

LONDON BOROUGH OF TOWER HAMLETS
Trading Standards and Environmental Health (Commercial)

Checklist for Food Safety Inspections for food vendors at outside events.

Date Officer Assisting

Name of Business

Name of Proprietor

Location

Home address

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Type of Unit: Stall Tent Purpose built vehicle Other

Type of food: High risk Low risk

Kind of food: _____

Facilities and Equipment

Refrigerator	Y/N	Towels	Y/N
Hot holding	Y/N	Sanitiser	Y/N Type _____
Cold holding	Y/N	Suitable clothing	Y/N
Sink	Y/N	Probe	Y/N
Hand washing	Y/N	Separation raw/RTE adequate	Y/N
Hot water	Y/N	First Aid	Y/N
Soap	Y/N		
Facilities for waste disposal and waste water satisfactory			Y/N
Awareness of temperature control (i.e. bacterial growth)			Y/N
Awareness of need for personal hygiene			Y/N
Awareness of need to avoid cross contamination			Y/N
Has the food been cooked elsewhere before arriving at the event?			Y/N

Where?
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Temperature of high risk foods

Is storage type/space for foods adequate? Raw Y/N
 Prepared Y/N
 Cooked Y/N

For burger stalls:
Are they are aware of the need to have food cooked thoroughly because of E. coli 0157 Y/N

Any structural/cleanliness problems:
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Any other comments:
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Revisit Y/N

Flare codes:

Type of visit A (programmed inspection) C (non programmed)
Area inspected A01 (whole) A02 (part) A03 (records) A04 (other)
Action type F01 (food safety insp.) F02 (food safety visit)
Action detail F01 (proforma written warning)
 F02 (written warn lett)
 F76 (case closed)
Other detail codes (as appropriate) F_____