

Health Department  
Food Inspection

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Management of catering establishments  
at festivals, events and trade fairs

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May 2017 / PG

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## Legal basis

The most important food law bases for the management of catering businesses on the occasion of forest festivals, trade exhibitions, club events or village festivals are laid down in the Foodstuffs and Consumer Products Ordinance and in the Hygiene Regulations (<https://www.admin.ch/opc/en/classified-compilation/81html#817>).

## Structures and technical facilities

Market stalls, sales tents, sales vehicles and similar non-stationary facilities, as well as vending machines, shall, as far as practicable, be located, designed, constructed, kept clean and maintained in such a way as to avoid as far as possible the risk of contamination by animals, pests and vermin.

In particular, the following requirements must be fulfilled:

- Suitable equipment for cleaning and, if necessary, disinfecting tools and equipment (including facilities for hygienic washing and drying of the hands and hygienic sanitary facilities and changing rooms) must be provided to ensure personal hygiene.
- The supply of a sufficient quantity of hot or cold drinking water must be guaranteed. Temporary water pipes must be made of food-grade material (not garden hoses).
- Work surfaces and other food preparation contact surfaces must be smooth and free of cracks to allow proper cleaning. Separate cutting boards are to be used for vegetables and fruits, chicken meat, other meat and fish.
- If food has to be cleaned, care must be taken that the work processes involved can take place under proper hygienic conditions.
- The facilities must be protected against environmental influences (e. g. rain, direct sunlight, dust, dirt, etc.).
- Suitable closable containers or rubbish bags must be available for the reception of waste. Collecting containers (rubbish containers) must not be placed in the kitchen area.
- All food for consumption (croissants, sandwiches, nut cakes, etc.) must be protected from contamination by suitable covers or packaging (spit protection).
- Natural flooring is to be provided suitable base (e. g. clean formwork boards) in the immediate production area.

## Self-check

- Incoming goods must be monitored (date, temperature, packaging / container, where indicated: smell / taste).
- The temperatures and management of the food must be monitored and documented in writing. Food must be covered, labelled and must be within the permissible use by or best before date
- The checking interval and any measures in the case of deviations must be defined.
- It must be made clear who is responsible for the above points.
- For a specimen check sheet, see last page of this leaflet!

## Hygiene

- When delivering, storing, processing, preparing, packaging, delivering and putting back food, care must be taken to ensure the greatest possible order and cleanliness.
- Raw and ready-to-eat foods should be stored separately. Containers with foodstuffs should not be stored directly on the floor.
- No food may be used if its use by or best before date has been exceeded. Especially in the case of longer lasting occasions (more than 2 days), particular attention is to be paid to the dates.
- The equipment (appliances, utensils, dishes, etc.), as well as the rooms or temporary facilities used for production, storage and sale must be clean, i. e., in a hygienically perfect condition.
- Hands should be thoroughly washed before starting work, after visiting the toilet, after breaks and after doing dirty work. Running water (possibly canisters with taps), liquid soap and disposable hand towels (paper) must be available in the immediate vicinity for hand washing.
- Personnel with purulent wounds, diarrhoea and / or flu / fever must not be allowed to work.
- Animals are to be kept outside the kitchen, buffet and storage area.
- Smoking in the kitchen and storage area is not permitted.
- Food supplies in refrigerators and freezers are to be checked for condition and age (dating). Once open, food must be well sealed, covered or packed.
- For the intermediate storage of pre-cooked food (pasta, vegetables, etc.), clean food-grade containers or plastic bags (not rubbish bags) should be used.
- Thawing of frozen food must be done in the refrigerator. Thawed water is to be collected and poured away. Thawing in a microwave oven, in a pan or tightly packaged under running water is also allowed. Never thaw in direct sunlight!

## Temperatures

- For semi-perishable and perishable foods such as milk and dairy products, meat and meat products, pre-cooked foods and dessert products, ensure a continuous cold chain of less than 5 ° C (2 ° C for fresh fish storage).
- Frozen products must be stored at temperatures below -18 ° C.
- To keep food hot, temperatures above 65 ° C are recommended.
- Suitable refrigeration and freezing facilities with control thermometers are to be provided for the storage of food.

## Food and drink menus

- For meat and meat products, the species of animal and the country of production must be stated in writing.
- The prohibition on the sale of alcoholic beverages to young people must be stated in writing (poster).
- Prices, descriptions and quantities are to be clearly displayed.
- When using foreign meat and eggs from production banned in Switzerland (hormones, antimicrobial performance enhancers, cages), the warnings in accordance with the Agricultural Declaration Ordinance must be affixed.

