



**NSAI**  
Standards

Irish Standard  
I.S. 340:2007&A1:2015

# Hygiene in the Catering Sector

## I.S. 340:2007&A1:2015

*Incorporating amendments/corrigenda issued since publication:*

I.S. 340:2007/AC1:2008

I.S. 340:2007/A1:2015

The National Standards Authority of Ireland (NSAI) produces the following categories of formal documents:

I.S. xxx: Irish Standard – national specification based on the consensus of an expert panel and subject to public consultation.

S.R. xxx: Standard Recommendation - recommendation based on the consensus of an expert panel and subject to public consultation.

SWiFT xxx: A rapidly developed recommendatory document based on the consensus of the participants of an NSAI workshop.

*This document replaces/revises/consolidates the NSAI adoption of the document(s) indicated on the CEN/CENELEC cover/Foreword and the following National document(s):*

*NOTE: The date of any NSAI previous adoption may not match the date of its original CEN/CENELEC document.*

*This document is based on:*

I.S. 340:2007

I.S. 340:1994

*Published:*

29 June, 2007

26 July, 1994

This document was published under the authority of the NSAI and comes into effect on:  
29 June, 2007

ICS number:  
67.020

### NSAI

1 Swift Square,  
Northwood, Santry  
Dublin 9

T +353 1 807 3800  
F +353 1 807 3838  
E [standards@nsai.ie](mailto:standards@nsai.ie)  
W [NSAI.ie](http://NSAI.ie)

### Sales:

T +353 1 857 6730  
F +353 1 857 6729  
W [standards.ie](http://standards.ie)

Údarás um Chaighdeáin Náisiúnta na hÉireann

**AMENDMENT**

No. 1: 2015

OF

STANDARD SPECIFICATION (HYGIENE IN THE CATERING SECTOR)

DECLARATION, 2007

IRISH STANDARD 340: 2007

---

NSAI in exercise of the power conferred by Section 16 (5) of the National Standards Authority of Ireland Act, 1996 (No. 28 of 1996) and with the consent of the Minister for Jobs, Enterprise and Innovation, hereby declares as follows:

1. This instrument may be cited as the Standard Specification (Hygiene in the Catering Sector) Declaration, 2007 (Amendment) No. 1: 2015.
2. Irish Standard 340:2007 set out in the Schedule to the Standard Specification (Hygiene in the Catering Sector) Declaration, 2007 is hereby amended as indicated in the Schedule hereto.

---

## **I.S. 340:2007/A1:2015**

### **Foreword**

This amendment to I.S. 340:2007 was prepared by a Technical Working Group of the Food Industry Standards Committee and amends the labelling requirements given in the text in subsection 2.4 of I.S. 340:2007.

The requirements for the provision of food information to consumers by food businesses are set out in EU Legislation (Regulation (EU) No. 1169/2011) given effect by S.I. No. 556/2014 and S.I. No. 489/2014 on the provision of food information to consumers (FIC). This amendment provides guidance to compliance with the requirements of FIC.

For information on prepacked foods refer to the guidance in Amendment 1 of I.S. 341:2007.

Further information on food labelling is also available from The Food Safety Authority of Ireland (FSAI) website: [www.fsai.ie](http://www.fsai.ie)

## SCHEDULE

### Page 7, Terms and Definitions

*Add the following new term and definition after “**Food Business Operator**”:*

**"Food Information:** information concerning a food and made available to the final consumer by means of a label, other accompanying material, or any other means including modern technology tools or verbal communication"

*Add the following new term and definition after “**Monitoring**”:*

**"Prepacked food:** food that is put into a package before delivery to the caterer and is offered for sale in the original package"

### Page 10, 2.4.1

*Replace the entire text in subclause 2.4.1 with the following:*

"A food catering operator is required to provide specific types of food information to consumers (FIC) depending on how the food is presented to the consumer, i.e. non- prepacked or prepacked.

In a catering establishment the food is mainly sold as non-prepacked, i.e. loose foods, however, catering businesses may also sell prepacked products.

Loose foods sold by a catering business include the following types of food:

- For consumption on the premises,
- Packaged and displayed by the caterer on the premises for direct sale to the consumer, e.g. ready meals, bakery items,
- Packaged by the caterer at the request of the consumer, e.g. sandwiches,
- Products ordered from the food catering business for collection, i.e. take out sales,
- Products ordered by phone or online from the food catering business for delivery service, i.e. distance selling."

### Page 11, 2.4.2

*Replace the title of subsection 2.4.2 with the following new title:*

#### **"2.4.2 Mandatory information to be provided by the catering business"**

*Replace the entire text in subsection 2.4.2 with the following:*

"In order to comply with FIC, a catering business operator supplying loose food shall provide information in writing on any products that contain any of the allergens listed in the Table 1 in this amendment. The allergens are listed in the Table 1 in the order in which they are listed in Annex II to Regulation (EU) No. 1169/2011.

Information on products made with ingredients that contain one or more of the allergens, listed in Table 1, for consumption on or off the premises shall be provided in writing before the sale is completed. This requirement also applies to all beverages (alcoholic and all other drinks) and any free samples. The information shall be preceded by the term “contains” followed by the specific allergen(s) and shall be:

- clearly legible,

## **I.S. 340:2007/A1:2015**

- easily visible,
- linked to the specific food item that contains the ingredient(s) with the allergen(s),
- in English or English and Irish,
- clearly accessible and not hidden or obscured or interrupted by other written material or pictorial matter,
- presented in a manner such that there is no possibility of confusion as to which food it relates.

Information for consumers on allergens used in the production of the food or beverage products shall be available in writing and may be provided as follows:

- on printed menu,
- daily black board menu,
- other methods selected by the caterer.

The caterer may in addition to written information use a:

- pictorial image of the allergen,
- numbering system,
- colour coding system
- other methods selected by the caterer.”

## **Page 11, after 2.4.2**

*Insert the following new subsection and Table:*

### **"2.4.3 Allergen information for products that contain nuts or cereals with gluten**

Where a food or beverage for sale contains an ingredient with a nut or a cereal containing gluten or both, the allergen information shall be provided to the customer by naming the specific nut or specific cereal containing gluten or both as described in 2.4.2.

### **2.4.4 Voluntary labelling information**

Where the caterer provides food information in addition to the mandatory allergen information this shall be in compliance with FIC requirements.

### **2.4.5 Information for takeout sales of food from a food catering premises**

Allergen information shall be provided for foods packaged on the premises where the products are made from ingredients that contain one or more of the allergens listed in the Table 1. The allergen information shall be readily available, e.g. on the menu or at a central location.

### **2.4.6 Products ordered by phone or online for delivery**

Caterers who operate a distance selling service as part of their activities shall provide allergen information at point of sale and at point of delivery for products that contain any of the allergens listed in the Table 1. The allergen information shall be provided in writing in at least one point.

The written allergen information may be provided on a:

- menu,
- list attached to the invoice/delivery docket,
- label,
- other methods selected by the caterer.

There shall be no additional charge for the provision of the allergen information.

#### **2.4.7 Food provenance or country of origin**

Where a food caterer is declaring country of origin or provenance for a food being sold on the premises, information to support the declaration shall be available.

**NOTE** A place of provenance is a specific geographical location, e.g. town, county or region.

#### **2.4.8 Country of origin of beef cooked on the premises**

The food business operator shall declare the country of origin of beef cooked on the premises, e.g. on menu/display notices.

#### **2.4.9 Prepacked foods**

The caterer is responsible for ensuring compliance with requirements of FIC for all prepacked foods sold from the premises.

For information on guidance to compliance with the requirements of FIC for prepacked foods refer to sub section 2.4.3 Amendment 1 of I.S. 341:2007.

#### **2.4.10 Wholesale catering business (business to business sales)**

Caterers that supply food to other food business operators are required to ensure that the food business operators receiving the goods are provided with sufficient information to enable them to meet their obligations under FIC.

For information on guidance to compliance for business to business sales refer to subsection 2.4.6 of Amendment 1 of I.S. 341:2007.

**I.S. 340:2007/A1:2015****Table 1 — Substances or products causing allergies or intolerances**

<b>Name of substance</b>	<b>Including</b>	<b>Exceptions</b>
Cereals containing gluten, namely: wheat (spelt and Khorasan wheat), rye, barley, oats, spelt, kamut or their hybridised strains	products of these cereals	<ul style="list-style-type: none"> <li>wheat based glucose syrups including dextrose<sup>1</sup></li> <li>wheat based maltodextrins<sup>1</sup></li> <li>glucose syrups based on barley</li> <li>cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin</li> </ul>
Crustaceans	products thereof	
Eggs	products thereof	
Fish	products thereof	<ul style="list-style-type: none"> <li>fish gelatine used as a carrier for vitamin or carotenoid preparations</li> <li>fish gelatine or Isinglass used as fining agent in beer and wine</li> </ul>
Peanuts	products thereof	
Soybeans	products thereof	<ul style="list-style-type: none"> <li>fully refined soybean oil and fat<sup>1</sup></li> <li>natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources</li> <li>vegetable oils derived phytosterols and phytosterol esters from soybean sources</li> <li>plant stanol ester produced from vegetable oil sterols from soybean sources</li> </ul>
Milk	products thereof (including lactose)	<ul style="list-style-type: none"> <li>whey used for making alcoholic distillates including ethyl alcohol of agricultural origin</li> <li>lactitol</li> </ul>
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts	products thereof	<ul style="list-style-type: none"> <li>nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin</li> </ul>
Celery	products thereof	
Mustard	products thereof	
Sesame seeds	products thereof	
Sulphur dioxide and sulphites in products ready for consumption	at concentrations of more than 10 mg/litre or 10 mg/kilogram in terms of total SO <sub>2</sub>	
Lupin	products thereof	
Molluscs	products thereof	

<sup>1</sup> And the products thereof, in so far as the process they have undergone is not likely to increase the level of allergenicity assessed by the European Food Safety Authority for the relevant product from which they originated.

“

*Insert the following new Bibliography:*



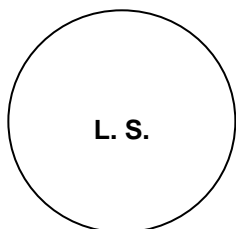
## **“Bibliography**

- [1] Regulation (EU) No. 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004
- [2] S.I. No. 489/2014 - Health (Provision of Food Allergen Information to Consumers in respect of Non-Prepacked Food) Regulations
- [3] S.I. No. 556/2014 - European Union (Provision of Food Information to Consumers) Regulations 2014.”

**I.S. 340:2007/A1:2015**

GIVEN under the seal of the National Standards Authority of Ireland

This 25<sup>th</sup> day of November 2015



Maurice Buckley

Chief Executive

Patrick Bracken

Secretary to the Board of the NSAI

The Minister for Jobs, Enterprise and Innovation hereby gives his consent under Section 16 of the National Standards Authority of Ireland Act, 1996 to the above declaration.

Eugene Forde

7 - 12 - 2015

An Officer of the Department of Jobs, Enterprise and Innovation duly authorised under Section 15 (4) of the Ministers and Secretaries Act, 1924, to authenticate instruments (under the National Standards Authority of Ireland Act, 1996) made by the Minister for Jobs, Enterprise and Innovation.

**Corrigendum No. 1:2008**  
(Issued on 17-1-2008)

**I.S. 340:2007, Hygiene in the Catering Sector**

Please apply the following corrigendum to page 12, Section 3, subclause 3.1, point 3.

**Chilled Foods**

Temperature of food /Time	Corrective Action
Temperature >5 °C for <2 hrs	use immediately or restore temperature.
Temperature >5 °C for >2 hrs and <4 hrs	use immediately or discard.
Temperature >5 °C for >4 hrs	discard.

**Frozen Foods**

Temperature of food	Corrective Action
Temperature $\geq$ -12°C	use immediately or risk assess, or discard.

*This page is intentionally left BLANK.*

**DECLARATION**  
**OF**  
**SPECIFICATION**  
**ENTITLED**  
  
**HYGIENE IN THE CATERING SECTOR**  
  
**AS**  
  
**THE IRISH STANDARD SPECIFICATION FOR**  
  
**HYGIENE IN THE CATERING SECTOR**

---

NSAI in exercise of the power conferred by section 16 (5) of the National Standards Authority of Ireland Act, 1996 (No. 28 of 1996) and with the consent of the Minister for Enterprise, Trade and Employment, hereby declare as follows:

1. This instrument may be cited as the Standard Specification (Hygiene in the catering sector) Declaration, 2007.
2. (1) The Specification set forth in the Schedule to this declaration is hereby declared to be the standard specification for Hygiene in the catering sector.  
  
(2) The said standard specification may be cited as Irish Standard 340:2007 or as I.S. 340:2007.
3. (1) The Standard Specification (Hygiene in the catering sector) Declaration 1994, is hereby revoked.  
  
(2) Reference in any other standard specification to the Instrument hereby revoked and to Irish Standard 340:1994 thereby prescribed, shall be construed, respectively, as references to this instrument and to Irish Standard 340:2007.

I.S. 340:2007

<b>Contents</b>	<b>Page</b>
<b>Foreword</b>	5
<b>Clauses</b>	
<b>Scope and Field of Application</b>	6
<b>Terms and Definitions</b>	7
<b>Section 1 – Registration of a Food Business</b>	9
1.1 General	9
<b>Section 2 – Food Traceability, Recall and Labelling</b>	9
2.1 General	9
2.2 Food Traceability	9
2.3 Product Recall	10
2.4 Labelling Requirements	10
<b>Section 3 – Maintenance of the Cold Chain</b>	12
3.1 General	12
3.2 Food Deliveries	12
3.3 Cold Food Storage Facilities	13
3.4 Temperature Measuring Equipment	13
3.4.1 General	13
3.4.2 Temperature Probes	14
3.4.3 Internal Calibration/Accuracy Check of temperature Probes	14
3.4.4 External Calibration	14
3.4.5 Measuring the Temperature of Food	15
<b>Section 4 – Food Hygiene Requirements for Food Catering Operations</b>	16
4.1 General	16
4.A Training	16
4.B Personal Requirements	16
4.B.1 Personal Hygiene	16
4.B.2 Protective Clothing	17
4.B.3 Fitness to Handle Food	18
4.B.3.1 General	18
4.B.3.2 Exclusion of Staff from Food Handling	18

<b>4.C</b>	<b>Supplier Control</b>	19
<b>4.C.1</b>	<b>General</b>	19
<b>4.C.2</b>	<b>Control of Suppliers</b>	19
<b>4.C.3</b>	<b>Control of Food Deliveries</b>	19
<b>4.C.4</b>	<b>Food Returns</b>	20
<b>4.D</b>	<b>Premises and Structures</b>	20
<b>4.D.1</b>	<b>General Requirements</b>	20
<b>4.D.2</b>	<b>Surfaces</b>	21
<b>4.D.3</b>	<b>Grounds</b>	21
<b>4.D.4</b>	<b>Structures</b>	21
4.D.4.1	Floors	21
4.D.4.2	Walls	21
4.D.4.3	Ceilings	22
4.D.4.4	Windows	22
4.D.4.5	Doors	22
<b>4.D.5</b>	<b>Equipment</b>	22
<b>4.D.6</b>	<b>Staff Facilities</b>	23
<b>4.D.7</b>	<b>Sanitary Accommodation</b>	23
<b>4.E</b>	<b>Building Services and Utilities</b>	24
<b>4.E.1</b>	<b>General</b>	24
<b>4.E.2</b>	<b>Water Supply</b>	24
4.E.2.1	Public Water Supply	24
4.E.2.2	Private Water Supply	24
<b>4.E.3</b>	<b>Water Sampling and Testing</b>	24
4.E.3.1	Water Testing	24
4.E.3.2	Water Sampling	25
4.E.3.3	Sample Taking	25
<b>4.E.4</b>	<b>Ice/Ice making facilities</b>	25
<b>4.E.5</b>	<b>Water Storage Tanks</b>	26
<b>4.E.6</b>	<b>Non potable water</b>	26
<b>4.E.7</b>	<b>Washing Facilities</b>	26
4.E.7.1	Food Washing	26
4.E.7.2	Equipment Washing	26
4.E.7.3	Hand Washing	26
<b>4.E.8</b>	<b>Drainage</b>	27
<b>4.E.9</b>	<b>Waste Management</b>	27
4.E.9.1	General	27
4.E.9.2	Operational Waste/Waste Holding	27
4.E.9.3	Internal Waste Storage	28
4.E.9.4	External Waste Storage	28
<b>4.E.10</b>	<b>Lighting</b>	28
<b>4.E.11</b>	<b>Ventilation</b>	28
4.E.11.1	General	28
4.E.11.2	Cooking Areas	29
4.E.11.3	Sanitary Accommodation	29
<b>4.F</b>	<b>Pest Control</b>	30
<b>4.F.1</b>	<b>General</b>	30
<b>4.F.2</b>	<b>Electric Fly Killers</b>	30

## **I.S. 340:2007**

<b>4.G</b>	<b>Cleaning and Sanitation</b>	<b>31</b>
<b>4.G.1</b>	<b>General</b>	<b>31</b>
<b>4.G.2</b>	<b>Storage and use of cleaning materials</b>	<b>31</b>
<b>4.G.3</b>	<b>Cleaning Schedule</b>	<b>31</b>
<b>4.H</b>	<b>Food Handling and Processing</b>	<b>32</b>
<b>4.H.1</b>	<b>General</b>	<b>32</b>
<b>4.H.2</b>	<b>Food Packaging</b>	<b>32</b>
<b>4.H.3</b>	<b>Food Transport</b>	<b>32</b>
<b>4.H.4</b>	<b>Food Storage</b>	<b>33</b>
<b>4.H.5</b>	<b>Thawing</b>	<b>34</b>
<b>4.H.6</b>	<b>Food Preparation</b>	<b>35</b>
<b>4.H.7</b>	<b>Food Cooking</b>	<b>35</b>
<b>4.H.8</b>	<b>Food Cooling</b>	<b>36</b>
<b>4.H.9</b>	<b>Reheated Food</b>	<b>36</b>
<b>4.H.10</b>	<b>Food Holding and Service</b>	<b>37</b>

## **Section 5 – Application of HACCP Principles for Food Catering Sector**

<b>5.1</b>	<b>General</b>	<b>38</b>
<b>5.2</b>	<b>Compliance with HACCP Principles by using this standard</b>	<b>38</b>
<b>5.2.1</b>	<b>General</b>	<b>38</b>
<b>5.2.2</b>	<b>Verification</b>	<b>38</b>
<b>5.2.3</b>	<b>Documentation and records</b>	<b>39</b>
<b>5.3</b>	<b>Application of HACCP Principles</b>	<b>39</b>
<b>5.3.1</b>	<b>General</b>	<b>39</b>
<b>5.3.2</b>	<b>Documentation and Records</b>	<b>43</b>
<b>5.3.3</b>	<b>Centrally developed HACCP systems</b>	<b>43</b>

## **Annex I – Sample Documents and Records for Food Catering Business**

## **Acknowledgements**



## Foreword

This national standard has been drafted by a specialist working group of the Food Industry Consultative Committee of the National Standards Authority of Ireland. This standard is a voluntary standard and food businesses may use it as a guide to Regulation (EC) No. 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs. S.I. 369 of 2006 European Communities (Hygiene of Foodstuffs) Regulations 2006 gives effect in Irish law to Regulation (EC) No. 852/2004.

A food business operator is required under S.I. 369 of 2006 to notify the official agency of each food establishment under his/her control. In Section 1 of this standard guidance is given on how food business operators shall comply with this requirement.

All food business operators, including those in the food catering sector, are obliged to ensure that the food they produce is safe and that their food operations are in compliance with Regulation (EC) No. 852/2004. Regulation (EC) No. 852/2004 is written in very general terms and where possible specific advice is given, however, advice for all possible conditions is not included.

Recital (20) of Regulation (EC) No. 852/2004 refers to Regulation (EC) No. 178/2002 and the requirement for traceability as an element for ensuring safe food. Guidance to compliance with this requirement is given in Section 2 of this standard.

Article 4 of Regulation (EC) No.852/2004 states specific requirements for the maintenance of the cold chain and temperature control of foodstuffs. Guidance to compliance with these requirements is given in Section 3 of this standard.

A food business operator is required to manage the cold chain in order to maintain food at the correct temperatures and this may be achieved by complying with the guidance in Section 3 of this standard, or by defining the cold chain as a Critical Control Point.

Article 4 of Regulation (EC) No. 852/2004 refers to microbiological criteria for foodstuffs which are contained in Regulation (EC) No. 2073/2005. Guidance on the requirements for the microbiological criteria for foodstuffs and how they apply to businesses in the food catering sector is available from the Food Safety Authority of Ireland (FSAI).

Article 4 of Regulation (EC) No. 852/2004 requires food businesses to comply with hygiene requirements and guidance is given in Section 4 of this standard.

Article 5 of Regulation (EC) No. 852/2004 requires food business operators to put in place, implement and maintain a permanent procedure or procedures based on the principles of Hazard Analysis and Critical Control Point (HACCP). Guidance on the application of HACCP principles to a food catering business is given in Section 5 of this standard. The EU Commission has stated that some food businesses will be able to adopt a flexible approach to the application of HACCP principles and guidance for these businesses is given in Section 5 also.

The implementation of a food safety system based on the principles of HACCP requires the full commitment of the management and staff of the food business.

The foundation of an effective HACCP system is the correct implementation of food hygiene requirements by the food business operator. A food safety management system consists of two elements i.e. the implementation of the food hygiene requirements and the HACCP system.

In this Standard the word “shall” indicates guidance to compliance with the requirements of Regulation (EC) No 852/2004 and in order to comply with food hygiene requirements the food business operator shall implement the guidance as appropriate for the food business. Where the food business operator uses an alternative to the guidance in this standard he/she shall be able to demonstrate to the competent authority that the same level of food safety is provided.

In this standard the word “should” is used where compliance with the guidance is “best practice” and does not relate to a specific requirement of Regulation (EC) No. 852/2004. The food business operator is not required by law to comply with best practice. However, it is recommended that the food business operator give consideration to the guidance to assist with ensuring food safety.

**I.S. 340:2007**

## **SCHEDULE**

### **HYGIENE IN THE CATERING SECTOR**

#### **Scope and Field of Application**

This Irish Standard specifies guidance to compliance with the requirements of Regulation (EC) No. 852/2004 on hygiene of foodstuffs.

This Irish Standard applies to food businesses where food is prepared and served to consumers and for example includes restaurants, hotels, fast food outlets, cafes, catering facilities and licensed premises.

This is a free preview. Purchase the entire publication at the link below:

[Product Page](#)

- 
- Looking for additional Standards? Visit Intertek Inform Infostore
  - Learn about LexConnect, All Jurisdictions, Standards referenced in Australian legislation
-