

Data Sheet

Regarding the minimum hygiene requirements for non-permanent food service installations as part of trade fairs and special events on the Leipzig exhibition grounds

I. General

Food may only be produced, handled or brought into circulation in a manner that does not expose it to the risk of negative impact if the required amount of diligence is applied.

Contact person: City of Leipzig
Supervisory Authority for Veterinary and Food Products
Tel.: 0341 / 123 - 3761
Fax: 0341 / 123 - 3765
E-mail: veterinaeramt@leipzig.de

II. Requirements for the above installations

1. in which easily perishable food items are produced or handled without packaging, or are brought into circulation, such as:

- warm and cold meals, snack products, fried products
- pastries, bakery goods with non-baked fillings, fruit pies and similar
- meat and sausage products
- poultry meat and products
- unpackaged ice cream (exception: special sales stand)
- delicatessen, dairy products, cheese

measure:

- walls around the workplace must be washable and disinfectable (where applicable)
- floors must be smooth and easy to clean
- sufficient protection for customers
- hand-washing basin with running hot and cold water, soap dispenser and disposable towels

devices for cleaning and disinfecting installations, work devices and reusable dishes with running hot and cold water,

- connection to the public drinking water and waste water system
- Following consultation with our office, a closed hand-washing system may be used for limited ranges of products, such as Bockwurst, Bratwurst and similar, instead of a connection to the public drinking water and waste water system.
- Surfaces of installations, equipment, devices, storage and cutting areas must be made of non-toxic and abrasion-resistant material, must be smooth, without joints and splinter-proof, and easy to clean and disinfect.
- depending on the product range, suitable refrigeration, freezer and cooking equipment
- sufficient storage capacity for stocks and replenishment merchandise, no direct storage of food and food containers directly on the floor
Food products are protected against negative impact by customers (e.g. spitting/sneeze protection, general customer contact) and by staff (avoidance of direct skin contact in case of easily perishable food items)

- Where installations for cleaning food are required, they must be separate from hand-washing installations.
- sufficiently large and tightly sealed waste containers

2. in which unpackaged and not easily perishable food items are distributed, such as:

- bread, rolls, long-life bakery products, dry cakes
- pickled vegetables
- sweet goods, tea, spices and similar
- hard smoked sausage

measure:

- sufficient protection for customers
- suitable hand-washing facility with running hot and cold water, soap dispenser and disposable towels

3. in which packaged food items are distributed:

- hand-washing facility with hot and cold water, soap dispensers and disposable towels nearby

4. from which beverages of all kinds are served:

- beverage bar facilities must be set up and operated in accordance with the current state of technology, DIN 6650, Part 1-7 and the regulations noted below:
- adherence to safety requirements (hazard assessments, inspection prior to start-up, notifications and recurring inspections) pursuant to the Workplace Safety Regulation (BetrSichV)
- all documentation, including cleaning documentation, must generally be brought along and kept available for inspection by authorities
- proof of cleaning and disinfection pursuant to DIN 6650-6
- two rinsing basins for bar facility containers or a suitable rinse aid (e.g. Spülboy) with separate pre- and post-rinse option or dishwasher
- Only disposable cups may be used in the absence of rinsing facilities.
- preparation and serving of hot and cold drinks, such as coffee, tea, lemonade and fruit juice beverages from dispensers, freshly pressed juices and similar only at locations and workplaces that are in the direct vicinity of drinking water taps
- one rinsing facility with running hot and cold water or dishwasher if beverages are served in reusable containers

III. Requirements for employees re: food handling

- proof of valid certificate from the health office pursuant to sec. 42, 43, Infection Protection Act and most recent documentation of training
- (existing health reports by public medical officer pursuant to sec. 17, 18 Federal Communicable Diseases Act remain valid)
- persons with infected wounds, skin infections or abscesses may not handle food products; sec. 42 Infection Protection Act must be observed
- clean clothing; where required, clean protective clothing
- no sneezing or coughing on unpackaged food and meals, direct contact with skin must be avoided for easily perishable food items
- compliance with non-smoking rule in sales and snack facilities

- correct and complete description of food items and meals, and identification of additives (e.g. preservatives, colourants) on sales/price boards or labels directly on the goods

IV. Other information

- The items noted above refer to the main focus areas; the listing may not be exhaustive. As a result, the Leipzig Supervisory Authority for Veterinary and Food Products reserves the right to impose additional requirements, and would be pleased to provide additional information related to food legislation.