LIST OF REQUIREMENTS FOR ACTIVITIES INVOLVING FOOD HANDLING AT TRADE SHOW AND/OR EVENTS WITHIN THE FAIRGROUND - CORFERIAS

(STORAGE, PREPARATION, EXHIBITION, TASTING AND/OR MARKETING)

This list of requirements is designed as support material for you to verify compliance with the requirements in the current regulations on food and the results of the technical meetings carried out with the accompaniment of the Sanitary Authority (District Secretary of Health) with respect to the Supervision and Control of all the activities to be carried out in CORFERIAS and its complementary areas.
Keep in mind that all the regulations that update or repeal the regulations mentioned here and the others applicable to food handling even if they are not related in this document, will be subject to compliance during the development of the trade show or event and it will be your responsibility to consult them and follow up.

ASPECTS TO VERIFY
DOCUMENTS
Ensure the transport of food to the fairgrounds, in a vehicle according to its needs (heat preservation, freezing and/or refrigeration requirements) and this has a FAVORABLE Sanitary Concept.
Has the documentation that supports the origin of the food (Sanitary Concept FAVORABLE or FAVORABLE WITH REQUIREMENTS of the establishment or production center where they were acquired) and reception records that include at least batch information, expiration date and reception temperature.
Food handling personnel have current health documentation (Handling Card, continuous and permanent Training Plan of at least 10 hours per year and Medical Certificate suitable for food handling).
Has formats to keep records and temperature controls, for food and supplies that require special storage and distribution conditions.
The cleaning and disinfection protocol for equipment, work tools and stand is documented and implemented, which includes the appropriate supplies, procedures, frequencies and is verified through registration in a checklist. It also has technical data sheets and safety sheets for chemical products. (Hand soap, antibacterial gel, detergents, disinfectants, etc.)
Ensure preventive measures to avoid the entry of pests to your stand or point of operation. (Cleaning processes, proper food storage, physical measures that prevent entry).
FACILITIES
For assembly inside the halls, you must have floors, walls, and area divisions; constructed or covered in coatings or sanitary materials, smooth, continuous, of light tones, it is kept clean and in good condition. **Note 1:** In the case of floors, you must ensure at least plastic mat that covers the entire surface of the work area and total adherence to the floor. **Note 2:** If the activity in your stand requires it (Use of ovens, grilling equipment, stoves, etc. that generate smoke or vapors) coordinate with Corferias, a location that guarantees natural ventilation.
For mounting in free areas, you must use plastic stowage or waterproof surface floor that facilitates cleaning, covering the entire work area, having ceilings, walls, and area divisions, built or covered in coatings or sanitary materials, smooth, continuous, light-colored, and kept clean and in good condition.
Electrical installations and lighting are protected against friction, deterioration, impact and with the necessary load to avoid overloading the system, (Corferias carries out the installation, according to the exhibitor's request, 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 area.
Have a water point (potable) and a drain (with a grease trap), close and sufficient to the preparation point to allow sanitizing hands and tools.
Find out which is the closest health service to your stand or point of operation.
Ensure the storage of personal items, separate from the food preparation, tasting, and storage area.
Ensure the correct storage of hygiene implements and chemical products, used for cleaning and disinfection, separated from the food preparation, tasting, and storage area. (Avoid storing these items in cardboard boxes or leaving them in direct contact with the floor).
EQUIPMENT AND TOOLS
Has equipment, tools, counters, shelves, and pallets of sanitary material: Smooth finish, non-porous, non-absorbent, and free of defects that avoid contamination of the food.

The stand has containers made of sanitary material, with a lid and bag for storing waste generated at its stand, ensuring separation at the source according to the Corferias sanitation plan. (**Organic**: green can and bag, **Ordinary**: gray can and bag and when applicable **Hazardous/Bio-sanitary**: red can and/or deactivation (when applicable)), in addition, it has documented the sanitation protocol of the same and has defined frequencies for the evacuation of waste to the fixed points of Corferias. **Note 1:** In the case of hazardous waste, the collection logistics must coordinate with the Corferias services area, which specifies times and evacuation route. **Note 2:** If your stand generates frying oil residues, in no case can it be thrown into the drainage points, therefore, you must coordinate with the service area, collection and evacuation (This service has no cost).
HYGIENIC OPERATING REQUIREMENTS
Has soap, antibacterial gel, and disposable towels, to carry out hand washing procedures and has published the respective protocol.
Handling personnel must not have wounds, skin irritations or any evidence of disease that can be transmitted to food.
The staff has adequate equipment (hat, mask, light-colored uniform, closed shoes) for the activity carried out.
The use of jewelry, watches, earrings, rings, bracelets, or other accessories is restricted, and the staff must guarantee short nails, no polish, hair tied back and no use of perfume.
Use plastic stowage for the location of food and tools, they cannot be in direct contact with the floor.
The foods that are on exhibition or for sale are duly covered and protected from contamination and/or alteration by the external environment, removed from chemical substances.
FOOD PACKAGING AND LABELING
Food packaging does not show deterioration or alteration.
The visible, legible, and indelible information associated with: Registration, notification or sanitary permit is evidenced on the packaging; Expiration date (Day, Month and Year) and batch. Avoiding the use of stickers.
The labels adhered to the packages or containers are applied in such a way that they do not separate, under normal conditions of handling and transport.
The visible, legible and indelible information associated with the manufacturer is evidenced on the packaging: Company Name, address of the manufacturer, packer, preceded by the expression Manufactured or packaged by". For imported products Company Name and address of the importer.
If you are in a free area, you must ensure the location of a multipurpose fire extinguisher, duly marked, and located on a metal base, avoiding direct contact with the floor.
If you declare that the content of the food is 100% natural, it must not contain additives declared in the list of ingredients.
The product contains name, list of ingredients, net content and this information appears on the main face of the package, in addition it is guaranteed that the product contained is the one described in the name.
The food packaging does not have illustrations or graphics that allude to medicinal or healing properties that give rise to false appreciations.
DEFINITIONS
Food: Understand as raw material, finished product, tasting or sample. **Free area:** Understand as the physical space located outside the halls. **Organic Waste:** All those waste that are biodegradable, are naturally composed and have the property of being able to disintegrate or degrade quickly, transforming into other organic matter. Organic waste is made up of food scraps and plant scraps of household origin. **Ordinary Waste:** Are those generated in the normal performance of activities and that are not susceptible to recovery or recycling. **Hazardous Waste:** These are all those wastes that, due to their intrinsic properties, represent risks to health and the environment.

HEALTH REGULATIONS
To expand the information on the requirements to be met, you can consult the current applicable regulations, on the page of the environmental health observatory at the following link: http://autorregulacion.saludcapital.gov.co/restaurantes • Law 9 of 1979: National Sanitary Code, by which sanitary measures are dictated. • Resolution 2674 of 2013: Establishes the health requirements that must be met by people who manufacture, package, store, transport, market food and raw materials for human consumption. • Resolution 5109 of 2005: Labeling requirements that packaged foods for human consumption must meet. • Resolution 719 of 2015: Establishes the classification of foods according to their public health risk. • Decree 2310 of 1986 "By which Title V of Law 09 of 1979 is partially regulated, with regard to processing, composition, requirements, transportation and commercialization of Dairy Derivatives". • Decree 616 "By which the Technical Regulation is issued on the requirements that milk must meet for human consumption that is obtained, processed, packaged, transported, marketed, sold, imported or exported in the country" • Decree 1575 of 2007: By which the System for the Protection and Control of the Quality of Water for Human Consumption is established. • Resolution 2115 of 2007: By means of which characteristics, basic instruments and frequencies of the control and monitoring system for the quality of water for human consumption are indicated. • Decree 1843 of 1991: It indicates the aspects for the use, storage, application and handling of pesticides