

Water

Only drinking water hoses may be used, standard garden hoses do not fulfill these requirements!

Further information can be found in the "Guidelines for dealing with food at club and street festivals" (see infos / factsheets / links).



To clean crockery, cutlery and drinking vessels, two separate sinks or a dishwasher must be provided. Furthermore, hot water and detergent must be used. A so-called "Geschirrmobil" can be rented out from some clubs / communities meet these requirements and are recommended. For cleaning beer mugs cold water in combination with a special detergent can be used. The water used for preparing food or cleaning appliances, dishes and hands must be of drinking water quality. A document proving the professional cleaning of the beverage dispenser must be on hand.

Waste

For the storage of waste, tightly closing containers must be provided. The waste must be disposed of at least once a day and more often if necessary.

Organizational

In each club a person responsible for the hygiene at the festival should be named. The following points should be worked out in advance:

- labeling of additives
- licensing the premises / permission
- official health instruction of helpers or
- Training leaflet for the avoidance of food infections of the Landesgesundheitsamt Baden-Württemberg

Information / data sheets / Links

☺ www.untersuchungsaeamter-bw.de

Link: Information material / Fact sheets >

- Guide to handling food at club and street festivals
- additives
- allergens
- frying fats
- Self-service at buffets / counters
- ... and more information sheets

☺ www.gesundheitsnetz-ostalbkreis.de

Health Office > Hygiene requirements >

- Information on the Infection Protection Act
- Festivals and tents Leaflet "Prevention of food-borne infections" Landesgesundheitsamt Baden-Württemberg

☺ Internet search: Robert- Koch- Institut > instructions according to § 43 Abs. 1 IfSG in English

☺ Internet search: Regierungspräsidium Stuttgart > Information service > direct marketing > various feature leaflets

If you follow this guide and prepare and market all food properly, you have already demonstrated necessary care in handling food. Finally, it should be noted that as distributor you are responsible for the safety of the food and products offered.

The Veterinary and Food Surveillance Unit of the Landratsamt wishes you all the best and is available for further information.

Contact

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Effective: April 2018



OSTALBKREIS

GESCHÄFTSBEREICH

VETERINÄRWESEN

UND LEBENSMITTELÜBERWACHUNG

GUIDE

FOOD SAFETY

AT

CLUB PARTIES

AND

STREET FESTIVALS



"A safe party is a good party"

Club and street parties are always in season. Of course, eating and drinking is part of the character of these events. The variety and scope of offers are constantly growing.

This is a guide to avoiding dangers to the health and well-being of consumers.

Booth / sneeze guard

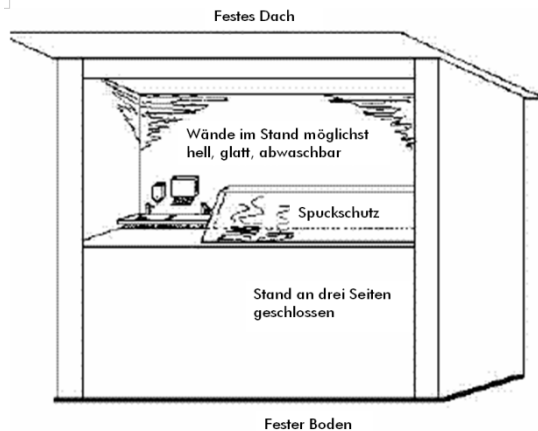
Stalls for open food, must be covered and firmly enclosed on all sides and only the counter in the upper area should be open.

Furthermore, the stall must stand on a solid, weather resistant surface. The roof above the counter project far enough to provide protection against the weather.

Work desks, counter, containers and equipment must have smooth, washable surfaces, be corrosion-resistant and be in perfect, clean condition.

All products offered must be manufactured, treated and placed on the market under hygienic conditions.

Food must be protected against adverse effects. Open foods prepared or displayed on the counter must be guarded by a screen or the like (eg Plexiglas, stainless steel) from coughing, brushing and touching by visitors.



Handling food

Perishable foods and ingredients must be stored at the following temperatures:

minced meat / shish kebab	max.	+ 4°C
raw sausages	max.	+ 4°C
sausage / meat	max.	+ 7°C
raw poultry	max.	+ 4°C
sandwich	max.	+ 7°C
cream / cream cakes	max.	+ 7°C
fresh milk	max.	+ 8°C
cheese	max.	+10°C
frozen products	max.	- 18°C
ice cream, packed	max.	- 18°C
crepe / waffle dough	max.	+ 7°C
salad	max.	+ 7°C

In each cooling device a thermometer must be provided for temperature control.

Hot meals must be kept at a core temperature of at least + 65 ° C until distribution and should not be stored for more than 3 hours.

The temperatures must be checked regularly.

Labeling / additives / allergens

Certain additives used in the foods, such as flavor enhancers, food dyes, preservatives, etc. must be clearly labeled.

Non commercial club parties are currently exempted from the obligation to provide allergen information but it is still recommended.

The prices must be easily visible, clearly readable and where necessary, eg with unbottled drinks, with the specific serving size.

Prepackaged products like jam, Spirits, Christmas cookies or similar must be labelled correctly.

Staff / Hand washbasin

Only healthy persons may be employed (free of coughing, runny nose, diarrhea or other diseases. Wounds on hands or arms must be covered hygienically). As a rule, persons who handle food at festivals must attend an official instructions according to the Infection Protection Act.

This is carried out by the Health Unit of the Landratsamt Ostalbkreis, where participants will receive a booklet as proof of participation.

If Persons work as volunteers for less than 7 days per year they should carry out and document their own training on the basis of the leaflet "Prevention of food borne infections" of the Landesgesundheitsamt (State Health Office) of Baden-Württemberg.

The staff must wear clean and suitable protective clothing. Access to toilets must be guaranteed. Hands must be thoroughly cleaned and, if necessary, disinfected before starting work, after breaks or after visiting the toilet.

In food stalls, as well as in the staff toilets, a hand washing opportunity with running hot and cold water must be provided. Furthermore, liquid soap and disposable towels, and if necessary hand disinfectant must be provided.

Note: Keep sufficient distance between the hand washing opportunity and food.

