



HOW TO SAFELY PREPARE AND SELL FOOD AT A PUBLIC EVENT



If you want to sell and/or prepare food at a fair, please pay attention to the following:

- **Everyone who sells and/or prepares food at a public event must have previously informed the Agriculture and Food Board (AFB) of their activity.**
- Every food business operator (FBO) must draw up a **self-control plan** and keep it available for each event that it participates in.
- **Food on sale must be traceable.** Traceability means that you are able to prove where the food you sell or use to prepare food comes from. You must have food accompanying documents.
- **Food that needs to be maintained at refrigerator temperature must be kept at this temperature throughout the sales period.** Storing food that needs refrigerator temperature at a higher temperature creates a favourable environment for bacterial development. Bacteria cause various health problems, some of which can have serious consequences. You can, for example, use portable refrigerated showcases to keep food at refrigerator temperature. Information on the sale and rental of refrigeration equipment is available on the Internet.
- **You must be healthy.** You must not suffer from viral and infectious diseases.
- **You must have facilities for personal hygiene,** including handwashing.
- If you sell non-prepacked food or prepare food on the spot, **all the surfaces with which the food comes into contact must be clean.** If necessary, work surfaces should also be cleaned during the fair day to prevent cross contamination.
- If you also need to clean tools or wash food during the day, think about how you can do it hygienically. **If the fair organiser does not offer drinking water, then you have to bring it yourself.** You can buy bottled water or fill water canisters.

- **Cook the food thoroughly**, especially meat, eggs, and seafood. The internal temperature of pork and chicken must be at least 75 °C.
- **Keep ready meals and raw food separately.**
- **Get the items you need for handling garbage.** Think about whether you need to throw away liquids.
- Make sure you know the substances or products that cause **allergies or intolerances** and are able to provide the consumer with information about your products (including the ingredients).

The Agriculture and Food Board supervises all these previous points. The AFB inspects food sellers at public events, on the streets and along roads. In the course of supervision activities, it is checked whether the activities of the seller comply with the applicable requirements. Following the same principles, sellers who offer their products on temporary rental premises in shopping centers or shops, such as in front of the main door or in corridors between sales premises, are also inspected.