

# Reusable instead of disposable is easier than you think!

Discarded takeaway coffee cups litter streets, public spaces and nature. 20,000 disposable cups are used every hour in Berlin; in the whole of Germany, almost three billion are used every year. The litter is a nuisance and harms the environment.

Incentives are being created for consumers to make the switch from disposable to reusable cups in order to reduce the increasing number of disposable takeaway cups in Berlin.

For this purpose, the Berlin Senate, together with business and environmental associations in Berlin, is running a campaign to increase the use of reusable cups.

It is easier than you think: you will find all the necessary information in this leaflet.

Whether café, snack bar, bakery, petrol station or late-night shop, etc. - the Senate Department for the Environment, Transport and Climate Protection and the Senate Department for the Judiciary, Consumer Protection and Anti-Discrimination have put together an overview of the minimum requirements for food hygiene in this guide on how you, as a food business operator, can meet the hygiene requirements when filling reusable containers. Reusable instead of disposable is environmentally friendly and easier than you think.

Get involved!

Senatsverwaltung  
für Umwelt, Verkehr  
und Klimaschutz

**BERLIN**



Senatsverwaltung  
für Umwelt, Verkehr und  
Klimaschutz  
Öffentlichkeitsarbeit  
Am Köllnischen Park 3  
10179 Berlin

02/2021



## REUSABLE CUPS MADE EASY!

### Hygiene guidelines for using returnable cups in the food service industry

Senatsverwaltung  
für Justiz, Verbraucherschutz  
und Antidiskriminierung

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für Umwelt, Verkehr  
und Klimaschutz

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# Hygiene recommendations for participating food businesses

This is a list of the minimum food hygiene requirements that must be met by the food business operator:



Only use clean, suitable containers with smooth, easy-to-clean surfaces.



A visual inspection for cleanliness and foreign objects must be carried out before filling. Customers must remove and store lids before filling. Only trained staff can fill brought-in cups, for example, with a transfer cup.



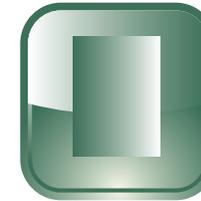
Adherence to personal hygiene; wash hands after filling brought-in cups and after taking customers' money.



A separate counter area or suitable choice of location for filling the containers so that customers' coffee cups do not enter the actual hygiene area (area where perishable food is processed or stored).



Transfer cups and/or cup holders must be used for filling. Direct contact of containers with dispensers or other equipment must be excluded.



Inform customers in the sales area that only clean and empty cups may be filled.



Customers place their reusable cup on a "hygiene" tray (designed for this purpose only) for filling. The cup is filled on this tray.



Staff must regularly (and whenever necessary) clean and disinfect any storage areas for the containers to be filled, coffee machine and equipment (cleaning and disinfection plan).



Regular staff training on this topic and documentation of work processes, including cleaning and disinfection plans and cleaning and disinfection as necessary.

Specific problems can be solved by contacting food control authority responsible for the district directly.

The conditions under which food businesses (e.g. in bakeries or food service industry) have the option for providing filling services, for example, for hot drinks in brought-in cups, remains a case-by-case decision based on the individual structural conditions of the respective business premises and is, therefore, reserved for the locally responsible food supervisory authorities.

You will find the contact details of the Berlin districts' veterinary and food supervisory authorities using the following link <https://service.berlin.de/veterinaer-lebensmittelaufsichtsaeamter/>

The hygiene requirements for the commercial production, handling and marketing of foods are regulated in the provisions of the national Food Hygiene Ordinance (LMHV). According to this, any negative influence on foods that are supplied to other consumers must be excluded. The food business operator bears the main responsibility for this in accordance with Regulation (EC) No. 852/2004 (food hygiene).

Proper handling of food and food contact materials prevents hygiene risks and negative influences on food.

This recommended action aims to provide information and does not claim to be complete.

Please also note the "Takeaway coffee cups" leaflet from the Food Federation Germany (09/2019) <https://www.lebensmittelverband.de/de/aktuell/20190909-leitlinie-merkblatt-coffee-to-go-mitgebrachte-becher-veroeffentlicht>