

Supplementary Bulletin

Kitchens, pantries, drink-serving counters

Supplementary to point 4.7.11, Technical Regulations

When building rooms and areas, such as kitchens, pantries and drink-serving counters, in which food is handled, the following must be observed:

- The use of gas-operated kitchen appliances is prohibited inside the halls and on the open-air site.
- Cooking exhaust hoods may not be vented into the hall. Odors must always be avoided.
- For reasons of environmental protection, edible oils, cooking fats and similar products must be kept at the stand. Oil/grease separators must be used for high amounts of fats in wastewater (see Section 6.2.1)
- Suitable fire extinguishing agents must be available in sufficient quantities (e.g. CO₂ fire extinguishers).

The food safety

In handling foodstuffs, the food safety & hygiene Regulations (EC) 852/2004, Annex II must be observed.

Foodstuffs shall be produced, processed, or distributed in a manner that hinders contamination and ensures their food safety. The following guidelines shall be observed:

- Surfaces of floors in rooms and spaces where foods are handled (kitchens, stores, drink-serving counters, etc.) must be smooth and easy to clean. Carpets are not permitted in such rooms/spaces.
- Surfaces of appliances and furnishings must also be smooth and easy to clean; untreated wood surfaces are not permitted.
- An adequate number of basins are to be provided with hot and cold running water; alternatively, dishwashers must be available.
- Sinks and appropriate equipment are to be provided for hygienic cleaning of hand with hot and cold potable running water, and for drying hands.
- A separate sink must be provided, if foods are to be washed.
- To store foods (including prepared sandwiches) that must be kept cooled, adequate cooling/chilling equipment, with a thermometer or temperature display, are to be provided. Persons working in kitchens must carry proof of having been trained on the latest Infection Protection Act.
- Regulations on labeling of allergens and additives in foodstuffs must be observed.

The above points represent only an excerpt. If any violations are established, that stand operator shall be required to resolve the relevant problems.

For more information, please contact the City of Hannover:

Lebensmittelüberwachung
Leinstraße 14
30159 Hannover
Tel.: +49 511 168 30457
Fax: +49 511 168 31234
E-Mail: 32.21.3@Hannover-Stadt.de