

**LIST OF REQUIREMENTS FOR ACTIVITIES INVOLVING FOOD HANDLING AT FAIRS AND/OR
EVENTS WITHIN THE FAIRGROUNDS – CORFERIAS**
(STORAGE, PREPARATION, DISPLAY, TASTING AND/OR MARKETING)



This list of requirements is designed as support material for you to verify compliance with the requirements established in current food regulations and the results of the technical meetings held with the support of the Health Authority (District Health Secretariat) regarding the Surveillance and Control of all activities to be carried out at CORFERIAS and its complementary areas.

Please note that all regulations that update or repeal the standards mentioned here and other applicable food handling standards, even if not listed in this document, will be subject to compliance during the fair or event, and it will be your responsibility to review and monitor them.

ASPECTS TO VERIFY

DOCUMENTS

It guarantees the transportation of food to the fairgrounds in a vehicle that meets the needs of the fairgrounds (heat preservation, freezing and/or refrigeration requirements) and has a FAVORABLE Sanitary Concept.

It has the documentation that supports the origin of the food (FAVORABLE Sanitary Concept or FAVORABLE WITH REQUIREMENTS from the establishment or production centre where it was purchased) and receiving records that include, at a minimum, batch information, expiration date, and receiving temperature.

Food handling personnel must have current health documentation (Handling Card, continuous and permanent training plan of at least 10 hours per year, and a medical certificate **FIT** for food handling).

It has formats for record keeping and temperature control for food and supplies that require special storage and distribution conditions.

The cleaning and disinfection protocol for equipment, work tools, and stands is documented and implemented, including the appropriate supplies, procedures, and frequencies. This protocol is verified through registration on a checklist. Technical data sheets and safety data sheets for chemical products (hand soap, antibacterial gel, detergents, disinfectants, etc.) are also available.

Ensure preventive measures are in place to prevent pests from entering your stand or location. (Cleaning processes, proper food storage, and physical measures to prevent entry.)

FACILITIES

For installation inside pavilions, floors, walls, and partition walls must be constructed or covered with sanitary, smooth, continuous, light-coloured siding or materials that are clean and in good condition.

Note 1: In the case of floors, you must ensure at least a plastic mat that covers the entire surface of the work area and full adherence to the floor.

Note 2: If the activity at your stand requires it (use of ovens, grilling equipment, stoves, etc. that generate smoke or vapours), coordinate with Corferias to arrange a location that guarantees natural ventilation.

For assembly in open areas, plastic dunnage or a waterproof floor surface must be used to facilitate cleaning and cover the entire work area. The work area must have ceilings, walls, and area partitions constructed or covered with sanitary, smooth, continuous, light-coloured linings or materials that are kept clean and in good condition.

The electrical installations and lighting are protected against friction, deterioration, and impact, and are adequately charged to prevent system overloads (Corferias carries out the installation, as requested by the exhibitor; it is important not to overload the installed connections).

For the safe installation of gas networks, you must always coordinate this activity with the Corferias service department.

It has a water point (potable) and drainage (with grease trap), close and sufficient to the preparation point to allow hand and utensil hygiene.
In the event that there is no access to the water supply network or to the sewer, due to Corferias infrastructure conditions, the point must have a drinking water tank of at least twenty (20) liters, built with sanitary material, duly protected, equipped with a tap and a drainage container, additionally it must be guaranteed that the container used for drainage is labelled or signalled as water not suitable for consumption and have a protocol for the withdrawal of water to the drains closest to the assembly authorized by Corferias, which at least must relate frequencies and personal protection elements. <u>This assembly is only allowed for points where it is not possible to install a water point due to infrastructure conditions.</u>
Find out which health service is closest to your stand or point of operation.
Ensures the storage of personal items separate from the food preparation, tasting, and storage area.
Ensure proper storage of cleaning supplies and chemicals used for cleaning and disinfection, separate from the food preparation, tasting, and storage areas. (Avoid storing these items in cardboard boxes or leaving them in direct contact with the floor.)
EQUIPMENT AND UTENSILS
It has equipment, utensils, countertops, shelving, and pallets of sanitary material: Smooth, non-porous, non-absorbent finish, free of defects that prevent food contamination.
<p>The stand has sanitary waste bins with lids and bags for storing waste generated at your stand, ensuring separation at source in accordance with Corferias' sanitation plan. (Organic waste: green bin and bag; Regular waste: gray bin and bag; and, when applicable, Hazardous/Biomedical waste: red bin and bag and/or deactivation (when applicable)). Additionally, the sanitation protocol for these waste bins is documented and waste disposal frequencies have been defined for disposal to Corferias' fixed disposal points.</p> <p>Note 1: For hazardous waste, you must coordinate with Corferias' service department regarding collection logistics, specifying schedules and disposal routes.</p> <p>Note 2: If your stand generates frying oil waste, under no circumstances may it be disposed of in the sewers. Therefore, you must coordinate with the service department regarding collection and disposal (this service is free of charge).</p>
HYGIENIC OPERATION REQUIREMENTS
It has soap, antibacterial gel, and disposable towels for handwashing, and the corresponding protocol is posted.
Food handling personnel must not have wounds, skin irritations or any evidence of disease that could be transmitted to the food.
The staff is provided with appropriate equipment (cap, face mask, light-coloured uniform, closed-toe shoes) for the activities performed.
The use of jewellery, watches, earrings, rings, bracelets, or other accessories is restricted, and staff must ensure short, unpolished nails, tied-back hair, and no perfume.
Use plastic pallets to store food and household items; they must not be in direct contact with the floor.
Food on display or for sale is properly covered and protected from contamination and/or alteration by the outside environment, and free of chemicals.
FOOD PACKAGING AND LABELING
The food packaging does not show any signs of deterioration or alteration.
The packaging displays visible, legible, and indelible information related to: Registration, notification, or health permit; expiration date (day, month, and year); and batch. The use of stickers is avoided.
Labels attached to packaging or containers are applied in such a way that they will not separate under normal handling and transportation conditions.
The packaging displays visible, legible, and indelible information associated with the manufacturer: Name or business name, address of the manufacturer, packer, or packager, preceded by the expression "Manufactured or packaged by." For imported products, the name or business name and address of the importer.

If you are in an open area, you must ensure the location of a multipurpose fire extinguisher, properly marked and placed on a metal base, avoiding direct contact with the floor.

If the food content is declared to be 100% natural, it must not contain any additives declared in the ingredient list.

The product contains the name, list of ingredients, and net contents, and this information appears on the front of the packaging. It is also guaranteed that the product contained is as described in the name.

Food packaging does not contain any illustrations or graphics that allude to medicinal or healing properties that could give rise to false perceptions.

DEFINITIONS

Food: Understood as raw material, finished product, tasting or sample.

Free area: Understood as the physical space located outside the pavilions.

Organic Waste: All biodegradable waste is composed naturally and can disintegrate or degrade rapidly, transforming into other organic matter. Organic waste consists of food scraps and plant debris from household sources.

Ordinary Waste: This is waste generated in the normal performance of activities, and which cannot be recovered or recycled.

Hazardous Waste: All waste that, due to its intrinsic properties, represents risks to health and the environment.

HEALTH REGULATIONS

For more information on the requirements to be met, you can consult the current applicable regulations on the Environmental Health Observatory website at the following link:

<http://biblioteca.saludcapital.gov.co/ambiental/index.shtml?s=5&linea=5>

- Law 9 of 1979: National Health Code, which dictates health measures.
- Resolution 2674 of 2013: It establishes the health requirements that must be met by people who manufacture, package, store, transport, and market food and raw materials for human consumption.
- Resolution 5109 de 2005: Labelling requirements that must be met by foods packaged for human consumption.
- Resolution 719 de 2015: It establishes the classification of foods according to their risk to public health.
- Decree 2310 of 1986 "By which Title V of Law 09 of 1979 is partially regulated, regarding the processing, composition, requirements, transportation and marketing of Dairy Derivatives."
- Decree 616 "By which the Technical Regulation is issued on the requirements that must be met by milk for human consumption that is obtained, processed, packaged, transported, marketed, sold, imported or exported in the country"
- Decree 1575 of 2007: Which establishes the System for the Protection and Control of the Quality of Water for Human Consumption.
- Resolution 2115 of 2007: Which identifies the characteristics, basic instruments, and frequencies of the control and monitoring system for the quality of water for human consumption.
- Decree 1843 of 1991: It points out the aspects for the use, storage, application and handling of pesticides