



FOOD SAFETY FACT SHEET

Food Production and Preparation Guidelines

Safe delivery of food and food products

- Production in adequately equipped facility
- Proper packaging and labeling, avoiding possible contamination
- Meats and meat products are to be refrigerated at max. + 5° C / 41° F and fish at max. + 2° C / 36° F
- Frozen Foods at - 18° C / - 0.4° F or colder
- Transportation in proper food storage containers ensuring food safety

Protection against spoilage

- Refrigeration of meats and meat products at max. + 5° C / 41° F and fish at max. + 2° C / 36° F
- Thermometer ensuring consistent cooling of refrigerator and/or freezer
- Efficient as well as sufficient space for refrigerated and frozen food items

Storage of food products

- Protection against bacterial contamination (not on the floor)
- Handling according to manufacturers guidelines and self monitoring concept
- Protection against any / all external influences

Optimal hand hygiene

- Hand washing station with warm and cold water (may be mobile), soap dispenser as well as disposable towels in all areas

Cleaning of utensils and production dishes at location

- Using double sink/basin with warm and cold water or single sink with warm and cold water with dishwasher

Food processing area

- Covered - i.e. tent, awning or roof
- Protective "sneeze guard" for food products served without packaging and any required safety provisions for customers
- Smooth, washable working surfaces, free of cracks
- Easy to clean floors

Smoking ban

- Smoking ban in all food production as well as service areas

Garbage / Waste

- Proper and orderly storage
- Proper disposal of waste
- Garbage can / waste bin with lid

Personal hygiene

- Clean work clothing
- Clean hands - frequent washing
- No open wounds

Declaration

- Clearly visible sign declaring non distribution, sale or giveaways of alcohol and / or tobacco products to minors (see example on the backside)
- No advertising or distribution of Energy Drinks for example Red bull mixed with liquors (such as Vodka)
- Country of origin for all meats and meat products

Self monitoring

The following documents should be present and accessible at all times:

- **Service description:** name, address, responsible party, selection of products, volume, etc.
- **Monitoring records:** food storage temperatures, cleaning schedule, staff instruction and training etc.

Abstract of the scale of charges rendered by food safety officials

Art. 2 - Services free of charge

Food safety inspection without complaint

Art. 3 - Fee based services

- Inspection with objections/complaints - confiscation
- Follow-up inspection with - itemized pictures of violations, filing of complaint

Possible sanctions if within violation of legal requirements

- Fee based follow-up inspection
- Closure
- Banning the use of facility
- Confiscation
- Filing of complaint

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Umwelt- und Gesundheitsschutz

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Die Jugendschutzgesetze
verbieten den Verkauf von:

- Alcopops, Spirituosen und Aperitiven an unter **18-jährige**
- Wein, Bier und gegorenem Most an unter **16-jährige**

Die Mitarbeitenden dürfen
einen Ausweis mit
Altersangabe verlangen!