

HYGIENE GUIDELINES**Hygiene requirements for the sale and preparation of food**

The following points regarding hygiene must be taken into consideration for kitchen planning and facilities when dealing with food (preparation, handling and distribution) and maintaining good hygiene practices:

1. Suitable clean work clothing must be worn when handling unpackaged food. Personal hygiene must be observed.
2. Smoking during the preparation, handling and distribution of unpackaged food is not permitted.
3. Food may only be stored within the sales or storage facility, not directly on the floor and only in containers suitable for foodstuffs.
4. Appliances suitable for hygienic washing and drying of hands must be available in the sales facilities.
5. Sufficient suitable refrigeration and storage facilities must be available. For foodstuffs that require storage within certain temperature limits, suitable thermometers must be available for measuring storage temperature.
6. The sales facilities must have sufficient supplies of hot and cold water. If connection to a water supply is not possible in an individual situation, sufficient quantities of water suitable for drinking must be available at all times (e.g. camping washing facilities). In this case, closed collection containers must be used for collecting waste water and emptied regularly.
7. Kitchens are to be set up so that there is no overlap (cross-contamination) between the 'clean' areas and the 'unclean' areas. This means that the preparation of meals should be done separately from washing dirty dishes and the preparation of unclean raw substances.
8. Only food that has been prepared in work spaces monitored by food control administration may be distributed.

These are general hygiene guidelines for the sale and preparation of food. You as the distributor are obliged to adhere to the legal regulations regarding food hygiene. You can obtain detailed information from the health authority in the area in which your event is to take place. Please inform yourself regarding the precise regulations in advance.

RESPONSIBLE AUTHORITIES**DÜSSELDORF**

Amt für Verbraucherschutz/Lebensmittelüberwachung
Ulmenstraße 215
40200 Düsseldorf
Tel: +49 211-89 932 42

STUTTGART

Veterinär- und Lebensmittelüberwachung/ Landratsamt
Esslingen
Pulverwiesen 11
73728 Esslingen
Tel: +49 711-39 021 545

HAMBURG

Amt für Verbraucherschutz/Amt für Arbeitsschutz V3
Billstraße 80
20539 Hamburg
Tel: +49 40-42 827 0

MUNICH

Referat für Gesundheit und Umwelt
Bayerstraße 28a
80335 München
Tel: +49 89-23 338 625