

SPLIT PROTECTION

Anyone who manufactures, stores, transports and distributes food must ensure that it is stored, transported or distributed in such a way that it cannot be adversely affected by substances that are hazardous to health or in any other way. (LMG Art. 15)

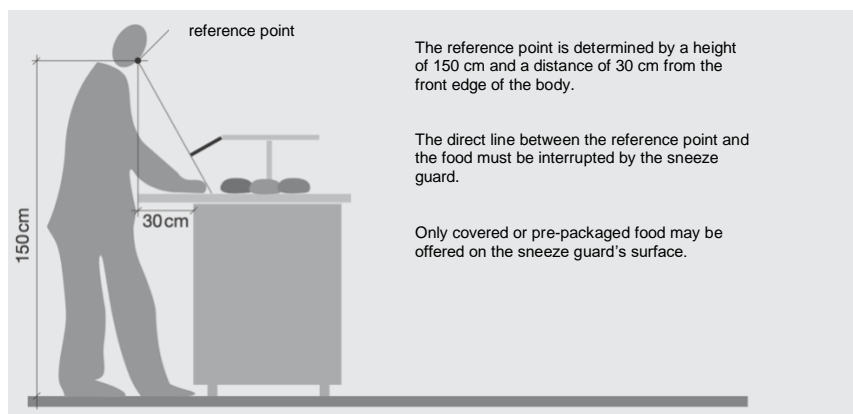
All necessary measures must be taken during the extraction, processing, production, preparation, packaging, storage, transportation and dispensing of foodstuffs, as well as when handling foodstuffs, to ensure that the foodstuffs remain hygienic and are not adversely affected in terms of smell, taste or other characteristics. (LMV Art. 17)

For market stalls and similar mobile food displays, the work and sales tables must have suitable protective devices to protect the goods from the public, animals and environmental influences. (HyV Art. 6)

Unpackaged foodstuffs which are offered openly for self-service at points of sale or in catering establishments or which are otherwise accessible to consumers must not be adversely affected by this. (HyV Art. 16)

Which types of display are affected by the legal requirements?

- Serving points operated by the employees
- Displays of already portioned food and drinks
- Food and drinks that can be portioned by the customer, such as salad or dessert buffets
- Buffets for the catering of closed parties, such as breakfast buffets in hotels, banquet buffets
- Displays of unpackaged, ready-to-eat food in places that are easily accessible to customers in stores, at markets and at festivals



What is the legal basis?

- Foodstuffs Act (LMG) of October 9, 1992: Art. 15
- Foodstuffs Ordinance (LMV) of March 1, 1995: Art. 17
- Hygiene Ordinance (HyV) of June 26, 1995: Art. 6, Art. 16

Autocontrol when handling food is mandatory!

The handling of food must comply with the legal requirements - for the sake of customers' health. These self-checks must be documented in writing and contain at least the following elements:

Description of the business: name, address, responsibilities, range, scope

Hazard analysis: suppliers/purchasing, incoming goods, storage, production, delivery, cleaning

Work instructions: Who does what, when, how? Purchasing, temperature controls, data controls, cleaning plans

Records: Documentation of the control measures carried out in the company, documentation of deviations and the resulting measures.

In summary, the following basic principle applies when dealing with self-monitoring measures:

Say what is done

Do what is said

Prove that it is being done

Example of a simple record:

Date	Temperature Fridge (max. +5°C, resp. +2°C)	Temperature Freezer (min. -18°C)	Data Controll	Cleaning	Signature
23.08.01	8°C	-22°C	x	x	A.Miller
23.08.01	4°C	-22°C	x	x	A.Miller
23.08.01	3°C	-20°C	x	x	A.Miller
23.08.01	4°C	-21°C	x	x	R.Beck