



# ENVIRONMENTAL REGULATIONS

**Stand: Januar 2023**

## GENERAL ORGANISATION

- > The organiser shall work towards compliance with the environmental protection requirements of the Nürburgring 1927 GmbH & Co. KG and also refer to this in an appropriate manner in the Supplementary Regulations.
- > Special care must be taken when handling substances hazardous to water (oil, fuel, etc.). Leakage damage and other environmental hazards must be promptly reported at the Race Control Tower of the Nürburgring 1927 GmbH & Co. KG.
- > The organiser shall advise the marshals and other persons in charge that spilled oil or fuel must be absorbed with oil binding agents and then disposed of in the red waste bins at the depots for used oil.

## NOISE PROTECTION

- > The organiser must ensure compliance with the usage times of the race track agreed in the race contract and the noise emissions registered there. Any racing activities outside these times is not permitted. Unnecessary noise is to be avoided.

## WASTE PREVENTION / WASTE DISPOSAL

- > Waste disposal is generally handled by Nürburgring 1927 GmbH & Co. KG. The commissioning of external companies for waste disposal on the Nürburgring grounds is not permitted.
- > Waste is separated according to the following types of waste:
  - > Waste for recycling (grey waste containers for residual waste, packaging waste, reusable materials, small quantities of glass. Waste is taken to a waste separation plant, where it is separated and recycled).
  - > Paper, cardboard, carton (blue waste bins)
  - > Glass (on request for large quantities)
  - > Food waste (brown 120 litre bin)
  - > Used oil in event-related quantities (used oil depots)
  - > Oil-containing solids in event-related quantities {red bin in the used oil depots for oil filters, cleaning rags)
- > Hazardous waste is not disposed of by Nürburgring 1927 GmbH & Co. KG. These must be removed by the waste producer at the end of the event. This includes in particular batteries, brake fluid, cold cleaner, radiator fluid and used tyres.
- > Operators of catering or hospitality facilities shall dispose of their waste at their own expense. The necessary waste containers must be ordered from Nürburgring 1927 GmbH & Co. KG at the latest 5 days before the event from our facility management. An order form is available by email [fm@nuerburgring.de](mailto:fm@nuerburgring.de).
- > Waste containers and their fastening devices may not be removed from their location/delivery point. Any deviating arrangements are subject to the approval of Nürburgring 1927 GmbH & Co. KG.

## SOIL PROTECTION

- > Any contamination of the ground with environmentally hazardous substances such as oil or fuel must be prevented. When handling such substances, use collecting trays or sheets and work carefully. Have oil absorbents ready and dispose of contaminated absorbent material as special waste in the "red waste oil depots" in the containers provided for this purpose at the Nürburgring.

## WASTE WATER DISPOSAL

- > Surface water and waste water are disposed of separately at the Nürburgring.
- > Sanitary and kitchen waste water must be discharged into the waste water inlets marked in green or into mobile tanks.
- > Surface water inlets are marked in red and may not be used for the discharge of waste water.
- > The respective polluters bear the costs for the necessary connection pipes to the waste water inlet or for the installation of mobile waste water tanks in areas where a waste water sewer system is not available.
- > Environmentally hazardous substances such as fuel, oil or cold cleaning agents must not be discharged into the sewage system.

## ENERGY AND WATER SAVING

- > Use electricity & water as sparingly as possible. Control heating and ventilation of buildings according to demand. Switch off unnecessary energy consumers (stand-by circuits, lighting, aggregates, etc.). Limit vehicle washing as much as possible.



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## DRINKING WATER SUPPLY AT THE NÜRBURGRING

- > The Drinking Water Ordinance, which has been in force since 2003, results in considerably stricter requirements in some areas of the drinking water supply. Accordingly, water that is used in food companies, is intended for human consumption or is used for washing hands or personal hygiene must demonstrably be of drinking water quality. Associated with this are the requirements for the exclusive use of approved hose line materials.
- > Nürburgring 1927 GmbH & Co. KG will certify the impeccable quality of the drinking water in the company's own fixed pipe network by means of regular analyses.
- > The following conditions apply to the consumers of drinking water for commercial distribution to third parties (including food preparation, dishwashing, etc.):
- > Nürburgring 1927 GmbH & Co. KG is responsible for compliance with the drinking water quality up to the end of the fixed pipe network. From the point of delivery (tap/standpipe) into mobile pipe systems, the consumer of the drinking water must ensure that his entire mobile pipe network has been properly cleaned and installed and complies with the hygienic requirements of the Drinking Water Ordinance. Standpipes and hose lines must be thoroughly flushed after installation.
- > Only materials approved in accordance with KTW and DVGW worksheet W270 may be used for mobile drinking water pipes.
- > The Ahrweiler Health Department will carry out frequent checks on mobile drinking water supply pipes and take drinking water samples. Improperly installed pipe systems will be shut down if necessary.
- > Information on drinking water hygiene is provided by specialist companies, the Ahrweiler Health Office (Tel.: 02641/975-610) and the "Leaflet - Hygiene rules for drinking water supply at open-air events" from the Ahrweiler Health Office.
- > Please forward this information to your contractual partners (caterers, tent builders, sanitary companies, etc.).

## HYGIENE REGULATIONS FOR FOOD

- > The operator of the facility must ensure that all legal requirements (Business Registration Office, Health Department, etc.) for the operation of a catering facility are observed in the catering area (kitchen-general, refrigeration, fresh and waste water, serving counter, etc.).
- > Excerpts:
  - > § 1 Scope of application: The Ordinance serves to regulate specific food hygiene issues and to implement and enforce legal acts of the European Community or the European Union in the field of food hygiene.
  - > § 3 General hygiene requirements: Food may only be produced, treated or put on sale in such a way that it is not exposed to the risk of adverse effects when the care required in its circulation is observed.
- > The full "Hygiene Regulations for Food - LMHV can be found [here](#).

## BASIC RULES OF FOOD HYGIENE

- > Excerpts:
  - > Premises:
    - > must be constructed and maintained in such a way as to permit cleaning and, if necessary, disinfection.
    - > must have suitable temperatures for the hygienically correct preparation, handling and serving of food.
  - > Appropriate storage
    - > The temperature in the cold storage room and in the refrigerator must comply with the regulations.
    - > The cold chain must not be interrupted.