

## Appendix 15 On-site Food Processing and Free Distribution Safety Guidelines for the Exhibitors in the China International Import Expo in Shanghai

Dear CIIE Exhibitors,

Welcome to Shanghai. In order to ensure the successful realization of the third China International Import Expo in Shanghai and food safety for all exhibitors, we are pleased to inform you of the following food safety precautions for on-site food processing and its free distribution.

1. The exhibitor should indicate food product name, shelf life, taboo and methods in Chinese next to the exhibits if the food for free tasting or distribution to the visitors is not labeled in Chinese. Meanwhile, the exhibitors shall make note of the mentioned free tasting and distribution to visitors.
2. Food which requires to be refrigerated or frozen should use refrigerator, freezer and other equipment and facilities in accordance with the label instructions. Stored food shall be covered with dust-proof materials and insulated to ensure that the food is not directly touched by visitors.
3. In terms of food unpacking, especially for the food for free tasting and distribution to visitors, it is recommended to unpack in small quantities for each time, while to be served in several times. In general, food already without packaging shall be stored for no more than 2 hours, and shall be discarded if exceeds 2 hours .
4. Foods that exceed the shelf life, corrupt, rancid, with mildew, with insects, unclean, with foreign bodies or other abnormal sensory properties shall not be used for free tasting and distribution to visitors. Discarded food shall be destroyed right away in the exhibition hall by destructive methods such as crush.
5. Raw materials for on-site food processing, such as food fry and baking, fruit juice making, food cutting, etc., shall be cleaned and kept fresh. Do not use raw materials with spoilage, worms, moldy and other unsafe food ingredients. The water used for food processing shall meet the hygiene requirements of potable water.
6. All kinds of mechanical equipment, such as tools, containers and packaging materials, that come into contact with food must comply with food safety standards and requirements. After usage, they shall be washed, kept clean right away, and be disinfected if necessary. It is advisable to use disposable biodegradable lunch boxes, meal bags, plates and forks for free tasting.
7. Staff involved in food processing and distribution activities shall wash their hands beforehand and it is recommended to wear masks, gloves and hats.

