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## PRESS RELEASE

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10 September 2026, Budapest

**Ice-cream parlours, beach buffets, festivals: 1500 inspections, two tonnes of food withdrawn from sale and fines totalling more than 37 million forints**

During this summer season, the National Authority for Trade and Consumer Protection (NKFH), together with the government agencies under its professional supervision, inspected nearly 1500 catering establishments. Issues were identified in 16 percent of the inspections, but the results show a moderate improvement overall compared with the previous year. At the same time, the findings also highlight that hygiene, traceability and consumer information continue to warrant particular attention.

During the summer campaign, officials inspected nearly 500 ice-cream parlours, 300 beach buffets, 400 catering establishments operating in popular tourist areas, and more than 300 catering outlets operating at festivals. The authorities withdrew nearly 2000 kilograms of food from circulation, and the total fines imposed exceeded 37 million forints.

Of the problems identified, inadequate hygiene standards continued to be the most common, with such shortcomings found in 16 percent of the inspections. The experts found, among other things, contaminated work surfaces and refrigerators, inadequate cleaning, and hand-washing facilities that were improperly designed or equipped. In several cases, hand sanitiser was missing, and the technical conditions for washing up did not meet the regulations.

In the case of beach snack bars, the main issues identified were the storage of foodstuffs without proper segregation and the resulting risk of cross-contamination, shortcomings in pest control measures, and a lack of handwash with disinfectant properties. In ice-cream parlours, inadequate information provided to consumers remained a common problem, although there was a slight improvement in this area. More favourable findings emerged from inspections carried out at festivals. Out of more than 300 inspections, it was only necessary to suspend operations in six cases.

However, a higher than average proportion of complaints arose in the case of catering establishments operating in areas frequented by tourists. Regulatory proceedings were initiated against nearly 23 percent of the catering establishments inspected. The most common shortcomings included a lack of consumer information regarding allergens, a lack of food traceability, and various hygiene issues.

Experts from the NATCP and government agencies will continue to work to ensure that consumer safety, appropriate quality and accurate information are all upheld in catering establishments. Inspections not only serve to uncover irregularities, but also support the work of law-abiding businesses and help to create a safe and predictable market environment. The aim remains to ensure that consumers can access safe and reliable services and make informed decisions.

**10 September 2026**

**National Authority for Trade and Consumer Protection**