

„We have got our  
**eyes** fixed on you”

- We check over 4,500 enterprises
- We take over 2,400 samples per year
- We employ 12 food inspectors
- We have 5 veterinarians working for us

Veterinary department of  
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# Instructions Kitchen hygiene



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Facts about Good Hygiene

An instruction leaflet of the  
Veterinary department  
of the Osnabrück regional  
and city authorities.

# Instructions

## Kitchen hygiene

- 1.** Production rooms must be **large enough** and built to enable **hygienic** working conditions. **Sufficient** lighting must be installed.



- 2.** Working areas must be **clean** and **well** maintained, the rooms, furniture and equipment must be made of materials that are **easy** to clean,



- 3.** Personnel working with food must:
- a **high** level of **personal** hygiene
  - wear **clean** and **suitable** clothing



It is **not** normally permitted to store any street clothing within the production areas; exceptions are possible if a **locked** cupboard is available.

- 4.** To ensure the personal cleanliness of workers there must be enough wash hand basins with :



- **running hot** and **cold** water
- liquid soap, if necessary disinfectant
- paper hand towels and a waste bin for disposal

These wash hand basins must be completely **separate** from any other basins used to clean food or used for washing-up.

- 5.** **Adequate** drainage must be provided (floor drain, drainage for dirty water)



- 6.** Food must be **protected** from any **disadvantageous** influences (protective shields / coverage against coughing/spitting in customer areas).



- 7.** **Suitable** temperatures for absolute **hygienic** handling of food must be constantly maintained.



- light perishable foods must be **adequately** chilled.
- warm food, ready to serve, must be kept at a **minimum** temperature of 65° C for a maximum of 2 hours,
- the required temperatures must be **regularly** **checked** and **reported** in writing.

- 8.** Waste must be **removed** from areas where food is handled as **quickly** as possible.



- 9.** Constant **checks** for infestation must be **made** and **prevented** by the use of the most **modern** techniques available. Any Windows that can be opened must have insect screens.



- 10.** Production rooms must be adequately **ventilated**, Extraction Systems with **suitable** **filters** must be installed over cooking and frying equipment



- 11.** Toilet facilities must be adequately **ventilated** and must **not** be directly adjacent to any areas used for food handling. The toilet entrance area must also be well ventilated. Toilets must have **running** hot and cold water as well as **adequate** drainage. A hygienically method to wash and dry hands must be **installed**.



- 12.** Cleaning materials must be kept in an area **separate** from food handling areas



**Hinweis:** Dieses Merkblatt erhebt keinen Anspruch auf Vollständigkeit. Einschlägige Rechtsgrundlagen bleiben unberührt. Für Informationen, die über den Inhalt des Merkblattes hinausgehen, wenden Sie sich bitte an den Landkreis Osnabrück.  
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