

Information on Food for Participants of the Exhibition

Please be aware of the fact, that food must be treated in a way to make sure that it is not exposed to any influences which may be harmful to health or nauseating and that the valid regulations of the factory and food laws must be fulfilled.

Some notes:

1. The business owner has to install an identification plate with his/her first and last name at his/her stand.
2. If any alcoholic drinks are offered, the Youth Protection Regulations must be put up easily visible.
3. There have to be price tags for all meals and beverages offered, on which additives such as artificial colorings, lacto protein, phosphate, names of food preservatives have to be noted. Price tags must not be put into food.
4. Persons, who are responsible for the preparation and treatment of the food, should be able to present their health certificate, at least a copy, at all times for inspection at the stand.
5. A hand-washing facility with clean water, a soap and paper towel is mandatory.
6. Persons, who are responsible for the preparation and treatment of the food, must wear light protective clothing covering the arms as well.
7. The working surface must have a washable and light wall cover, up to a height of 2m.
8. The surface of the selling and working counters must be smooth, flawless and easily washable (no raw wood). Food kept in stock loose is to be shielded from the customer as well as protected against influences from above.
9. Perishable food like sausages, marinades, mayonnaise, prepared salads; cheese should always be stored cold. Mince like steak tartar, minced pork, raw hamburgers and mince products, such as raw meat on the spit, raw meat cut into strips, raw sausages must not be kept in stock or given away, not even for further treatment.