

# Chapter I

## General requirements for food premises

### (other than temporary, mobile or market stalls)

1. Food premises are to be kept clean and maintained in good repair and condition.
2. The layout, design, construction, siting and size of food premises are to:
  - (a) permit adequate maintenance, cleaning and/or disinfection, avoid or minimise air-borne contamination, and provide adequate working space to allow for the hygienic performance of all operations;
  - (b) be such as to protect against the accumulation of dirt, contact with toxic materials, the shedding of particles into food and the formation of condensation or undesirable mould on surfaces;
  - (c) permit good food hygiene practices, including protection against contamination and, in particular, pest control;  
and
  - (d) where necessary, provide suitable temperature-controlled handling and storage conditions of sufficient capacity for maintaining foodstuffs at appropriate temperatures and designed to allow those temperatures to be monitored and, where necessary, recorded.
3. An adequate number of flush lavatories are to be available and connected to an effective drainage system and are not to open directly into rooms in which food is handled.
4. An adequate number of washbasins is to be available, suitably located and designated for cleaning hands. Washbasins for cleaning hands are to be provided with hot and cold running water, materials for cleaning hands and for hygienic drying. Where necessary, the facilities for washing food are to be separate from the hand-washing facility.
5. There is to be suitable and sufficient means of natural or mechanical ventilation.
6. Sanitary conveniences are to have adequate natural or mechanical ventilation.
7. Food premises are to have adequate natural and/or artificial lighting.
8. Drainage facilities are to be adequate for the purpose intended. They are to be designed and constructed to avoid the risk of contamination and allow maintenance.
9. Where necessary, adequate changing facilities for personnel are to be provided.

10. Cleaning agents and disinfectants are not to be stored in areas where food is handled.

## Chapter II

### Specific requirements in rooms where foodstuffs are prepared, treated or processed

#### (excluding dining areas and those premises specified in chapter III)

1. In rooms where food is prepared, treated or processed the design and layout are to permit good food hygiene practices, including protection against contamination between and during operations. In particular:
  - (a) **floor surfaces** are to be maintained in a sound condition and be easy to clean and, where necessary, to disinfect. This will usually require the use of impervious, non-absorbent, washable and non-toxic materials.
  - (b) **wall surfaces** are to be maintained in a sound condition and be easy to clean and, where necessary, to disinfect. This will usually require the use of impervious, non-absorbent, washable and non-toxic materials and require a smooth surface up to a height appropriate for the operations;
  - (c) **ceilings** and overhead fixtures are to be constructed and finished so as to prevent the accumulation of dirt and to reduce condensation, the growth of undesirable mould and the shedding of particles;
  - (d) **windows** and other openings are to be constructed to prevent the accumulation of dirt. Where necessary exterior windows are to be fitted with insect-proof screens which can be easily removed for cleaning. Where open windows would result in contamination, windows are to remain closed and fixed during production;
  - (e) **doors** are to be easy to clean and, where necessary, to disinfect. This will usually require the use of smooth and non-absorbent surfaces;
  - (f) **surfaces** (including surfaces of equipment) in areas where foods are handled and in particular those in contact with food are to be maintained in a sound condition and be easy to clean and, where necessary, to disinfect. This will require the use of smooth, washable corrosion-resistant and non-toxic materials.
2. Adequate facilities are to be provided, where necessary, for the cleaning, disinfecting and storage of working utensils and equipment. These facilities are to

- be constructed of corrosion-resistant materials, be easy to clean and have an adequate supply of hot and cold water.
3. Adequate provision is to be made, where necessary, for washing food. Every sink or other such facility provided for the washing of food is to have an adequate supply of hot and/or cold potable water consistent with the requirements of Chapter VII and be kept clean and, where necessary, disinfected.

## **CHAPTER III**

### **Movable and/or temporary premises (such as marquees, market stalls, mobile sales vehicles), private dwelling-houses used for food businesses and vending machines**

1. Premises and vending machines are, so far as is reasonably practicable, to be so sited, designed, constructed and kept clean and maintained in good repair and condition as to avoid the risk of contamination, in particular by animals and pests.
2. In particular, where necessary:
  - (a) appropriate facilities are to be available to maintain adequate personal hygiene (including facilities for the hygienic washing and drying of hands, hygienic sanitary arrangements and changing facilities);
  - (b) surfaces in contact with food are to be in a sound condition and be easy to clean and, where necessary, to disinfect. This will require the use of smooth, washable, corrosion-resistant and non-toxic materials;
  - (c) adequate provision is to be made for the cleaning and, where necessary, disinfecting of working utensils and equipment;
  - (d) where foodstuffs are cleaned as part of the food business' operations, adequate provision is to be made for this to be undertaken hygienically;
  - (e) an adequate supply of hot and/or cold potable water is to be available;
  - (f) adequate arrangements and/or facilities for the hygienic storage and disposal of hazardous and/or inedible substances and waste (whether liquid or solid) are to be available;
  - (g) adequate facilities and/or arrangements for maintaining and monitoring suitable food temperature conditions are to be available;

(h) foodstuffs are to be so placed as to avoid the risk of contamination so far as is reasonably practicable.

## **CHAPTER IV**

### **Transport used to carry food**

1. Conveyances and/or containers used for transporting foodstuffs are to be kept clean and maintained in good repair and condition to protect foodstuffs from contamination and are, where necessary, to be designed and constructed to permit adequate cleaning and/or disinfection.
2. Receptacles in vehicles and/or containers are not to be used for transporting anything other than foodstuffs where this may result in contamination.
3. Where conveyances and/or containers are used for transporting anything in addition to foodstuffs or for transporting different foodstuffs at the same time, there is, where necessary, to be effective separation of products.
4. Bulk foodstuffs in liquid, granulate or powder form are to be transported in receptacles and/or containers/tankers reserved for the transport of foodstuffs. Such containers are to be marked in a clearly visible and indelible fashion, in one or more Community languages, to show that they are used for the transport of foodstuffs, or are to be marked 'for foodstuffs only'.
5. Where conveyances and/or containers have been used for transporting anything other than foodstuffs or for transporting different foodstuffs, there is to be effective cleaning between loads to avoid the risk of contamination.
6. Foodstuffs in conveyances and/or containers are to be so placed and protected as to minimise the risk of contamination.
7. Where necessary, conveyances and/or containers used for transporting foodstuffs are to be capable of maintaining foodstuffs at appropriate temperatures and allow those temperatures to be monitored.

## **CHAPTER V**

### **Equipment used in food premises**

1. All articles, fittings and equipment with which food comes into contact are to:
  - (a) be effectively cleaned and, where necessary, disinfected regularly.
  - (b) be kept in good order, repair and condition

- (c) with the exception of non-returnable containers and packaging, be constructed and maintained to enable them to be kept clean and, where necessary, to be disinfected;
- and
- (d) be installed in such a manner as to allow adequate cleaning of the equipment and the surrounding area.
2. Where necessary, equipment is to be fitted with any appropriate control device to guarantee fulfilment of this Regulation's objectives.
  3. Where chemical additives have to be used to prevent corrosion of equipment and containers, they are to be used in accordance with good practice.

## **CHAPTER VI**

### **Food waste**

1. Food waste, non-edible by-products and other refuse are to be removed from rooms where food is present as quickly as possible, so as to avoid their accumulation.
2. Food waste, non-edible by-products and other refuse are to be deposited in closable containers, unless food business operators can demonstrate to the competent authority that other types of containers or evacuation systems used are appropriate. These containers are to be of an appropriate construction, kept in sound condition, be easy to clean and, where necessary, to disinfect.
3. Adequate provision is to be made for the storage and disposal of food waste, non-edible by-products and other refuse. Refuse stores are to be designed and managed in such a way as to enable them to be kept clean and, where necessary, free of animals and pests.
4. All waste is to be eliminated in a hygienic and environmentally friendly way and is not to constitute a direct or indirect source of contamination.

## **CHAPTER VII**

### **Water supplies on food premises**

1. (a) There is to be an adequate supply of potable water, which is to be used whenever necessary to ensure that foodstuffs are not contaminated;  
  
(b) Clean water may be used with whole fishery products. Clean seawater may be used with live bivalve molluscs, echinoderms, tunicates and marine gastropods; clean water may also be used for external washing. When such water is used, adequate facilities are to be available for its supply.
- 2 Where non-potable water is used, for example for fire control, steam production, refrigeration and other similar purposes, it is to circulate in a separate duly identified system. Non-potable water is not to connect with, or allow reflux into, potable water systems.
- 3 Recycled water used in processing or as an ingredient is not to present a risk of contamination and is to be of the same standard as potable water.
- 4 Ice which comes into contact with food or which may contaminate food is to be made from potable water or, when used to chill whole fishery products, clean water. It is to be made, handled and stored under conditions that protect it from contamination.
- 5 Steam used directly in contact with food is not to contain any substance that presents a hazard to health or is likely to contaminate the food.
- 6 Where heat treatment is applied to foodstuffs in hermetically sealed containers it is to be ensured that water used to cool the containers after heat treatment is not a source of contamination for the foodstuff.

## **CHAPTER VIII**

### **Personal hygiene and food workers**

1. Every person working in a food-handling area is to maintain a high degree of personal cleanliness and is to wear suitable, clean and, where necessary, protective clothing.

2. No person suffering from, or being a carrier of a disease likely to be transmitted through food or afflicted, for example, with infected wounds, skin infections, sores or diarrhoea is to be permitted to handle food or enter any food-handling area in any capacity if there is any likelihood of direct or indirect contamination. Any person so affected must report immediately the illness or symptoms, and if possible their causes, to the food business operator.

## **CHAPTER IX**

### **Provisions applicable to foodstuffs**

1. Raw materials and ingredients must be fit for their intended purpose and not be contaminated in such a way that would affect health. Raw materials must be stored to prevent deterioration and protect them from contamination.
2. Food must be protected from contamination through all stages of production, processing and distribution.
3. Adequate procedures must be in place to control pests and prevent domestic animals from entering food-handling areas.
4. Where necessary, food must be kept refrigerated (below 8°C). The cold chain is not to be interrupted. Limited periods outside temperature control are permitted for handling during preparation, transport, storage, display and service if this does not result in a risk to health.
5. Food which is to be held hot for service should be kept at a temperature of 63°C or above.
6. Food held or served at chilled temperatures must be cooled as quickly as possible following cooking.
7. Thawing of food must be done in such a way as to minimise the growth of bacteria in the food and prevent the contamination of other foods.
8. Hazardous or inedible substances must be labelled and stored in separate containers.
9. Materials used for wrapping and packaging must not be a source of contamination and must be stored in a manner that does not expose them to contamination.

## **CHAPTER X**

### **Provisions applicable to the wrapping and packaging of foodstuffs**

1. Material used for wrapping and packaging are not to be a source of contamination.
2. Wrapping materials are to be stored safely to avoid contaminating them.
3. Wrapping and packaging operations are to be carried out so as to avoid contamination of the products. Where appropriate and in particular in the case of cans and glass jars, the integrity of the container's construction and its cleanliness is to be assured.
4. Wrapping and packaging material re-used for foodstuffs is to be easy to clean and, where necessary, to disinfect

## **CHAPTER XI**

### **Heat treatment**

The following requirements apply only to food placed on the market in hermetically sealed containers:

1. any heat treatment process, such as pasteurisation, used to process product must:
  - (a) raise every party of the product treated to a given temperature for a given period of time;
  - and
  - (b) prevent the product from becoming contaminated during the process;
2. Food business operators must check regularly to make sure the process and equipment are working properly;
3. Whatever process is used it must conform to an internationally recognised standard.

## CHAPTER XII

### Training

Food business operators must ensure:

1. that food handlers are supervised and instructed and/or trained in food hygiene matters commensurate with their work activity.
2. that the person or persons responsible for developing and maintaining food safety procedures must be trained in the application of HACCP principles.
3. compliance with any requirements of national law concerning training programmes for persons working in certain food sectors.