

Re-usable instead of disposable Easier than you might think!

Discarded coffee-to-go cups litter our streets, public spaces and green areas. In Berlin, 20,000 disposable cups are used every hour. In the whole of Germany that's almost three billion a year! The resultant litter problem is irritating and damaging to the environment.

In order to reduce the increasing number of disposable cups in Berlin, it is important to create incentives for consumers to switch from disposable to re-usable cups.

To achieve this, the Berlin Senate is running a campaign together with the city's business and environmental associations to promote the use of disposable cups.

It is easier than you might think. In this flyer, you can find everything you need to know about this.

Whether you are a café, a snack bar, a bakery, a petrol station or a late-night store, the Senate Department for the Environment, Transport and Climate Protection and the Senate Department for Judicial Affairs, Consumer Protection and Anti-discrimination have compiled these guidelines about how you as a vendor of food and drink can meet the necessary hygiene requirements when filling re-usable cups.

Re-usable instead of disposable is environment-friendly and easier than you might think.

Please join in!

Information and exhibition centre

Brochure office of the

Senate Department for
the Environment, Transport and Climate Protection
Am Köllnischen Park 3
10179 Berlin

Underground: U2 to Märkisches Museum;
U8 to Jannowitzbrücke or Heinrich-Heine-Straße
S-Bahn: S3, S5, S7 or S75 to Jannowitzbrücke
Bus: 147, 165 or 265 to underground station Märkisches
Museum
broschuerenstelle@senvvk.berlin.de

www.berlin.de/mehrwegbecher/

Berlin, July 2017



**RE-USABLE CUPS
MADE EASY!**

Berlin: better informed

Hygiene guidelines
for the use of re-usable cups in
the food service industry

Hygiene recommendation for participating vendors of food and drink

Please find below the minimum requirements that vendors must meet:



Only clean, suitable containers with a smooth, easy-to-clean surface should be used.



Only trained staff should fill re-usable cups. Before the cup is filled, it should be checked to see if it is empty and clean. The lid of the cup should be removed by the customer before the cup is filled.



The sales area should provide information for customers that only clean and empty cups can be filled.



There should be a separate counter area or a suitable place for filling containers so that the customer's coffee cup doesn't come into direct contact with the hygiene area (the area in which perishable foods are stored or processed).



At regular intervals, staff should clean and disinfect the counter area used for re-usable cups.



There should be regular staff training on this topic.



The container should not come into direct contact with the drinks nozzle or other equipment.



Personal hygiene standards should be observed. Hands should be washed after re-usable cups have been filled and after payment for the drink has been received.



Work processes should be documented.

Any specific problems can be clarified by contacting the responsible food standards authority in your local borough.

Under which circumstances food and drink vendors (e.g. bakeries or cafés and snack bars) can dispense hot drinks in re-usable cups brought by the customer is something that has to be decided on a case-by-case basis by the responsible food standards authority. This is because the facilities for dispensing drinks are specific to the individual vendor.

The contact details of the veterinary and food standards authority can be found using the following link:
<http://www.berlin.de/verwaltungsfuehrer/veterinaer-lebensmittelaufsichtsaeamter/>

These guidelines are intended as a recommendation and do not claim to be comprehensive.

The hygiene requirements for the commercial production, treatment and sale of food products are set out in the regulations of the national food hygiene directive [*Lebensmittelhygiene-Verordnung - LMHV*]. According to these regulations, any negative impact on food products that are sold or handed out to the consumer must be avoided. According to Regulation (EC) No. 852/2004 (food hygiene), the food and drink vendor bears the main responsibility here.

Dealing with food and equipment properly prevents hygiene risks and negative impacts on food products.