



PRESS RELEASE

21 November 2025, Budapest

The NATCP has ordered comprehensive Advent food safety investigations at Christmas fairs, markets, shops, and temporary sales outlets.

The National Authority for Trade and Consumer Protection and the government agencies under its professional supervision inspect catering establishments and Christmas markets, markets, market halls, and shops selling dried fruits, oilseeds, Christmas markets, markets, market halls, and shops selling dried fruits, oilseeds, candy, and shelled fruits during the Advent season. The aim of the investigations is to ensure that food safety and hygiene rules are fully enforced during the festive preparations.

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The holiday season increases the number of outdoor catering establishments and food sales, which represents an enhanced food safety risk. The purpose of the inspection ordered by the NATCP is to examine the compliance of catering units operating at Christmas markets with food safety and hygiene regulations. The auditors pay particular attention to heat treatment, storage conditions, traceability, and waste management.

In particular, the NATCP and government agencies will inspect shops, markets, and Advent fairs selling dried fruits, oilseeds, and candy in bulk for food safety and hygiene. The inspections will take place at established markets, market halls, retail outlets, and at temporary sales points.

The reason for the inspections is that there is a high risk of cross-contamination and untraceability in the case of fresh products, and inadequate hygiene conditions and undocumented origin are common at seasonal outdoor markets. Furthermore, contamination with aflatoxins is common in oilseeds, sulfur dioxides and mold are common in dried fruits, and mixing, packaging peeling off the product, and missing allergen labeling are risks in candy.

The inspections also cover bulk, unpackaged domestic and imported nuts (walnuts, hazelnuts, almonds, chestnuts, peanuts, pistachios, etc.) sold in bulk without packaging, as the increased seasonal turnover increases the risk of distributing products of unsatisfactory quality, incorrect labeling, and possible adulteration of the place of origin.

The NATCP and government agencies are doing everything they can to ensure the protection of Hungarian families' health, which is why food safety and hygiene inspections will continue throughout the holiday season.

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National Authority for Trade and Consumer Protection