



## **RULES & REGULATIONS VENDOR FOOD SECTION**

### ***KFFN Independence Day Picnic 2018***

The stall holders and the organization KFFN hereby declare that the following requirements by the Food and Consumer Product Safety Authority (VWA, Voedsel en Waren Autoriteit) are carefully handled and followed during the Independence Day Picnic on June 9, 2018. There will be an inspection by the Food and Consumer Product Safety Authority (VWA) and the Municipal health Service (GGD). Fine(s) as a result of the offense (s) on food will be assigned to the stall holder itself and not to the organizing party KFFN.

**The last couple of years, the Philippine Independence Day Picnic received negative reviews by the Food and Consumer Product Safety Authority (VWA) and the Municipal Health Service (GGD) due to hygiene incidents. This year, the authorities have indicated again that they will do inspections. Fines that will be given can vary between EUR 450, - and EUR 900, - and will be charged directly to the stall holder. For this reason, the organization KFFN will also carry out inspection rounds to help you avoid this penalty. As long as the hygiene standards are not met, the VWA and the GGD will come along every year. We therefore hope for your understanding and cooperation during our inspections.**

### **Alcohol**

Sales of alcoholic beverages are not permitted at this event. Violations will be will be fined by the organizers.

### **Hygiene Equipments and Set up**

1. The stalls have to be clean.
2. The stalls should be designed and arranged that they can be easily kept clean, so that no food contamination can occur.
3. If unpackaged food has been touch by hands, a provision must be present in order to wash hands properly. This can be done by installing a jerry can fitted with a stopcock and regularly, replace clean water, feature soap (pump) (disinfectant) and paper towels.
4. Surfaces that may come into contact with food must be made of solid material, may not be broken and must always be clean.
5. It is necessary to have your own four trash bins; all vendors are requested to separate their garbage into paper, glass, plastic and residual waste.

### **Temperature of food and beverages**

1. Perishable food and beverages should always be kept on the legally prescribed temperature. If there is no storage temperature on the label, then it must be kept in a refrigerated storage: not more than 7 °c.
2. For frozen food and beverages applies: not more than -18 ° c.
3. When foods, such as ready meals need to be kept warm/hot, the temperature always need to be above 60 ° c.

For the hygiene codes and procedures on how the storage temperature and store can be checked, please see the following link: <http://comenius.100webcustomers.com/HygiencodeNederlands.pdf>

## Deep-Frying Stall

1. A stall may have butane or propane bottles present, with a total maximum permissible load capacity of 50 kg. Note: This can be compared with the total content of four-butane or propane cylinders, each with a water content of up to 26 liters.
2. A deep-frying device is thermally protected in such a way that the temperature of the frying medium can not rise above 200 ° C. For each fryer a fitting metal lid must be present, so that the fryer can be covered in case of fire.
3. The baking device must be constructed that in case of overcooking, over the edge or through cracks around the edges, the oils or grease cannot come into the combustion chamber.
4. Any drawn cooker must be put on a sheet of non-combustible and low heat-conductive material. This plate must be clean and free of grease and / or oil.
5. The support under the baking device must be at least 0.10 m outside the device, and be nonflammable or coated with a non-flammable material and consist of poor heat conducting material. The walls, in the close to which devices are positioned, have to 0.30 m<sup>1</sup> outside of the device and must be coated in the same manner.
6. In the immediate vicinity of a baking, roasting or frying device there must be properly fitting lids or a blanket present to cover the unit in case of fire.

## Heating, cooking and combustion devices on gas or liquid fuels

1. All gas bottles must meet the requirements of NEN 3324 and NEN 2920.
2. A stove that is not connected to the central distribution systems for heating with liquid gas must comply with the requirements of NEN 1078: 1999.
3. For indoor use of gas cylinders, the nominal content of the filled and empty bottles may not contain more than 110 liters, unless otherwise provided by or pursuant to any statutory regulation.
4. A gas cylinder must be equipped with a Lloyd's Register - Stoomwezen recognized valid mark and may not be older than 10 years.
5. The closing / regulator of a gas bottle must be of a type approved by Lloyd's Register - Stoomwezen.
6. Pressure regulators must meet the requirements in the directive 1997/23 / EG.
7. The pressure regulator is a mechanical operating part, and is therefore subject to wear. It is advised to replace the pressure regulator every five years.
8. Between the gas cylinder and the device a flexible connection must comply to the guidelines mentioned in the NPR and 3378 and:
  - be secured by means of hose clamps on hose fittings;
  - must be free and unstressed;
  - be arranged in such a way that exposure to inadmissible temperature influences and / or mechanical damage is prevented;
  - be kept as short as possible
9. The hose length for a temporary installation must not exceed 10 m.
10. The piping and accessories must always be in a good state.
11. Bottles and tanks may be filled to 80%. An empty bottle must be kept closed with a valve.
12. Valves must be protected. If the protection consists of a detachable head, it must not be unscrewed in case it's not connected.
13. The space in which the gas cylinder (s), • has to be outdoor ventilated by means of at least two, spaced as far as possible, not closable ventilation openings, or on the floor.
14. The pipe system has to be implemented as a solid metallic pipe. At the end of each branch point of the solid line a shut-off valve must be present.
15. The use of a hose is only allowed for a connection of a device in the pipeline, as coupling between tank / bottle and the pipeline and as a couple between tank / bottle and manifold.
16. The piping and accessories must be inspected and tested every 2 years or when circumstances occur (such as eg changes and repairs). The user should hold a signed statement or a statement signed by the license holder of the test. The inspection and testing should include:
  - monitoring the required protections of the pipe and check the proper functioning of these protections;
  - monitoring the application of approved accessories;
  - test with air or inert gas.
17. Within a device, no fuel other than natural gas, propane, butane gas or gas oil can be burned.

18. Heating and combustion are adjusted for an optimum combustion.
19. By the use of direct-fired heating system, there must always be an adequate supply of fresh air.
20. Within a distance of 0.30 m from the discharge pipe for the frying fumes and the discharge pipe for combustion gases, no flammable materials may be present, unless they are coated with a non-flammable and low heat-conducting material.
21. A drain of frying fumes and combustion gases in one conduit is allowed; provided that the combustion gases measured at the location of assembly do not have a higher temperature than 200 ° C.

### **Power supply Food sector**

The organization will provide the power. Power is included in the price of a stall that sells food.

*\* Perishable foods:*

*fresh, smoked and steamed fish and fish products, snacks and cooked meats, meat and meat products, milk and milk products, soft cheeses (such as Brie and Camembert), fresh cheese (quark), whipped cream, cakes, pudding sandwiches, salads, pre-cut vegetables and salad, fresh fruit juice, tofu and tempeh, batter for pancakes and crepes.*