

CHECKLIST FOR MOBILE FOOD TRADERS AT EVENTS



Before the event ensure that you have read through the full guidance. Below is a basic checklist for the day.

If you are selling **open food**, ensure you have provided:

- Hand washing facilities with hot water, soap and paper towels. ☐
- Anti-bacterial spray that complies with BS1276 and paper towels. ☐
- Protection of open food from customers (e.g. Perspex screen or cover). ☐
- Pre-washed salads, if there are no sinks in the stall. ☐

If the **open food is also high-risk**, ensure you have a system in place to check:

- Arrival temperature of food is $<8^{\circ}\text{C}$ (e.g. in the cold box). ☐
- Storage temperatures during the day remain $<8^{\circ}\text{C}$. ☐
- Cook / reheat core temperatures are $>75^{\circ}\text{C}$. ☐
- Hot hold temperatures are $>63^{\circ}\text{C}$. ☐
- Raw meat is prepared in a separate area to salads etc. ☐
- A probe food thermometer and sanitising wipes should be available to check food temperature. ☐

All food stalls (excluding those that offer drinks only) require the following **documentation**:

- A completed Food Safety Management System that describes your safe systems, e.g. NCASS Due Diligence book, or Safer Food Better Business. ☐
- Evidence of Food Safety Training for all staff (e.g. Level 2). ☐
- Food Allergen Sign and Food Allergen Chart that includes all food on offer. ☐

Health & safety equipment check you have:

- A first aid kit. ☐
- For stalls with an open flame: a dry powder extinguisher and fire blanket. ☐
- No trailing leads within or around the stall. ☐
- Any LPG cylinders are stored and connected outside of the tent. ☐

EHOs will be onsite at the event and may visit you to check that you are complying with the guidance and to help ensure you have a successful day!

For more details about catering for events in H&F, please visit: www.lbhf.gov.uk/events