PRIPOROČILA ZA PONUDNIKE HRANE IN PIJAČE NA FESTIVALU ČILI, ČOKOLADA in DELIKATESA 2026

Podlaga za pripravo sledečih priporočil je razgovor z Inšpektoratom za varno hrano, veterinarstvo in varstvo rastlin. Prosimo vas, da jih upoštevate.

a. Gostinski ponudnik mora biti registriran za opravljanje gostinske dejavnosti in mora imeti vsa predpisana dovoljenja za opravljanje gostinske dejavnosti v skladu z veljavnimi predpisi v Republiki Sloveniji.

b. Gostinski ponudnik, ki opravlja gostinsko dejavnost zunaj gostinskega obrata, v premičnih objektih oz. z objekti, sredstvi ali napravami, ki so prirejene v ta namen (npr. stojnica, montažna lesena hiška) mora biti registriran za opravljanje dejavnosti v premičnem gostinskem obratu.

c. Nosilec gostinske dejavnosti (v nadaljevanju: gostinski ponudnik) je odgovoren za redno preverjanje izvajanja vseh zahtev in smernic, na katere se sklicuje pri vzpostavitvi sistema za zagotavljanje higienskih zahtev in postopkov po načelih HACCP standarda.

d. Gostinski ponudnik mora v premičnem obratu zagotoviti primeren prostor in naprave za higiensko shranjevanje živil in vzdrževanje ustrezne temperature živil z možnostjo nadziranja te temperature (priporočljivo: uporaba vbodnega termometra).

e. Živila morajo biti nameščena in hranjena tako, da so preprečeni onesnaženje in okužbe živil; ne smejo biti shranjena na tleh, biti morajo pokrita ter zaščitena pred prahom in kontaminacijo (npr. pred škodljivci, neposrednim stikom obiskovalca z živilom,…).

f. Za živila morajo biti priložena dokazila o sledljivosti, s katerimi gostinski ponudniki potrjujejo, da so dobavljena živila in materiali, varni in v skladu z zahtevami zakonodaje (npr. dobavnica, računi, …) na voljo na sami lokaciji.

g. Navedba alergenov mora biti čitljiva in na vidnem mestu oz. na vidnem mestu mora biti izobešeno obvestilo, kje na stojnici/premičnem objektu se hrani seznam alergenov.

h. Gostinski ponudnik mora zagotoviti higieno delovnega mesta (zaščitna podloga za tla in delovno površino, sredstva in pripomočki za čiščenje – brisačke za enkratno uporabo in milo, uporabljati čiste in primerno vzdrževane delovne predmete, pripomočke, pribor in opremo).

i. Na premičnem objektu mora gostinski ponudnik zagotoviti oskrbo s pitno vodo (za pripravo hrane, umivanje rok in čiščenje) ter odvajanje odpadnih voda (gostinski ponudnik mora imeti lovilce odpadne vode npr. plastično posodo in odpadno vodo odpeljati s seboj v gostinski obrat).

j. Odpadke je treba ločeno odlagati v zaprte posode, zabojnike oziroma drugo zaprto embalažo, ki mora biti primerno vzdrževana ter jo je mogoče učinkovito čistiti in razkužiti. Posebej pozorni bodite na biološke odpadke, za katere je nujno ločeno zbiranje.

k. Gostinski ponudnik uporablja sanitarije s pitno vodo.

l. Oseba, ki dela z živili, mora vzdrževati visoko raven osebne higiene in nositi primerna, čista delovna oblačila (speti lasje, zaščitno pokrivalo za lase); umivanje rok je izrednega pomembno za osebe, ki prihajajo v neposreden stik z predpakiranimi oziroma nezaščitenimi živili, prav tako pa je treba opozoriti, da uporaba rokavic ne nadomesti umivanja rok.

m. Oseba mora pred nastopom dela z živili podpisati soglasje iz obrazca 3 in obrazca 4 (Obrazec 3: Soglasje osebe k obveznosti prijavljanja bolezni, ki se lahko prenašajo z delom, Obrazec 4: Individualna izjava)

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Ljubljana, 2026

Obvestilo za ponudnike hrane na množičnem dogodku

Spoštovani,

v prihajajočih tednih oziroma mesecih se bo v vašem kraju odvijal dogodek, na katerem se pričakuje večje število udeležencev. Pri množičnih dogodkih in polno zasedenih nastanitvenih ter prireditvenih kapacitetah je možnost širjenja nalezljivih bolezni večja. S tem zavedanjem želimo vse odgovorne osebe predhodno opozoriti na nekaj ukrepov, z upoštevanjem katerih bi lahko preprečili neljube dogodke, kot so pojav nalezljivih bolezni, zastrupitve s hrano med udeleženci in obiskovalci dogodka ter s tem povezanimi stroški in izgubo dobrega imena organizatorja dogodka.

Nosilci živilskih dejavnosti naj za zagotavljanje varne hrane upoštevajo zahteve Uredbe (ES) št. 852/2004 o higieni živil. V tem smislu morajo izvajati **programe dobre higienske prakse** (npr. splošne in posebne zahteve za prostore živilskega obrata, prevoz, zahteve glede opreme, ostankov živil, oskrbe z vodo, osebne higiene, čiščenja, nadzora škodljivcev) in **postopke, ki temeljijo na načelih sistema HACCP**. Nosilci živilske dejavnosti naj posebno pozornost posvetijo:

- izpolnjevanju zahtev za premične in/ali začasne obrate,
- usposabljanju zaposlenih o varnem rokovanju s hrano,
- vzdrževanju primerne osebne higiene,
- izpolnjevanju soglasij delavca k obveznosti prijavljanja bolezni, ki se lahko prenašajo z delom.

Podrobnejše informacije so dostopne na spletnem naslovu Nacionalnega inštituta za javno zdravje (NIJZ) in Urada za varno hrano, veterino in varstvo rastlin (UVHVVR):

- Osnovna higienska stališča za higieno živil, namenjena delavcem v živilski dejavnosti (NIJZ);
- Higienska stališča za higieno živil, namenjena delavcem v živilski dejavnosti / 2.st. (NIJZ);
- Varna hrana (UVHVVR).

V času dogodka in tudi sicer je potrebno zagotavljati sanitarno tehnično in sanitarno higiensko vzdrževanje objektov ter ravnanje z odpadki na način, da le-ti ne ogrožajo zdravja ljudi in ne povzročajo čezmerne obremenitve okolja.

Želeli bi vas opozoriti še na dosledno spoštovanje prepovedi ponudbe in prodaje alkoholnih pijač osebam, mlajšim od 18 let, prepovedi kajenja v javnih zaprtih prostorih ter uživanja hrane in pijače v kadilnicah.

RECOMMENDATIONS FOR FOOD AND BEVERAGE PROVIDERS AT THE CHILI, CHOCOLATE and DELICACY FESTIVAL 2026

The basis for these recommendations is a discussion with the Inspectorate for Food Safety, Veterinary, and Plant Protection. Please adhere to them.

a. Catering providers must be registered to operate in the catering industry and must have all the required permits according to the current regulations in the Republic of Slovenia.

b. Catering providers operating outside the premises, in mobile facilities, or with structures, means, or devices adapted for this purpose (e.g., stalls, modular wooden houses) must be registered for activities in a mobile catering facility.

c. The holder of catering activities (hereinafter: catering provider) is responsible for regularly checking the implementation of all requirements and guidelines referred to in establishing a system to ensure hygiene requirements and procedures based on HACCP standard principles.

d. In a mobile operation, catering providers must ensure suitable space and equipment for hygienic food storage and maintaining the appropriate food temperature with the ability to monitor this temperature (recommended: use of a probe thermometer).

e. Foods must be stored to prevent contamination and infections, not placed on the floor, covered, and protected from dust and contamination (e.g., from pests, direct contact of visitors with food).

f. Proof of traceability must accompany food, where catering providers confirm that the supplied foods and materials are safe and comply with legal requirements (e.g., delivery note, invoices, etc.) available at the location.

g. Allergen information must be legible and displayed prominently, or there must be a notice indicating where the list of allergens is kept on the stall/mobile facility.

h. Catering providers must ensure workplace hygiene (protective floor mat, cleaning materials – disposable towels and soap, use clean and properly maintained work items, tools, utensils, and equipment).

i. In a mobile facility, catering providers must provide access to drinking water (for food preparation, handwashing, and cleaning) and wastewater disposal (catering providers must have wastewater traps, e.g., plastic containers, and take wastewater back to the catering facility).

j. Waste must be separately disposed of in closed containers, bins, or other closed packaging, which must be properly maintained and can be effectively cleaned and disinfected. Pay special attention to biological waste, which requires separate collection.

k. Catering providers use sanitary facilities with drinking water.

l. Persons working with food must maintain a high level of personal hygiene and wear appropriate, clean work clothes (tied hair, protective headgear); handwashing is extremely important for individuals in direct contact with pre-packaged or unprotected foods, and it should be noted that the use of gloves does not replace handwashing.

m. Before starting work with food, individuals must sign the consent forms 3 and 4 (Form 3: Consent of the person to the obligation to report diseases that can be transmitted at work, Form 4: Individual statement).

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Notice for Food Providers at a Mass Event

Dear,

In the upcoming weeks or months, an event is scheduled to take place in your area, expecting a large number of participants. The possibility of the spread of infectious diseases is higher at mass events and in fully occupied accommodation and event facilities. With this awareness, we would like to pre-alert all responsible individuals to some measures that, if followed, could prevent unpleasant incidents such as the occurrence of infectious diseases, food poisoning among participants and event attendees, and the associated costs and damage to the organizer's reputation.

Food operators should comply with the requirements of Regulation (EC) No. 852/2004 on food hygiene to ensure food safety. In this regard, they must implement good hygiene practices programs (e.g., general and specific requirements for food premises,

transportation, equipment, food residues, water supply, personal hygiene, cleaning, pest control) and procedures based on the principles of the HACCP system. Food operators should pay special attention to:
- *Meeting requirements for mobile and/or temporary facilities,*
- *Training employees on safe food handling,*
- *Maintaining proper personal hygiene,*
- *Ensuring employees' consent to the obligation to report work-related communicable diseases.*

Detailed information is available on the website of the National Institute of Public Health (NIJZ) and the Administration of Food Safety, Veterinary Sector, and Plant Protection (UVHVVR):
- *Basic hygiene principles for food hygiene for workers in the food industry (NIJZ);*
- *Hygiene principles for food hygiene for workers in the food industry / 2nd stage (NIJZ);*
- *Safe food (UVHVVR).*

During the event and otherwise, it is necessary to provide sanitary technical and sanitary hygienic maintenance of facilities and waste management in a way that does not jeopardize human health and does not cause excessive environmental burden.

We would also like to remind you to strictly adhere to the prohibition of offering and selling alcoholic beverages to persons under 18, the ban on smoking in public indoor spaces, and the consumption of food and drinks in smoking areas.