

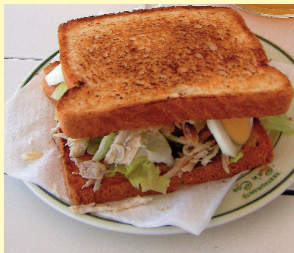
Hamburgers, grilled sausages, cevapcici, kebabs and such like, must only be served hot (not raw). Meat should not be skewered on the stand, as should minced meat not be shaped into hamburgers, cevapcici, etc.

Foodstuffs which require refrigeration (perishables) can be stored and transported at between +4°C up to a maximum of +7°C.

Only receptacles labeled with the pictogram



or with the words “for foodstuffs” should be used for this purpose.



### What other rules must I observe?

The prices of the products offered on a stand must be clearly placed and clearly labeled, including quantity unit if necessary (e.g. for drinks).

The same goes for additives subject to labeling requirements, such as flavour enhancers, preservatives, colorings or caffeine.

Konservierungsstoffe, Farbstoffe, Koffein, etc.

A professional expert must check and certify the beverage dispenser before you start to serve. Certificates and proof of cleaning must be kept on the stand. In addition to this, operating instructions for the beverage dispenser must be clearly placed near to the pressure regulator. Carbonated cylinders must be stored in an upright position and must be firmly secured. They must not stand in the sun or near to other sources of heat.

If you would like to serve alcohol you will require a permit from the public house authorities.

You can obtain further information at

<http://www.mannheim.de/node/131>

or by phoning 0621-293-25 25. Stands on pavements or in public spaces and streets require a special use permit.

Further information at

<http://www.mannheim.de/sammelordnerseiten/sondernutzungen>

Informative literature from the **Department of Public Safety and Public Policy of the City of Mannheim** can be downloaded from

[www.mannheim.de/lebensmittelueberwachung](http://www.mannheim.de/lebensmittelueberwachung)

We would be pleased to offer you personal advice, also by appointment if requested, on telephone 0621-293-25 25.

You will find us in K 7, 3rd floor, room 301 – 305.



*Let's celebrate*

**... without an upset!**



**STADT MANNHEIM**

## Summertime is a time to celebrate:

Kindergartens, schools, church communities or clubs all regularly hold festivals and they are rarely left with an empty stomach.

Mistakes can be made when handling foodstuffs which can have adverse consequences on the health of their guests. Lack of personal and operational hygiene when preparing and storing food and drink can cause foodborne infections (e.g. salmonellosis). Certain minimum standards must be observed in order to keep foodstuffs perfectly hygienic.

*Prevention is the best protection against unpleasant surprises.*

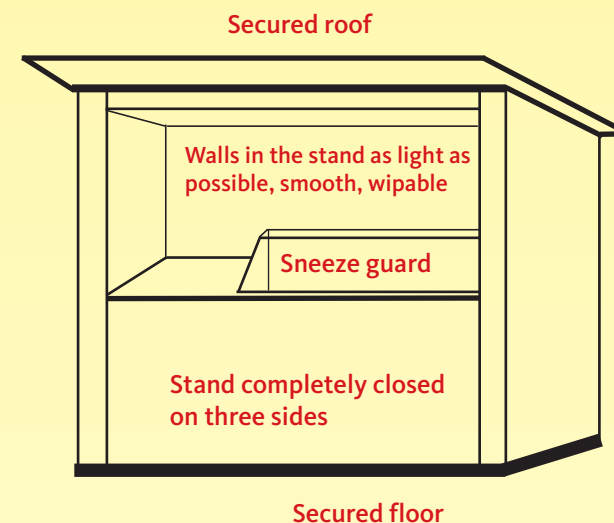
## Personal Hygiene – Absolutely Essential

You should not be handling foodstuffs if you are ill, especially if you have gastroenteritis or festering or weeping wounds on your arms or hands. Other wounds, e.g. cuts on arms and hands, must be protected with waterproof bandaging (e.g. rubber finger stall or rubber gloves). You must wash your hands thoroughly before you start work, after every time you use the lavatory and after handling raw meat, fish, poultry or eggs.

### How do I set up my stand?

There must be amenities available to wash hands – as well as a separate dishwashing area. This must be equipped with hot running drinking quality water (e.g. from a mulled wine boiler with tap), a soap dispenser and dispensable hand towels or a kitchen roll. Garden hose pipes must not be used for the water supply. Furthermore, a lidded receptacle for waste water or a pipe connection to the drains in the local drainage system is required.

Your stand must be firmly encased on three sides as well as the roof (no parasols). The floor must be secured.



Unpacked foodstuffs should be protected by a transparent food shield as illustrated above which serves as a sneeze guard to protect customers from each other's germs spread by touching, sneezing or coughing.

### How should I handle foodstuffs?

Foodstuffs, including those in containers, must be put on a tray and not directly on the ground.