing facility with hot and cold running water of drinking water quality must be available in the stand/van.

and cold water of drinking water quality. Soap dispensers and clean disposable towels are towels must be provided in the area of the hand-washing basin, which must be easily accessible at all times.

easily accessible at all times. Any waste water produced must be discharged from the trolley in a hygienic manner, collected

(e.g. waste water tank) and disposed of in compliance with environmental hygiene regulations.

6. separate crockery must be provided for washing utensils and any guest crockery (use of reusable crockery).

A separate dishwashing facility must also be available for washing utensils and any guest crockery (use of reusable crockery).

7. sufficient and suitable cooling facilities must be available for stocking. The prescribed

The prescribed storage temperatures must be adhered to without exception; storage in private cars not designed for food transportation must be avoided.

storage in private cars not designed for food transportation is not permitted.

8. the snack stand/trolley must have all the necessary storage facilities and preparation areas made of food-safe material and in a hygienic condition.

9. if a charcoal grill is also set up in front of or next to the trolley, it must be adequately protected from adverse influences (roofing, wall coverings, flooring, customer protection).

protection. (see also the following notes)

III. Requirements for other food stands

At public festivals or similar events that take place at irregular intervals, certain foodstuffs may also be sold from other stands.

foodstuffs may also be sold from stands other than vending carts, snack carts and kiosks, e.g. sales tents, provided they are set up as follows:

1. the area must be enclosed on all sides.

2. the stand must be shielded from the weather, e.g. by a tent enclosed on three sides (a sunshade is not sufficient)

(a sunshade is not sufficient).

3. the floor in the sales stand must be solid (asphalted, concreted, tightly grouted, etc.). If no floor is not available (e.g. on a festival meadow), a suitable, easy-to-clean floor must be provided (e.g. a sunshade is not sufficient).

floor (e.g. floor tiles).

4. the work and sales tables for unpackaged foodstuffs must have a smooth, washable surface so that they are easy to clean.

surface so that they are easy to clean.

5. the sales stand (except for unprocessed fruit and vegetables) must be equipped with hand washing facilities

with warm running water (e.g. camping equipment), disposable towel dispenser and soap dispenser.

dispenser and soap dispenser. A bucket of water is not sufficient. In addition, waste water disposal must be

disposal must also be available.

6. unpackaged food (except fresh fruit and vegetables) must be shielded from shoppers in such a way

that they do not touch the food from the front or from above or in any other way - e.g.

by breathing on or coughing/sneezing/spitting on the food (shielding e.g.

by a counter top or by storing the food in the rear area of the stand.

of the stand).

7. containers with unpackaged foodstuffs may only be stacked on top of each other if this means that

the food is neither directly nor indirectly adversely affected. For this reason

For this reason, tightly closed containers should always be used.

8. if food is cleaned, a suitable device must be available that is separate from the hand wash basin.

separated from the hand wash basin.

9. in order to wash the utensils and if reusable crockery is used, an additional device (mobile dishwasher, own dishwasher, automatic dishwasher) must be used to clean the crockery.

dishes (mobile dishwasher, own dishwasher, automatic dishwasher, etc.) must be available at a suitable location.

etc.) must be available at a suitable location. The food handled and dispensed in the sales stand not be affected by the dirty dishes (separate return and cleaning of dishes).

and cleaning).

10. the food must be purchased ready to cook in packaged form and handled properly until it is delivered to the consumer

handled in accordance with regulations (refrigeration, hot storage, also during transportation).

IV. Personal hygiene

1. the staff/holder of the traveling trade card must be in possession of a certificate of instruction from the

health authority to exercise an activity in the food sector in accordance with the Infection Protection Act

(IFSG, according to § 43 para. 1 no. 1, 2). 2.

2. staff must wear hygienic protective clothing.

3. separate facilities (e.g. lockers) must be provided in the trolley/stand for the storage of street and hygiene clothing.

(e.g. cupboards) must be available in the trolley/stand or in another suitable place so that the foodstuffs cannot be adversely affected.

food cannot be adversely affected.

4. a staff toilet with anteroom/hand wash basin with hot running water must be provided for staff,

soap and towel dispenser is required. The shared use of a suitable toilet is sufficient

in the immediate vicinity of the location is sufficient, provided that use is ensured during the entire sales period.

is secured.

V. Location

1. the food stalls/trolleys must be set up on a paved site in a hygienically suitable environment.

suitable environment.

2. hygienic waste storage and disposal must be ensured; the waste containers must have lids, be emptied and cleaned regularly.

have lids and be emptied and cleaned regularly.

3. drinking water taps and waste water disposal facilities must be available in an appropriate adequate number of staff toilets must be available

VI. Other notes

Dispensing systems must have sinks (or a suitable automatic glass washer) for glasses that are connected to running water of drinking water quality.

connected to running water of drinking water quality; if no sink is available, only disposable cups may be used.

only disposable cups may be used; dispensing systems must carry the operating log and have a valid

have a valid cleaning certificate.

As the points listed here cannot be exhaustive, our office can provide further information on food law issues at the above address.

for further information on food law issues.

Violations of food law regulations can be prosecuted under food law as a punishable as a criminal offense or administrative offense.

Quellen:

- Gesetz zur Neuordnung des Lebensmittel- und des Futtermittelrechts - Lebensmittel- und Futtermittelgesetzbuch (LFGB) vom

01.09.2005 (BGBl. I S. 2618) und VO (EG) Nr. 178/2002 zur Festlegung der allgemeinen Grundsätze und Anforderungen des

Lebensmittelrechts vom 28.02.2002 (ABl. Nr. L 31 S.1)

- Lebensmittelhygieneverordnung (LMHV)(BGBl 2007 Teil I Nr. 39)

- Verordnung (EG) Nr. 852/2004 über Lebensmittelhygiene vom 29.04.2004 (AB. Nr. L 226 S.3) und 853/2004 mit spezifischen

Hygienevorschriften für Lebensmittel tierischen Ursprungs vom 29.04.2004 (ABl. Nr. L 226 S.22)

- Verordnung über Anforderungen an die Hygiene beim Herstellen, Behandeln und Inverkehrbringen von bestimmten Lebensmit-

teln tierischen Ursprungs (BGBl 2007 Teil I Nr. 39)

- Getränkeschankanlagen: DIN 6650, LMHV

- DIN 10500

- Leitlinie für eine gute Lebensmittelhygienepraxis in ortsveränderlichen Betriebsstätten