

***These notes are intended as a guide to owners, and operators of mobile or temporary food premises. As a proprietor of a food business you will be expected to comply with the requirements of: -***

- a) The Food Hygiene (England) Regulations 2006 and***
- b) Regulation (EC) No 853/2004 on the hygiene of foodstuffs.***

### **Risk Assessment**

The legislation requires the Food Business Operator to assess the food safety hazards associated with the products that will be sold. A hazard is anything that could cause harm to the consumer and can be grouped into three categories:-

- 1) Microbiological
- 2) Physical
- 3) Chemical

A scheme known as Hazard Analysis has been developed to help caterers and further details are available from the Environmental Protection Division.

### **The Vehicle**

Your vehicle should be designed, constructed, kept clean and maintained in good repair and condition to avoid the risk of contaminating foodstuffs and harbouring pests.

### **Surfaces in contact with food**

Surfaces in contact with food must be in a sound condition, hygienic, being easy to clean and where necessary disinfect.

### **Cleaning of utensils and equipment**

Adequate provision should be made for cleaning and where necessary disinfecting of utensils and equipment. If it is necessary to wash utensils or equipment, hot water must be available.

### **Hand washing**

If only pre-packed food is being sold it is not necessary to provide hand-washing facilities on the vehicle. Where open food is handled a washbasin or bowl specifically for hand washing must be provided with soap and a means for drying hands.

### **Water supply**

If a water supply is required for the cleaning of foodstuffs and hygienic hand washing. An adequate supply of hot and/or cold potable water must be available.

### **Facilities/Arrangements for maintaining and monitoring suitable food temperature conditions**

Where foods are required to be kept below a particular temperature, mechanical refrigeration equipment will normally be needed.

***Similarly special equipment will be needed to meet hot holding temperature requirements of 63°C or above. A means of monitoring and documenting temperatures should be provided.***

### **Training**

You should ensure that all food handlers engaged in the food business are supervised and instructed and/or trained in food hygiene matters commensurate with their work activities.

***N.B. Food handlers should wear protective clothing***

## **Waste disposal**

Adequate arrangements and facilities for the hygienic storage and disposal of hazardous and/or inedible substances and waste (liquid or solid) must be provided.

A suitable means of collecting wastewater from the sink and wash hand basin should be provided on the vehicle. i.e. a large sealable plastic container.

*N.B. An additional refuse bin of suitable design should be provided for use by customers purchasing food from your vehicle.*

## **Health and safety**

### **First aid kit**

A suitable first aid kit must be kept on the premises, which should contain blue waterproof plasters.

### **Liquefied petroleum gas**

Gas cylinders should be sited in the open air, in an upright position, on a level hard standing. Cylinder(s) should be secured to a fixture, usually achieved by fixing a chain around the cylinder, from the fixture, this is especially important during transit.

The supply of gas should have a pressure regulator and a non-return valve, and the cooking appliances should be fitted with flame failure protection

The storage of rubbish, cardboard or other flammable material and unauthorised interference of the supply should not be permitted. Suitable warning signs should be displayed, e.g. ***extremely flammable LPG, no smoking, no naked lights.***

### **Fire precautions**

A suitable fire extinguisher and fire blanket should be provided, on the mobile premises and checked regularly. Both appliances should be accessible at all times. For more advice contact the local fire officer.

### **Further information: -**

- Industry Guide to Good Hygiene Practice - Catering Guide. ISBN 0-900-10300-0.
- Industry Guide to Good Hygiene Practice - Retail Guide. ISBN 0-900-103604.

Both available from Chadwick House Group Ltd. 15 Hatfields, London. SE1 8DJ. 0171 827 5830

Mobile and outside caterers association. (Moca).  
Centre court, 1301 Stratford Road, Hall Green, Birmingham. B28 9AP, 0121 693 7000.



## **GENERAL ADVICE FOR MOBILE CATERING PREMISES**

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