

# *HYGIENE SPECIFICATIONS*

## **HYGIENE MEASURES TO BE OBSERVED BY EXHIBITORS, STAND TENANTS, RESTAURANT OPERATORS, FOOD TRUCK OPERATORS, BEVERAGE VENDORS, AND CATERERS IN THE GASTRONOMY SECTOR.**

THIS DOCUMENT MUST BE PROVIDED TO EXHIBITORS BY THE ORGANISER 2 MONTHS BEFORE THE EVENT IS OPEN TO THE PUBLIC.

### **I. DEFINITION:**

This document constitutes the "hygiene" specifications for the event.

It is a contractual document, and full acceptance of these specifications by exhibitors or vendors is a mandatory prerequisite for all rental agreements with the Organiser.

The Exhibitor, caterer, restaurateur, food truck operator, or Vendor must agree to adhere to all provisions outlined in these specifications. Any violation of these clauses, if duly confirmed, will result in the immediate closure of the stand or restaurant, with no recourse possible against the Organiser.

The Exhibition Park Management, along with any other relevant administrative authority, may conduct inspections on stands or food service areas at any time in order to ensure compliance with this document.

### **II. SCOPE OF APPLICATION:**

**Art.1** - These provisions apply to all Exhibitors or Vendors whose food is either prepared for direct distribution to the consumer or which is directly handed to the consumer.

"Directly handed" to the consumer refers to any transaction, whether free or for a fee, between a food holder and one or more visitors, assuming the product is intended for consumption.

#### **This specifically includes the following:**

- The activities of food distribution establishments that directly supply food sourced from another establishment or from their own production, including farm producers selling their products on-site or at local markets, except for on-farm poultry slaughter as specified in Decree No. 66-239 dated 18 April 1966.
- Non-permanent or occasional activities, particularly those operating at open-air markets, whether equipped or not, as well as mobile shops and activities using temporary structures (including the gastronomy and wine sectors, etc.).

### **III. PREMISES OR STANDS:**

#### **Art. 1 - Kitchens / Dining Rooms / Food Preparation Workshops / Distribution Stands / Mobile Shops or Kitchens / food trucks**

- 1.- The premises mentioned in this section must be clean and well-maintained. Additionally, they must not present a risk of food contamination due to the activities conducted therein.
- 2.- Due to their design, size, construction, and layout, these premises must allow for good hygiene practices, including:
  - preventing cross-contamination between and during operations by controlling food items, equipment, materials, water, ventilation, personnel, and sources of external contamination. Dogs are strictly prohibited on the aforementioned stands or premises.
  - allowing for effective cleaning and/or disinfection.
  - preventing contact with toxic substances and ensuring that no contaminants fall into food, including from ceilings, false ceilings or overhead equipment.
  - providing, where necessary, temperature conditions that facilitate hygienic operations as outlined in these specifications.
  - being ventilated to control humidity and prevent both condensation and unpleasant odours.
  - having adequate lighting.
  - In the exhibition hall: being equipped with drainage systems for residual and wash water designed to prevent any risks of contamination and to allow for quick evacuation.
  - In the Park's fixed kitchens: dishes must be removed by the restaurateur, who is also responsible for washing them.Additionally, waste storage areas must be designed and managed to remain clean at all times so as to prevent the contamination of food items, drinking water, equipment and premises.

- 3- Exhibitors using a Food Truck for their stands must provide the following documents: a copy of the vehicle's registration, proof of insurance, and valid safety or inspection documents (periodic inspections related to the vehicle). If the food truck is located inside the halls and uses cooking stations, a smoke evacuation system is mandatory: a professional hood is required since no connection to the Park's system is possible.

#### IV. WATER USAGE:

**IMPORTANT:**

**For all distribution or catering activities, whether non-permanent or occasional, tasting stands and similar activities must have a water access point on their stand (running water and drainage).**

- ➔ It is forbidden to set up one's own water connections, as these must be installed by the Park's service team. A professional appointment must be scheduled at your stand in order to perform the installation.
- Facilities must be provided to allow those handling food to wash and dry their hands hygienically.
- Water supplied for human consumption must be sufficient, particularly for preventing the contamination of food items.
- If ice is needed, it must be produced, handled and stored under conditions that prevent contamination.
- Surfaces in contact with food, including sales counters, display tables, and worktables, must be well-maintained, easy to clean, and disinfected when necessary, in order to prevent food contamination. They must be kept clean at all times. Notwithstanding the provisions of the decree dated 08 July 1992, these surfaces must be made of smooth materials, unless exhibitors can demonstrate to inspection authorities that other materials are suitable for use.
- Adequate means must be provided:
  - For cleaning and, when necessary, disinfecting tools and work equipment to prevent food contamination,
  - To protect food items from potential contaminants,
  - To ensure compliance with the temperature conditions specified in the "food items" section.
- Under no circumstances should the fixed installations for the fire safety network or restrooms at the Exhibition Park be used for these purposes.
- Water drainage: Kitchen wastewater must be discharged into grease separators before entering the sewage system.
- WASTEWATER DISPOSAL: Wastewater must be connected exclusively to designated drainage lines. This will be inspected and controlled by the organiser. Non-compliance with this arrangement may result in restoration charges being billed to the exhibitor.
- GREASE DISPOSAL: The organiser will provide barrels for collecting used cooking oils.

➔ Please note that it is strictly prohibited to pour any waste into the floor drains within the hall.

Technical plans and specifications must be sent to the organiser at least one month before the event begins.

- SECURITY DEPOSIT: An inspection of the "Entrance" floor drains will be conducted, and photos will be taken upon your arrival. Additionally, a security deposit of €1,000 (excl. VAT) will be requested, which will be refunded after the final inspection. The Park Service will contact you in advance to schedule both inspections.

#### V. EVACUATION OF SMOKE AND VAPOURS:

**IMPORTANT: For all restaurants or similar activities using cooking stations, the following are mandatory:**

- A smoke evacuation system.
- Two evacuation methods are permitted:
  - 1°) A professional hood:
    - Hoods with 3 successive filters:
    - Filter one: metallic mesh; Filter two: media or electrostatic filtration, and Filter three: activated charcoal deodoriser.
    - The filter area should be approximately 0.5m<sup>2</sup> per m<sup>2</sup> of cooking area. The evacuation rate should be around 400m<sup>3</sup>/h per m<sup>2</sup> of cooking area.
    - The hood must be closed on 3 sides with an overhang of 0.80m above the cooking surface.
  - 2°) External evacuation through connection to the venue's own installations:
    - Provide an external evacuation system. Submit a request to the Exhibition Park's Technical Services at least one month before the event, specifying the hood's outlet diameter.

**NOTE: Traditional kitchen hoods intended for residential use are not permitted as they do not meet the requirements set by these Specifications.** The Safety Officer will inspect the smoke evacuation system installed by the exhibitor on their stand during the scheduled safety inspection

- If your equipment does not meet the requirements of Option 1, you will be required to connect to our own smoke evacuation system.
- You can order this service through the foiredegrenoble2024 extranet.

## VI. FOOD ITEMS:

- Art. 1.** All raw materials, ingredients, intermediate products, and finished products must be handled, stored, packaged, displayed, and delivered to the consumer under conditions that prevent any deterioration and contamination that could render them unfit for human consumption or dangerous to health. In particular, storing food items directly on the floor is prohibited in premises where these activities take place. All necessary precautions must be taken to ensure that unprotected food items are shielded from contamination that could result from the proximity of consumers or from their handling.
- Art. 2.** When operations such as peeling, slicing, trimming and, if necessary, cleaning of raw materials are carried out within the same facility, such actions must be performed in a manner that avoids any cross-contamination with foods presenting different levels of hygiene.
- Art. 3.** Raw materials, ingredients, intermediate products, and finished products must be preserved, up until they are presented to consumers, at temperatures that limit their spoilage and, in particular, the development of pathogenic micro-organisms or the formation of toxins at levels that could pose a health risk.
- Art. 4.** When food items must be kept or served at low temperatures, they must be refrigerated immediately after the final stage of thermal processing or, if such thermal processing is not required, after the final stage of preparation. The reheating of refrigerated food items for consumption must be carried out quickly in order to ensure food safety.
- Art. 5.** Frozen foods should be thawed in a manner that prevents contamination:
- During the cooking or reheating of ready-to-eat products,
  - In a refrigerated chamber at a temperature between 0°C and +4°C, or by any other method which adheres to the provisions of the decree dated 26 June 1974, as published in the Official Gazette of the French Republic,
  - Once defrosted, foods must be kept refrigerated for a limited period in order to comply with the provisions of Article 3 of this section,
  - Defrosted foods must not be refrozen,
  - Foods not complying with the provisions of this article are not deemed fit for human consumption given their condition.
- Art. 6.** Hot dishes not consumed on the day when they are prepared cannot be reused, in accordance with the obligations established by the departmental health regulations (Decree dated 28 November 1985).
- Art. 7.** The unpacking of products intended for slicing or serving must be done as needed, and under hygienic conditions that prevent contamination. Information concerning the product's identification and shelf life must be retained for as long as the product is held. All hygiene precautions must be taken while slicing food items. Products sliced on-site must be presented in quantities as small as possible, according to the needs of the service. Unpacked, highly perishable microbiological food items must be protected from any contamination during their storage and display for sale.
- Art. 8.** Dangerous substances and preparations, as well as products not meant for human consumption, must be stored and, if applicable, displayed for sale in designated, clearly identified areas.
- Art. 9.** Selling bread:  
Bread must be presented to consumers either pre-packaged or protected from external contamination by display cases situated at a minimum height of approximately 70 cm above the ground or vehicle floor. If thawed bread is being sold, the label must include the term "thawed" or "defrosted".

## VII. BEVERAGE-SERVING AREAS

Beverage outlets are subject to the same hygiene regulations as kitchens and restaurants. If a beverage outlet is set up within a catering facility, it must be clearly separated from the food service area.

## VIII. WASTE

- Art. 1.** Food waste not suitable for recovery and other non-food waste:
- Must not be stored in an area where food items are kept. Proper provisions must be made for the disposal and storage of such waste and other materials.
  - Must be placed in watertight containers equipped with lids or other means ensuring proper hygiene. These containers should be suitably designed, regularly maintained, and easy to clean and disinfect. Under no circumstances should waste produced during food handling operations be disposed of directly on the ground.
  - The Organiser or Vendor must provide a designated food waste bin for storing and removing food substances and waste.
  - The Organiser will implement a selective waste sorting system: one 660-litre wheeled bin for general industrial waste ("DIB"); one 60-litre barrel for collecting used cooking oils provided at your stand; and a dumpster on-site for cardboard and paper.
  - The Exhibitor is responsible for sorting their own waste: general industrial waste should be placed in the wheeled bin; cardboard and paper packaging must be folded and stored at your stand so that the cleaning team can collect and dispose of them in the designated cardboard/paper dumpster; used cooking oils should be collected in the 60-litre barrel provided.

**IX. TRANSPORT FOR DELIVERY**

**Art. 1.** Transport equipment used for food delivery must be properly maintained and kept constantly clean. Their use must not pose any risk of food contamination.  
These vehicles must be able to maintain the storage temperatures specified in the “Food Items” section, if necessary.

**X. PERSONNEL**

**Art. 1.** Notwithstanding the personnel regulations prescribed by the decrees from 21 July 1971 and 26 April 1991, the managers of establishments in the sectors covered by these Specifications, or their delegates, must ensure that individuals handling or transporting food receive clear instructions in order to help them properly apply the provisions of the decree dated 9 May 1995, as explicitly referenced in these Specifications. Where applicable, and depending on their role, staff should have up-to-date training in food hygiene.

**XI. FIRE SAFETY MEASURES SPECIFIC TO RESTAURANTS AND SIMILAR ACTIVITIES**

The Prevention Plan and the “Safety Measures to be Observed by Exhibitors and Stand Tenants” Specifications must be followed, in addition to the following measures:

- Two 6-kg CO2 extinguishers, with current annual inspection certifications, must be present in the cooking area.
- Dining areas must be bordered by 1-metre-high panels or barriers to prevent seats and tables from obstructing the aisles.
- Kitchen areas must be clearly marked off with partitions measuring at least 2.5 metres high.

➡ Alpeexpo will conduct an inspection of the electrical installations of exhibitors, together with an official inspection agency (ADE and APAVE). If any non-compliances are found, repairs must be completed before the event opens, either by the Exhibitors themselves or by the Exhibition Park Service, subject to a quote.

**XII. STORAGE TEMPERATURES FOR CERTAIN FOOD ITEMS**

The following food items must be maintained at the temperatures specified below until they are provided to the consumer:

**On melting ice** (0°C to +2°C): fish, shellfish, and non-living molluscs.

**+4°C maximum:** for highly perishable food items where lack of temperature control, even for a short period, could present a microbial risk to the consumer, including: cooked or pre-cooked animal or plant foods, which are ready-to-eat but not stable at room temperature; unstable cold preparations containing animal products, such as cold meats, stuffed pasta, sandwiches, mixed salads, and sauces; processed meat products that are not shelf-stable; offal, poultry, rabbits; meat cuts; smoked or salted fish products that are not shelf-stable; cream- or egg-based non-stable preparations (e.g., cream pastries, custards, desserts); raw milk; fresh raw milk products, non-stable whipped cream (Chantilly); pre-packaged sliced or grated cheeses; pre-cut raw vegetables and their preparations; fruit or vegetable juices with a pH above 4.5; defrosted products; non-stable items kept in vending machines.

**+8°C maximum:** for perishable food items where lack of temperature control poses a less immediate microbial risk to the consumer, including: fresh dairy products other than pasteurised milk and dairy desserts; butter and fats; non-stable desserts made with milk substitutes; shelf-stable sliced meat products.

**-18°C:** for ice cream, frozen desserts, sorbets, and all frozen foods, in compliance with the decree dated 09 September 1964.

**-15°C:** for all frozen foods.

**Above +63°C:** for hot ready-to-eat dishes delivered to the consumer.

**XIII. GUIDELINES FOR BEVERAGE VENDORS**

These guidelines apply if you wish to operate a beverage outlet at during an event held at the Exhibition Park. As it is not recognised as a public utility, this organisation is not authorised to request the opening of any type of on-site beverage outlets for the events it organises or hosts.  
However, you still have the option to open temporary beverage outlets (under Article L48) or restaurants under the following conditions:

REFERENCE TEXTS  
*Art. L48 and Art. L1 from the Code on Beverage Outlets and Measures against Alcoholism*

**Article L48**

Individuals who set up cafés or beverage outlets on the occasion of a fair, sale, or public event are not required to file the declaration stipulated by Article L31, though they must obtain authorisation from the municipal authority (Ordinance No. 49-107 dated 7 January 1959). “In beverage outlets and cafés opened under such conditions, ONLY BEVERAGES FROM THE FIRST TWO GROUPS DEFINED IN ARTICLE L1 OF THIS CODE MAY BE SOLD OR OFFERED IN ANY FORM.

## Article L1

Classification of beverages that may be sold:

**Group 1:** Non-alcoholic beverages, including mineral or carbonated waters, unfermented fruit or vegetable juices with no more than 1.2% alcohol from slight fermentation, lemonade, syrups, herbal teas, milk, coffee, hot chocolate, etc.

**Group 2:** Fermented, non-distilled beverages, such as wine, beer (including non-alcoholic and mixed beer), cider, perry, mead, naturally sweet wines with a wine tax status, *crème de cassis* and fermented fruit or vegetable juices containing 1 to 3% alcohol.

### BEVERAGE OUTLET DECLARATION

Exhibitors wishing to sell beverages for on-site consumption must complete the application form for a temporary beverage outlet permit.

This form allows exhibitors to request authorisation to set up a temporary beverage outlet for an event.

The application must be submitted at least 3 weeks before the event in order to be considered.

You can find the form on the city of Grenoble's website.

Please click on the following link: <https://www.grenoble.fr/524-debit-de-boissons-temporaire-buvette.htm>

## RESTAURANTS

- The above formalities do not apply to restaurants where beverages are served only as an accompaniment to meals and only during main meals.
- However, opening a restaurant must include a tax declaration with the Customs and Indirect Duties Office ("*Service des Douanes et Droits Indirects*").
- A **small restaurant license** ("*petite licence restaurant*") allows for the sale of beverages from groups 1 and 2, but only during meals.
- A **restaurant license** allows for the sale of all legally authorised alcoholic drinks and requires payment of a Licence Fee.

## FREE TASTINGS

Temporary beverage outlets set up within the ALPEXPO venue, once authorised by the municipal authorities, may only sell or offer beverages from the first two groups defined in Article L1 of the Code on Beverage Outlets and Measures against Alcoholism.

## XIV. FOREIGN EXHIBITORS

**For exhibitors from a third country, there are two options:**

### **A/ Transport with an ATA Carnet**

1°) - If the carnet is registered at the EEC border, the goods are transported to their destination with transit vouchers.

2°) - If registered at a French airport or port, the goods can move freely to the final destination.

At the end of the exhibition, in both cases, the ATA Carnet can be cleared either in Grenoble or at the EEC exit office after transit vouchers are created at the Grenoble office.

### **B/ Transport under a T1 Transit Document**

This document is issued upon entry into the community (arrival by port or airport).

At the destination, the T1 is verified by creating a temporary admission declaration (IM5) at the Grenoble office, which is valid for the duration of the exhibition.

At the end of the exhibition, the IM5 is settled by issuing an EX3 (re-export declaration) and a T1 towards an EEA office.

In case of sale, both options A and B follow the same procedure, namely:

Issuing an IM4 declaration (release for consumption) with payment of the applicable Duties and Taxes.

Partial release for consumption is permitted.

**For exhibitors from the EEA transporting goods in free circulation, no formalities are required.**

In the event of a sale, the invoice must include French VAT, which is remitted to the Treasury through a tax representative (consult with the Tax Office).