

Courtesy translation by the HBB Office, DFMWR, USAG Bavaria. Information is based on „Merkblatt Anforderungen Lebensmittelherstellung“, by the Landratsamt Neustadt an der Waldnaab.

Requirements for rooms, equipment, utensils and people who handle food

Rooms in which food is produced, treated, stored, or prepared for sale must be designed in such a way as to prevent any adverse effect on food. They must be in a clean and structurally sound general condition. All areas must be easy to clean and, if necessary, to disinfect. For ease of contamination recognition and removal, all surfaces should be designed in a light color.

Rooms and equipment:

Floors must be impermeable, abrasion-resistant, and non-slip. Suitable materials include tiles or synthetic resin floors. In production rooms such as kitchens, sausage kitchens, or bakeries, drains must be provided on the floor.

Wall surfaces must be smooth, impermeable, water-repellent, and abrasion resistant.

Ceilings must be closed.

Windows and doors must be made of smooth, water-repellent material. Windows and doors that can be opened to the outside for ventilation must be fitted with insect screens. Insect screens should be easy to remove for cleaning.

Fixtures and equipment must be smooth, easy to clean, and to disinfect. They must be made of abrasion-resistant and corrosion-resistant material. Equipment must be installed in such a way that the surrounding area, such as the floor underneath and the walls behind the equipment, can be adequately cleaned.

The **lighting** must illuminate the rooms brightly enough so that any contamination is recognizable.

Adequate **ventilation of the rooms** must be ensured. Extractor hoods with suitable filters must be installed above all cooking and frying equipment, as well as any equipment that generates water steam. Filters must be easy to clean or replace. The exhaust air must be discharged to the outside. Airflows from an unclean area to a clean operating area are to be avoided.

In the immediate vicinity of the workspace, easily accessible **hand wash sinks** with running warm water must be available for hygienic hand cleaning. Liquid soap, hand disinfectants, and disposable towels must be available. The sink must be separate from the sink used for food cleaning.

Suitable **rinsing facilities** for cleaning work equipment and utensils with running hot and cold water must be available.

Suitable facilities for **washing food** must be available.

Staff toilets must have a hand wash sink with running warm water, liquid soap, and disposable towels. Toilets must not be in direct connection with food rooms. Natural or artificial ventilation must be provided.

Adequate **changing facilities** and clean storage for protective clothing must be provided. Protective clothing must be stored separately from private clothing.

Hygiene principles:

People who handle food must maintain a high level of **personal hygiene**. They must wear suitable and clean work clothes. People with injuries, skin infections, or abscesses, as well as people suffering from diarrhea or other communicable diseases, may not handle food if this could directly or indirectly contaminate the food with pathogens (also observe the requirements of the Infection Protection Act).

Foods requiring refrigeration must be stored at appropriate temperatures in suitable refrigeration facilities; this storage must be documented in writing.

Animals and non-operating objects may not be in rooms where food is handled. Cleaning supplies and disinfectants must be stored separately from food and utensils.

Food waste is to be stored in sealable containers and removed immediately from rooms in which food is handled and disposed of properly. Waste storage rooms must be kept clean and free of pests.

Legal provisions (in the currently valid version):

Verordnung (EG)/Regulation (EC) Nr. 853/2004

Lebensmittel- und Futtermittelgesetzbuch (LFGB)/ Food and Feed Code

Infektionsschutzgesetz (IfSG)/ Infection Protection Act

Lebensmittelhygieneverordnung (LMHV)/Food Hygiene Ordinance

Recommendations for further reading:

- DIN 10506 - Guideline for good hygiene practice in the catering industry
- Fact sheet from the Federal Institute for Risk Assessment: "Hygiene in large kitchens" in several languages: Hygiene rules in community catering (bund.de)

Note: This information sheet is a summary of the legal basis. The lists do not claim to be complete; they only include the minimum requirements.

Recommendation: For new facilities, the planning documents should be coordinated with the veterinary and food inspection office.

This information sheet summarizes the most important regulations and is subject to legal changes since the last revision.