

City of Leipzig  
Foodstuffs and Veterinary Monitoring Authority  
[Veterinär-und Lebensmittelaufsichtsamt]  
Stötteritzer Str. 43  
04317 Leipzig  
Germany  
Tel. +49 (0)341 267560 / Fax +49 (0)341 2611394

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**Instruction leaflet  
on minimum hygiene standards applying to temporary food facilities within the framework of  
fairs and special events on the Leipzig trade fair grounds**

**I. General**

Foodstuffs must be produced, processed or put into circulation in such a way that, when taking the necessary care during handling, it is not subjected to any detrimental influence.

**II. Requirements to be met by aforesaid facilities**

**1. in which perishable foodstuffs are produced or processed unwrapped or put into circulation, such as:**

- hot and cold food, snack food products, deep-fried food products
  - confectionary, bread, cakes, and pastries with half-baked filling, fruit flan, or the like
  - meat and sausages
  - poultry and poultry products
  - bulk ice cream (exception: special ice cream stalls)
  - delicatessen salads, dairy products, cheese
- walls all around and over working surface shall be washable and, if applicable, disinfectable
- floor shall be smooth and easily cleanable
- sufficient customer protection
- hand wash basin with hot and cold running water, soap dispenser and disposable towels
- appliances with hot and cold running water for cleaning and disinfection of facilities, equipment and reusable dishes
- connection to the public potable water supply and sewerage system
- By arrangement with local authorities a closed hand wash system can be used instead of one connected to the public potable water supply and sewerage system in the case of a limited assortment, (bockwürsts, grilled/fried sausages, or the like).
- work tables, lay-down areas and surfaces coming into contact with foodstuffs shall be smooth, washable, easy to clean and to disinfect
- appropriate cooling, freezing and cooking appliances according to assortment
- sufficiently dimensioned sealed waste container

## **2. in which unwrapped non-perishable foodstuffs are traded, such as:**

- bread, biscuits, preserved pastry goods and cakes
- pickled vegetables
- confectionery, tea, spices, and the like
- smoked sausage

- sufficient customer protection

- appropriate hand wash station with hot and cold running water, soap dispenser and disposable towels

## **3. in which wrapped foodstuffs are traded:**

- ensure an appropriate hand wash station with hot and cold running water, soap dispenser and disposable towels nearby

## **4. in which all sorts of beverages are served:**

- dispense systems for draught beverages shall be installed and operated according to latest procedures, DIN 6650 parts 1-7 and the aforementioned regulations:

- ensuring safety requirements (hazard analysis, testing prior first putting into service, indication and recurrent inspections) according to Ordinance on Industrial Safety and Health [Betriebssicherheitsverordnung]
- in general, the complete documentation including cleaning records shall be on site and ready to be made available to public authorities
- cleaning and disinfection records according to DIN 6650-6
- existence of two separate sinks for drinking vessels, respectively an appropriate auxiliary electric glass washer with two separate wash up-stages or a dish washer
- in the case that no washing up is available, only dispensable cups may be used

- production and serving of hot and cold drinks, such as coffee, tea, lemonade and juice drinks from dispensers, freshly squeezed fruit juice, or the like, is only permitted at locations and in establishments in close vicinity to potable water tapping points

- in the case of serving drinks in reusable drinking vessels there must be a washing up facility with hot and cold running water or a dish washer

## **III. Requirements for personnel handling foodstuffs**

- proof of a valid certificate issued by the public health department according to §§ 42, 43 German Infection Protection Act [Infektionsschutzgesetz] and latest evidence of instruction

- (existing certificates of health issued by the medical officer according to §§ 17, 18 Federal Infectious Diseases Act [Bundesseuchengesetz] remain valid)

- personnel with infected wounds, skin infections or ulcers shall not handle foodstuffs; § 42 German Infection Protection Act has to be observed

- wear clean clothing, or if required, hygienically perfect protective clothing

- adherence to ban on smoking in sales areas or snack serving facilities

#### **IV. Other information**

- The listed points are main focus items and do not claim completeness. Therefore, the Leipzig Foodstuffs and Veterinary Monitoring Authority reserves the right to issue further conditions and is willing to give information about legal matters concerning foodstuffs.

#### **Legal basis**

- REGULATION (EC) No 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 28 January 2002 (OJ L31/1 dated 1<sup>st</sup> February 2002)  
[Verordnung (EG) Nr. 178/2002 -Basisverordnung (ABl. L 31 vom 01.02.2002)]
- REGULATION (EC) No 852/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29\* April 2004 (OJ L 139/1 dated 30<sup>th</sup> April 2004 as corrected by OJ L 226 dated 25<sup>th</sup> June 2004)  
[Verordnung (EG) Nr. 852/2004 -Lebensmittelhygiene (ABl. L 226 vom 25.06.2004)]
- German Foodstuffs and Animal Feed Statute Book (Federal Law Gazette I, N<sup>o</sup> 55, p. 2618)  
[Lebensmittel-und Futtermittelgesetzbuch (BGBl. I Nr. 55 S. 2618)]
- German Infection Protection Act (dated 20<sup>th</sup> June 2000, version 20<sup>th</sup> June 2007 (Federal Law Gazette II, p. 930)  
[Gesetz zur Verhütung und Bekämpfung von Infektionskrankheiten beim Menschen Infektionsschutzgesetz (IfSG) vom 20.07.2000 i. d. F. vom 20.07.2007 (BGBl. II, S. 930)]
- Federal Regulation concerning Food Hygiene dated 8<sup>th</sup> August 2007 (Federal Law Gazette I, p. 1817)  
[Lebensmittelhygiene-Verordnung (LMHV) vom 08.08.2007 (BGBl. I, S. 1817)]
- Federal Regulation concerning Food of Animal Origin Hygiene dated 8<sup>th</sup> August 2007 (Federal Law Gazette I, p. 1828)  
[Tierische Lebensmittel-Hygieneverordnung (Tier-LMHV) vom 08.08.2007 (BGBl. I, S. 1828)]

The original German version is binding.