



## **Food Stall Traders**

### **Food Hygiene and Temperature Control Requirements**

Food Hygiene and Temperature Control Requirements for stalls selling open food and similar products for consumption under Regulation (EC) No. 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs.

#### **1. Registration**

All food businesses must be registered with their local authority.

#### **2. Training**

Food businesses must make sure that any staff who handle food are trained in food hygiene in a manner that is appropriate for the work they do.

It is suggested that all food handlers are trained and hold a certificate in basic food hygiene from a recognised and approved training body.

#### **3. General Hygiene Requirements**

Stalls should be sited, designed, constructed and kept clean and maintained in good condition to reduce the risk of contaminating food (including contamination by pests).

All food surfaces will need to be durable, smooth and easily cleanable.

Any temporary floor surfaces must consist of easily cleansable, smooth, hardwearing materials.

Food on display for sale must be protected from possible contamination. The use of sneeze guards is strongly recommended.

Utensils, containers and other equipment with which food will come into contact must be kept clean, in good repair and easily cleanable.

Where raw and cooked foods are to be processed on the same stall, colour coded knives and boards will help control any risk of cross contamination.

When necessary, suitable and sufficient lighting needs to be provided.

You must have sanitiser on site for cleaning and disinfecting utensils and equipment.

Hand washing facilities, soap and a hygienic method of drying hands must be provided within a close proximity to each stall with sufficient hot water supply. Disposable paper towels are recommended.

Additional washing facilities are required if you are washing foodstuffs or equipment.

You must have a potable supply. If a mains water supply is not available, water stored in tanks should be enclosed or covered to protect it from contamination.

Traders should contact the event organisers to ascertain what arrangements are being made for the proper disposal of wastewater.

Please ensure you dispose of waste oil responsibly.

Refuse containers must be of sufficient size, covered and regularly emptied.

#### **4. Temperature control**

- **All high risk chilled foods MUST be stored at 8 degrees centigrade or below.**
- **All high risk foods intended to be served hot for immediate consumption shall be kept at or above 63 degrees centigrade.**

Regular checks will be required by traders to ensure that refrigeration units and hot display units can maintain food at correct temperatures.

It is good practice to use thermometers to monitor temperatures on a regular basis and to maintain records.

If you are reheating pre-cooked food, you must demonstrate that proper temperature control measures have been observed during cooking, cooling, storage, transport, reheating and service.

#### **5. HACCP – Hazard Analysis Critical Control Point**

Every person who will be operating a stall, selling or providing food at the event is legally required to demonstrate they carry out their operations safely and hygienically in accordance with the principles of HACCP. Traders will be required to demonstrate they have done the following:

- (a) Identify all the steps in your activities which are **CRITICAL TO FOOD SAFETY**
- (b) Ensure **ADEQUATE SAFETY CONTROLS** are in place

- (c) Provide some simple written evidence that your procedures to ensure food safety have been thought through carefully and are being properly applied
- (d) Ensure the safety controls and procedures are maintained and reviewed as necessary

The controls do not have to be complex but they need to be effective.

One of your critical points contributing to food safety will be to ensure that food cannot become contaminated by cross contamination.

If you do not already have a HACCP system, a Safer Food Better Business Caterers pack can be downloaded from the Food Standards Agency Website.

## **6. Personal Hygiene**

Operators and their employees when working in a food handling area must maintain a high degree of personal cleanliness. To assist in meeting this requirement you need to ensure that your staff:

- (a) Wear clean protective clothing.
- (b) Have properly covered any wounds likely to cause any contamination of food with a distinctively coloured waterproof dressing.
- (c) Hands should be washed between handling money and handling food.

## **7. Allergens**

You must provide allergy information for the food that you serve. Ensure you know what the allergenic ingredients are of each dish so that you can give this information. The 14 allergens that you must provide information about are

- Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats
- Crustaceans for example prawns, crabs, lobster, crayfish
- Eggs
- Fish
- Peanuts
- Soybeans
- Milk
- Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
- Celery (including celeriac)
- Mustard
- Sesame

- Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in the finished product. This can be used as a preservative in dried fruit
- Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta
- Molluscs like clams, mussels, whelks, oysters, snails and squid