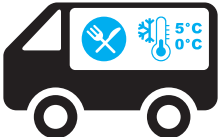
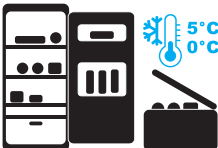
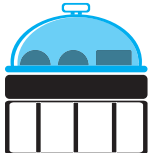








# Outdoor Food Sale

*This document is a translation of the Afro-Pfingsten Association and refers to the German version of the leaflet "Verkauf von Lebensmitteln im Freien", which is binding.*

Kantonales Labor Zürich. 2020. „Verkauf von Lebensmitteln im Freien“. Kanton Zürich. Accessed September 10 2024. [https://www.zh.ch/content/dam/zhweb/bilder-dokumente/themen/gesundheit/lebensmittelkontrollen/md\\_00082.pdf](https://www.zh.ch/content/dam/zhweb/bilder-dokumente/themen/gesundheit/lebensmittelkontrollen/md_00082.pdf).

## 9 Main Rules

1		<b>Secure Delivery of Foods</b> <ul style="list-style-type: none"><li>- Manufactured in hygienic production facilities</li><li>- Cleanly packaged, protected from contamination, labeled in accordance with regulations</li><li>- Perishable food chilled at max. 5 °C, minced meat and fish at max. 2 °C, monitored using a thermometer</li></ul>
2		<b>Protection from Spoilage</b> <ul style="list-style-type: none"><li>- Keep perishable foods refrigerated at max. 5 °C, fish at max. 2 °C</li><li>- Check using a thermometer</li></ul>
3		<b>Food Storage</b> <ul style="list-style-type: none"><li>- No adverse effects (contaminations)</li><li>- Cleaning agents and disinfectants must not be stored directly next to foods</li></ul>
4		<b>Optimal Hand Hygiene</b> <ul style="list-style-type: none"><li>- Running water</li><li>- Liquid soap</li><li>- Disposable towels</li></ul>
5		<b>Covered Sales Stand</b> <ul style="list-style-type: none"><li>- Spit protection</li><li>- Smooth, crack-free, washable work surface</li><li>- The floor must not contaminate food production and distribution (avoid dust and mud)</li></ul>
6		<b>Smoking Ban</b> <ul style="list-style-type: none"><li>- For anyone who handles food</li></ul>
7		<b>Waste</b> <ul style="list-style-type: none"><li>- Store properly and tidily</li><li>- Disposal in accordance with regulations</li></ul>
8		<b>Personal Hygiene</b> <ul style="list-style-type: none"><li>- Clean work clothes</li><li>- Clean hands</li><li>- No open wounds</li></ul>
9		<b>Self-monitoring</b> <ul style="list-style-type: none"><li>- Original documents must be presentable at the stand</li></ul>

# Self-monitoring

## Further Explanation on Main Rule 9

The business must provide written evidence that it has taken the necessary precautions to ensure food safety (self-monitoring). The self-monitoring must be documented in writing and must be implemented in a form adapted to the safety risk and the scope of production (see the "Selbstkontrolle" information sheet). Simplifications for very small businesses can be implemented in accordance with the Guideline for Good Practice in the Hospitality Industry (GVG).

- ▶ **Say, what is being done.**
- ▶ **Do, what is being said.**
- ▶ **Prove that it's being done.**

# Water

## Explanation of Main Rule 4

### Water quality:

Water that is used for drinking, cooking, preparing food and washing vegetables or fruit must meet the requirements for drinking water. The same applies to water used for washing hands and for cleaning utensils that are used for food processing or come into contact with food in any other way.

### Equipment for washing hands:

Warm or cold running water as well as liquid soap, disposable paper and if necessary disinfectant.

### Canister:

If there is no connection to the mains or the stand is only operated for a short time, sufficient drinking water can be kept in canisters or tanks. They must be made of food-grade material, easy to clean and completely empty. Drinking water containers should be stored in dark locations protected from heat. The water must be changed regularly, at least daily. The containers must be completely emptied and dried after use.

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# Protection of Minors in Regard to the Sale of Alcohol and Tobacco

Every sales stand selling alcoholic beverages must display a clearly visible sign\* with the following content:

- \* **Kein Alkohol und Tabak an Jugendliche unter 16 Jahren!**  
**Keine Spirituosen und Getränke, die Spirituosen enthalten, an Jugendliche unter 18 Jahren!**

\*) Available at the Alcohol and Tobacco Division, Federal Customs Administration [www.eav.admin.ch](http://www.eav.admin.ch) or at the Zürcher Fachstelle zur Prävention des Suchtmittelmissbrauchs (ZFPS) [www.zfps.ch](http://www.zfps.ch)

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# Labeling

Pre-packaged products must comply with the labeling regulations (see the «Kennzeichnung» information sheet).

In the case of openly offered foods, the oral duty of information disclosure applies. The origin of the animals must be stated in writing for meat and fish. In addition, it must be stated in writing that information on allergens or other ingredients that can trigger undesirable reactions can be obtained verbally from staff (see the leaflet «Allergenkennzeichnung im Offenverkauf»).

*\* No alcohol and tobacco to young people under the age of 16!  
No spirits or drinks containing spirits to minors under the age of 18!*