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**Changes to legislation:** There are currently no known outstanding effects for the Regulation (EC) No 852/2004 of the European Parliament and of the Council, CHAPTER VI. (See end of Document for details)

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## ANNEX II

### GENERAL HYGIENE REQUIREMENTS FOR ALL FOOD BUSINESS OPERATORS (EXCEPT WHEN ANNEX I APPLIES)

#### CHAPTER VI

##### **Food waste**

1. Food waste, non-edible by-products and other refuse are to be removed from rooms where food is present as quickly as possible, so as to avoid their accumulation.
2. Food waste, non-edible by-products and other refuse are to be deposited in closable containers, unless food business operators can demonstrate to the competent authority that other types of containers or evacuation systems used are appropriate. These containers are to be of an appropriate construction, kept in sound condition, be easy to clean and, where necessary, to disinfect.
3. Adequate provision is to be made for the storage and disposal of food waste, non-edible by-products and other refuse. Refuse stores are to be designed and managed in such a way as to enable them to be kept clean and, where necessary, free of animals and pests.
4. All waste is to be eliminated in a hygienic and environmentally friendly way in accordance with <sup>F1</sup>... legislation applicable to that effect, and is not to constitute a direct or indirect source of contamination.

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##### **Textual Amendments**

**F1** Word in Annex 2 Ch. 6 para. 4 omitted (31.12.2020) by virtue of [The General Food Hygiene \(Amendment\) \(EU Exit\) Regulations 2019 \(S.I. 2019/642\)](#), regs. 1, **19(b)**; 2020 c. 1, Sch. 5 para. 1(1)

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