

HYGIENE STANDARDS FOR TEMPORARY FOOD STALLS AT OUTDOOR EVENTS

These notes are only intended as a guide. This advice is not intended to be a definitive guide to, nor substitute for, the relevant law. For further detailed information please refer to the relevant legislation.

These guidance notes have been drawn up by the Environmental Protection Division of Runnymede Borough Council for use by unregistered occasional caterers setting up temporary stalls at fairs to be held within the Borough Council's area.

Adherence to these simple provisions will ensure a minimum standard of compliance with the requirements of The Food Hygiene (England) Regulations 2006 and Regulation (EC) 852/2004 on the hygiene of foodstuffs and should be readily achievable without excessive cost to the stall operator.

Free leaflets regarding the regulations are available from this department and there are also two industry guides available, for a small sum.

- i. Industry Guide to Good Hygiene Practice - Catering Guide. Available from Chadwick House Group Ltd. ISBN 0-900-103 00-0
- ii. Industry Guide to Good Hygiene Practice - Retail Guide. Available from Chadwick House Group Ltd. ISBN 0-900-103 60 4

The key points of the Regulations are:-

1. Assess the type of Food Safety Hazard which you are likely to create by your business. (A questionnaire is included to help you consider this further.)
2. Provide a stall which is clean and in an area free from likely sources of contamination.
3. Ensure that the people who work on the stall are aware of food safety precautions.

Local events are regularly visited by Environmental Protection staff and inspections can be carried out of stalls and vehicles selling food at such functions.

If you require further advice or more detailed information concerning the hygiene / health and safety standards should contact one of the Officers in the Environmental Protection Division of the Technical Services Department on 01932 838383.

THE FOOD STALL

Location of a Stall

Premises shall be sited near key services such as water electricity and drainage. You should avoid areas such as rubbish areas or areas which may give rise to airborne emission likely to affect the food being sold.

Food should be adequately protected so that it does not become contaminated e.g. from rain, birds etc. and meets the requirements of Regulation (EC) 852/2004 on the hygiene of foodstuffs. The containers used for food storage should be washable containers with lids.

Food preparation surfaces and tables need to have smooth impervious surfaces. Bare wood finishes and chipboard need to be properly sealed using several coats of a suitable wood varnish. Smooth laminates surfaces can be used for food preparation and plasticised cloth covers could be used for display tables.

Adequate supplies of approved food safe disinfectants or sanitising agents should be made available for the regular disinfection of equipment and work surfaces, e.g. "Dettox".

Each food stall needs to be provided with hand washing facilities and, additionally, separate equipment washing facilities will need to be provided. For a small temporary stall this can be effected by supplying:-

1. 1 hot water boiler (containing an ample supply of hot water for use only at the wash hand basin and sink).
2. Containers of cold water (for mixing with hot water in the bowls to an acceptable temperature).
3. Liquid Hand Soap
4. An adequate supply of paper towels
5. Washing up detergent
6. 2 large, clean plastic bowls (to act as the wash hand basin and sink)
7. A container for waste water (approximately marked as "waste").

Ideally, the use of disposable plates, cups, glasses, cutlery, etc, would greatly reduce the demand for washing facilities but some provision will need to be made for washing small items.

Soiled paper towels will need to be properly disposed of in a suitable refuse container.

Consideration to flooring should be given particularly for wet weather

Food Storage

Containers to be used for transporting and storing food must be clean and made of non-absorbent, easy to clean materials, i.e. plastic. Cardboard and wooden boxes are not suitable containers. Ideally, lids should be available to keep flies off open food.

Food should be stored off the ground to avoid contamination.

Keep equipment and crockery to be used off the ground and under cover.

Refuse

In food preparation areas all refuse produced must be stored inside a strong and sealable polythene sack. This needs to be kept within a suitable refuse bin made of easy to clean material and fitted with a closely fitting lid.

Protection of Food From Contamination

All domestic pets must be kept away from the food preparation areas at all times.

Use separate equipment, i.e. knives and cutting boards, for the preparation of raw and cooked foods.

Work surfaces and equipment which have been used for the preparation of raw foods must be thoroughly cleaned and disinfected before being used again for other foods.

Do not allow raw foods or their juices, e.g. blood, to come into contact with cooked food items.

E.coli 0157

During 1996 an outbreak of this bacterium in Scotland killed a number of people. It is important that you thoroughly cook the food before it is served to the customer. This means that with chicken, the cuts of meat should be cooked to the bone and with hamburgers, there should be no blood or pink meat in the centre of the burger.

Personal Hygiene

Suitable clean and washable overclothing must be worn by all food handlers, i.e. overalls or large aprons. A hat or other head covering is also advisable and long hair needs to be tied back away from the face.

Adequate stocks of clean overclothing must be available at the stall so that you can change any soiled overclothing as necessary.

Good personal hygiene practices must be followed at all times. To ensure that bacteria from the human body are not transferred on to food items, all food handlers need to wash their hands with soap and warm water frequently when preparing food and particularly:-

- i. after using the toilet
- ii. after blowing the nose and touching the hair
- iii. after handling any raw foods or dirty foods
- iv. after doing the washing up
- v. after cleaning surfaces and clearing refuse
- vi. after having a cigarette

Caterers **must not** smoke or eat when handling and preparing open food. This is to ensure that harmful bacteria from the mouth and nose areas are not transferred on to food items.

Do not handle food excessively. Wherever possible use tongs.

Do not handle food if you are ill.

Coughing and sneezing can contaminate food, equipment and preparation surfaces.

Do not handle food if you are suffering from diarrhoea, vomiting or any digestive disorder and report the matter to your doctor. (Such symptoms can be caused by food poisoning bacteria.)

Cuts, grazes, burns and similar injuries can harbour harmful germs and must be covered with a waterproof dressing.

Do not let bags, coats and other personal belongings, etc., clutter the food preparation areas.

SAFETY

Check that there are no trip hazards e.g. holes or dips in the ground or trailing electrical cables which may cause somebody to fall.

Always carry a properly stocked first aid kit, as this must be present in all businesses. Ideally, waterproof plasters should be present in the first aid kit.

Consider what knives or other pieces of equipment you are going to use and check that they are in good working order before you arrive on site, e.g. perished rubber connector pipes to gas cookers or loose knife handles. It is your responsibility to ensure that all equipment is in good working order.

Gas (LPG) containers must be secure and away from sources of ignition

If you will be employing anyone to help you operate your stall, you should inform them of any risks to their safety before they start work.



**GENERAL ADVICE FOR TEMPORARY
FOOD STALLS AT OUTDOOR EVENTS**

Technical Services Department
Environment Protection Division
Runnymede Borough Council
Runnymede Civic Centre
Station Road
Addlestone, Surrey. KT15 2AH

Tel. No: (01932) 838383

**SELF ASSESSMENT QUESTIONNAIRE FOR OUTSIDE CATERERS EVENTS
IN RUNNYMEDE BOROUGH**

This questionnaire has been developed to help you consider the food safety and health risks which may occur during the event. It is a requirement of legislation that an assessment is undertaken. Please take 5 minutes to complete this form, please use space overleaf.

Name of Event:

Location: Date:

Name of Stall holder:.....

Address & Telephone Number:.....

Trading

as:.....

Business Address:.....

Name & Address of Local Authority where vehicle is registered:.....

Number & registration of Vehicles etc. to be brought into site:.....

Main type of food to be sold:.....

Type of structure (please tick):

Stall		Purpose-built Vehicle	
Tent		Converted Vehicle	
Other		(please specify)	

Please tick the box if you have the following foods for either sale or use as an ingredient in food preparation:

Milk		Poultry		Salad	
Cream		Fish		Shellfish	
Ice cream		Egg Products		Meat: Raw	
				Meat: Cooked	

Please give the approximate number of the following facilities you intend to provide on site:-

Refrigerator(s)		Freezer(s)		Cooking Hob(s)*	
Oven(s)*		Microwave(s)		Grill	
Other Cooking Facilities *		Specify.....			
Sink(s)		A Hot Water Supply to the Sink			
Wash Hand Basin(s)		A Hot Water Supply to the Basin			
Soap		Nailbrush			
Hand Drying Facilities		First Aid Kit			

* Note that if you have any of these appliances you should have a powder or CO2 fire extinguisher and a fire blanket.

Can you check the temperature of your cool boxes / refrigerators? Do they operate below 8°C? Yes / No

Please tick the intended power source:-

LPG		Diesel		Petrol	
Electrical Generator		Other Specify			

If any food products are prepared or stored in a place other than the vending vehicle or stall please state what is done and where:

Will food be delivered to the site by a separate supplier Yes / No
if so, what arrangements will be made for its reception

Does anyone have food hygiene training? Yes / No

Have your staff/helpers been made aware of your food safety procedure? Yes / No

Are you intending to pre-cook food and bring on to site for reheating? Yes / No

(If yes, please contact the Environmental Protection Division for further advice.)

Is your product likely to be at risk of contamination at the event?

(If so, what measures are you going to use to prevent the likelihood of food poisoning occurring?)