

Trading Standards and Environmental Health (Commercial)

Advice for vendors of foodstuffs at events

1. The vendor shall comply with the requirements of the Environmental Health, Food Safety Team, otherwise the organizer shall be required to remove the vendor from site or otherwise prevent them from trading.
2. The vendor shall ensure that all food is adequately protected from the risk of contamination.
3. The vendor shall ensure that suitable facilities are available to ensure adequate chilled or hot food storage temperatures are maintained, including when food is being transported. A suitable thermometer(s) shall be provided for monitoring temperatures.
4. The vendor shall provide suitable and sufficient hand washing facilities, including hot water, soap and clean towels, which shall be separate from food washing facilities.
5. The vendor shall ensure that all food handlers are suitably trained, instructed and/or supervised in basic food hygiene matters.
6. The vendor shall ensure good hygienic practices are observed during all food handling operations, including the provision of suitable cleaning and sanitising materials and protective overclothing.
7. The vendor shall ensure that suitable and sufficient waste disposal facilities are available.

For further advice, please contact the food safety team on 020 7364 6800.