

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.

For all food stalls the following **documentation** is required:

- 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