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Republic of Latvia

Cabinet

Regulation No. 130

Adopted 14 April 1998

Hygiene Requirements Regarding the Handling of Food

Issued pursuant to Section 8, Paragraph two of the
Law on the Supervision of the Handling of Food food

I. General Provisions

1. Terms used in these Regulations:

1.1. **critical point** – a place, stage or action in a food undertaking where contamination of foodstuffs may occur;

1.2. **critical control point** – a place, stage or action in a food undertaking, at which it is possible and necessary to exercise control in order to prevent or reduce the causes of contamination of foodstuffs to an acceptable level;

1.3. **requirements** – requirements prescribed in regulatory enactments and regulatory technical documents, compliance with which ensures the harmlessness of food in regard to human health and life, as well as to the environment.

2. These Regulations prescribe the hygiene requirements that shall be complied with in the following stages of food handling (which take place after the primary production stage) – preparation for processing, processing, packaging, storage, reloading, transportation, distribution and supply to consumers.

3. In accordance with the distribution of competence among ministries, the responsible minister shall, after harmonising such with the Food Council and in compliance with these Regulations, determine special food hygiene requirements for particular classes of foodstuffs or stages of food handling.

4. An official shall be designated at food undertakings who shall be responsible for determination of such actions and stages in the handling of food as are critical in ensuring harmlessness, as well as for implementation, maintenance and evaluation of safety measures. Within food undertakings, an internal monitoring system shall be established and the following measures shall be taken:

4.1. risk analysis of the potential causes of contamination of foodstuffs;

4.2. determination of the critical points of potential contamination of foodstuffs;

4.3. determination of the critical control points in regard to harmlessness of foodstuffs;

4.4. identification of the critical control points in regard to harmlessness of foodstuffs and implementation of relevant supervision and control measures at the critical points; and

4.5. periodically (not less than once a year) and in cases when changes are introduced in the activity or the technological process of a food undertaking, a repeat risk analysis of contamination of foodstuffs, determination of the critical points of potential contamination of foodstuffs, determination and identification of the critical control points in regard to harmlessness of foodstuffs, and determination of supervision and control measures, and periodical evaluation of the relevant critical points.

II. Hygiene Requirements for Food Undertakings

5. The constructions of a food undertaking shall comply with the requirements prescribed in the Law on Construction and the requirements prescribed for specialised constructions in the regulatory enactments issued in accordance with the said Law.

6. The lands and roads of a food undertaking, except for green zones, shall be covered with hard surfacing and have drainage.
7. The structures and technological equipment of a food undertaking shall be designed, located and arranged so as to ensure:
- 7.1. cleaning and disinfecting in compliance with requirements;
 - 7.2. protection against rodents and penetration of environmental pollution into the food undertaking;
 - 7.3. protection against accumulation of dust and dirt, penetration of minor extraneous matter into foodstuffs, and formation of condensate or mould on the inner surfaces of constructions and the surfaces of technological equipment;
 - 7.4. development of the technological production processes in compliance with requirements; and
 - 7.5. temperature and relative air humidity in compliance with requirements.
8. The premises of a food undertaking shall comply with the prescribed requirements, and they shall be kept clean.
9. Within the premises of a food undertaking there shall be:
- 9.1. a ventilation system complying with requirements, as does not allow air flow from a contaminated area to a clean area. Ventilation openings shall have filters made of non-rusting material and shall be easy to clean and replace;
 - 9.2. natural or artificial lighting in compliance with requirements. Artificial lighting devices shall be safe so that the possibility of foodstuffs being contaminated is eliminated;
 - 9.3. lavatories, in compliance with requirements, in which ventilation and drainage systems are installed and which shall not lead directly into rooms used for the handling of food. Lavatories shall be provided with hand-washing facilities; and
 - 9.4. water supply with cold and hot running water, a number of washbasins in compliance with requirements, detergents, disinfectants and hand-drying facilities.
10. A food undertaking shall have a wastewater and waste collection and disposal system complying with requirements. Drainage systems shall be designed and constructed with adequate capacity, and they shall be safe so that the possibility of contamination of foodstuffs and pollution of the environment is eliminated.
11. A food undertaking shall have an ongoing cleaning and disinfecting regimen, and a responsible official shall be appointed to ensure compliance with the relevant regimen. Disinfection, disinsectisation and deratisation measures shall be implemented in accordance with procedures prescribed by the Cabinet.

III. Hygiene Requirements Regarding Food Production Premises

12. In food production premises:
- 12.1. the material of floors shall be easy to clean and disinfect, made of waterproof, non-absorbent, non-skid and non-toxic material; the flooring must not be damaged, and the floors shall be kept clean at all times. Where necessary, the floors shall have the required sloping and be equipped with a water drainage system so as to ensure the draining of water into the drainage system;
 - 12.2. the walls shall be, in compliance with the technological requirements, smooth, easy to clean and disinfect, of waterproof, non-absorbent, solid and non-toxic material of a light shade;
 - 12.3. the ceilings and overhead structures shall be designed and constructed so as to prevent accumulation of dirt and reduce formation of condensate, development and accumulation of mould, and they shall be easy to clean;
 - 12.4. the windows and other openings shall be designed and constructed so as to prevent accumulation of dirt, and they shall be easy to clean. Windows that can be opened shall be fitted with insect-proof screens that can be removed for cleaning;
 - 12.5. the doors shall be smooth, easy to wash and disinfect, of non-absorbent material;
 - 12.6. surfaces in contact with food shall be easy to clean, wash and disinfect, and of non-absorbent and non-toxic material;

12.7. adequate facilities shall be provided for cleaning and disinfecting of work utensils, and technological equipment. The said facilities shall be made of materials resistant to corrosion, be easy to clean and be equipped with a supply of hot and cold drinking water;

12.8. where necessary, facilities shall be provided for washing of food, equipped with a supply of hot and cold drinking water; and

12.9. no substances, materials and objects shall be kept which are not necessary for the implementation of the technological process.

13. Substances other than food and substances that can create risk to human health and life shall be kept in separate closed premises, and the relevant substances shall be marked and identifiable in compliance with requirements.

IV. Hygiene Requirements for Containers and Vehicles

14. Containers and vehicles used for the handling of food shall be kept clean, their construction shall comply with the specified requirements so as to permit cleaning and disinfecting and, where necessary, deratisation of the relevant vehicles and containers, and shall ensure protection of foodstuffs against contamination.

15. Unpackaged consignments of bulk food in liquid, granular or powder form shall be transported in vehicles that are equipped with special closed receptacles, or in road tankers labelled with “tikai pārtikai” [for foodstuffs only] or the name of the relevant foodstuff.

16. If the relevant vehicles are also used for transporting goods other than foodstuffs, cleaning or disinfecting of the vehicles in compliance with requirements shall be ensured between carriages in order to protect foodstuffs against contamination. When various kinds of foodstuffs are carried simultaneously, they shall be placed in compliance with requirements.

17. When foodstuffs are transported, the temperature in the hold compartment of vehicles shall be maintained in compliance with requirements.

V. Hygiene Requirements Regarding Objects, Materials and Equipment

18. In order to prevent the risk of food contamination, all the objects, materials and equipment with which foodstuffs may come into contact or are in contact, shall comply with the mandatory harmless and technological requirements, shall be kept clean, and shall be made of non-toxic and non-absorbent material that is resistant to corrosion. The said objects, materials and equipment shall be placed so that premises and equipment can be cleaned, in compliance with requirements, and are accessible for inspection.

19. All equipment as ensures thermal processing of foodstuffs or a temperature regimen in compliance with requirements shall be equipped with devices for measuring or recording temperature.

20. Objects, materials and equipment used in the technological process and which are not to be allowed to come into contact with foodstuffs shall be identified and shall be kept in closed storage facilities.

VI. Food Waste

21. Premises for manufacturing and storage of foodstuffs may not contain food waste in quantities exceeding the permitted quantity of food waste prescribed regarding the particular technological process.

22. Food waste shall be kept in waste containers constructed in compliance with requirements, shall be made of waterproof material and shall, before repeated use, be cleaned and disinfected in compliance with requirements.

23. Waste in a food undertaking shall be stored so as to prevent access to it by pests and rodents, as well as to prevent contamination of foodstuffs, equipment, premises, land, drinking water and the environment.

VII. Water Supply

24. A food undertaking shall be provided with drinking water that complies with the specified quality requirements and quantity, and is in the required physical state. Water in the relevant physical state shall have a temperature in compliance with the requirements and shall be protected against contamination.

25. Water which does not comply with the quality requirements prescribed for drinking water and is utilised for generation of steam, refrigeration equipment, fire-fighting or other processes not related to food production processes may not come into contact with foodstuffs or surfaces that are in contact with foodstuffs.

VIII. Hygiene Requirements for Staff

26. The responsible official of a food undertaking shall familiarise the staff with the requirements that shall be complied with at the food undertaking in order to prevent contamination of foodstuffs and with the requirements prescribed for personal hygiene, and shall ensure compliance with the relevant requirements.

27. Persons who are engaged or will be engaged in any stage of food handling shall undergo mandatory health examination in accordance with procedures prescribed by the Cabinet.

28. Persons working at a food undertaking are liable for compliance with personal hygiene requirements and for their actions during particular stages of food handling being in compliance with requirements.

29. The following persons shall not be permitted to work in direct contact with foodstuffs and with equipment and objects that are in contact with foodstuffs:

29.1. persons who may directly or indirectly contaminate food with pathogenic micro-organisms, ectoparasites or endoparasites; and

29.2. persons who have wounds not bandaged with waterproof protective bandages.

30. Persons who work in direct contact with foodstuffs and surfaces that are in contact with foodstuffs shall wear appropriate clothing.

IX. Requirements for Ensuring Harmlessness of Foodstuffs

31. The technological process must not utilise contaminated raw materials, unprocessed products, semi-finished products, drinking water, food additives, flavouring, ethyl alcohol or alcoholic beverages that may, after the performance of technological procedures that are in compliance with requirements, create risk to human health or life.

32. The flow principle shall be observed in the technological process.

33. Foodstuffs kept at a food undertaking shall, in compliance with requirements, be stored under conditions that ensure the protection of the foodstuffs against contamination and spoilage. Foodstuffs that are subject to rapid spoilage shall be stored at temperatures that do not encourage the multiplication of potentially pathogenic and pathogenic micro-organisms.

X. Supervision and Monitoring

34. State supervision and monitoring regarding compliance with these Regulations and with the special requirements regarding certain classes of foodstuffs and stages of handling foodstuffs shall, within the scope of competence determined by the Cabinet, be ensured by State supervision and monitoring institutions and competent institutions authorised in accordance with procedures prescribed by regulatory enactments.

XI. Transitional Provisions

35. Paragraph 4 of these Regulations shall come into force on 1 January 1999.

Prime Minister

G. Krasts

Minister for Welfare

V. Makarovs