



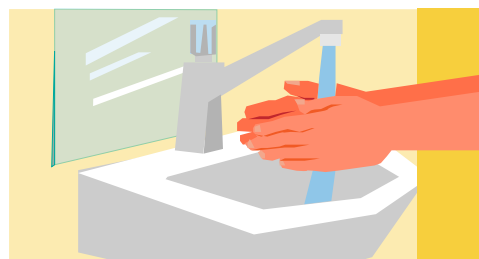
Does your restaurant prepare food to be sold by retailers during the state of emergency?



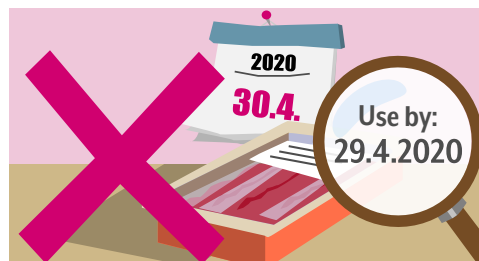
[Contact your municipal food control authority.](#)



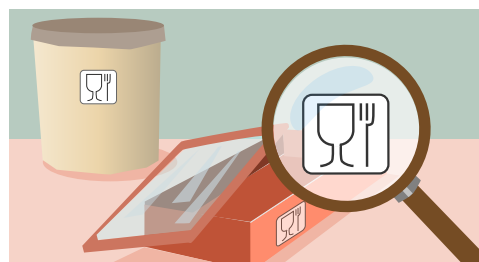
Keep hygienic procedures in mind in all activities.



Do not use raw materials after the use by date.



For packaging material, use clean materials that are suitable for use with foodstuffs, for example materials bearing the wine glass and fork symbol.



If not stated in the packaging labels, give the retailer the following information:

- name of the food,
- ingredients (including all ingredients that cause allergies and intolerances),
- necessary instructions for use and storage.





Package and protect the food for transport.

Keep a record of what and how much is delivered, and when and where the food is delivered.

Keep the recipes for handling potential complaints.



Do you deliver cold foods to retailers?

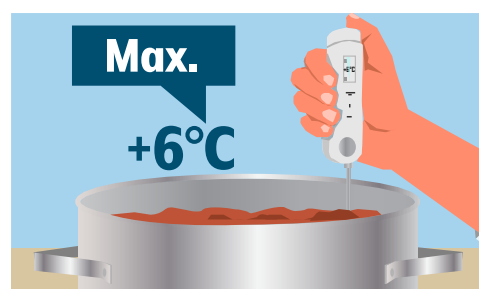
Cool the food quickly in four hours from +60°C to below +6 °C.

- Make sure that the food has cooled down by measuring the temperature.
- Speed up the cooling process: only prepare small quantities at a time and cool the food in small portions.



Keep cold cold, below +6°C.

Keep the shelf life short for products which are sold cold: 1-2 days after preparation.



Do you deliver hot foods to retailers?

Keep hot hot, above + 60°C.

