

RICHMONDSHIRE WELCOMES THE WORLD

26 and 29 September 2019

Advice for Mobile Caterers

If you sell food or drink from any kind of mobile unit you must comply with food safety legislation. You are likely to be inspected by local Environmental Health Officers, either where your business is based or at the pitch where you trade. You must register with Environmental Health 28 days before you intend to trade.

Food Safety Management System

You must have in place a written food safety management system, based on Hazard Analysis Critical Control Points (the 'HACCP' principles) such as the Food Standards Agency's 'Safer Food Better Business' scheme. This helps identify any food safety hazards like harmful bacteria, chemicals or any physical contaminants which make the food unsafe for customers.



Monitoring procedures are needed to minimise risk from these hazards. Records should be kept for any monitoring that takes place. These documents should be taken out with the mobile, so they are available for inspection.

You must be registered with the local authority where you garage your mobile vehicle or where your business is run from.





Mobile Food Vehicles

It is likely that your food mobile will have been inspected at its home location. The walls, floors and ceiling must be in good condition and able to be cleaned properly. Walls, floors and surfaces must be washable and able to be disinfected as needed. Light fittings should be covered or fitted with shatterproof bulbs. Sufficient refrigerators or freezers must be provided to cope with demand. You must check the provision of services and power available at each site before trading.

Other Mobile Stalls

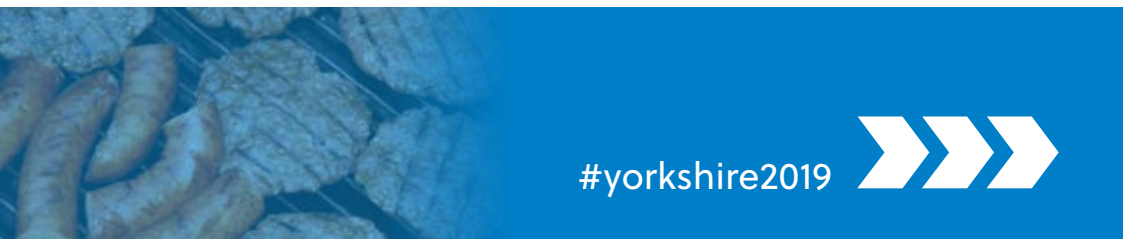
These must be set up so that open food is protected from the weather and from handling by customers. The top and sides of the structure must be fully covered, including washing up areas. Open food should not be displayed at the front and sides of the counter top without protection, such as by plastic screens.

Tables and food preparation areas must be washable and/or fitted with plastic washable roll or plastic table cloths.

Food Hygiene Training

Businesses selling fully wrapped foods have a general duty to keep their stalls clean and in good repair to avoid the risk of contamination. However, if open food is handled the requirements are more strict.

If food handlers are handling open high risk food and have to supervise other staff or are solely responsible, they must be trained to CIEH Level 2 (formerly known as the Basic Food Hygiene Certificate) or equivalent. Training should be given in any event to ensure staff are aware of the general 'Rules of Hygiene'. Young, inexperienced and casual staff must be supervised closely.





Hand Washing

Communal facilities are acceptable for businesses selling only low risk food such as pre-wrapped food (tinned, bottled, jars), open dried goods (plain bread, sweets, cereals) whole food and vegetables - providing the facilities are easily accessible.

- You must have suitable hand washing facilities at each unit if you are handling open high-risk food - suitable provisions are a basin or sink with a hot and cold water supply.
- Compact units such as 'Teal' units are acceptable.
- Hand gels and plastic gloves are NOT considered to be a replacement for proper hand washing facilities - only a supplement.
- Bactericidal liquid soap from a wall mounted dispenser is preferable to tablet. Hand drying should be by blue paper roll or paper towels.

Hot and Cold Water

Potable water must be available - water that comes from a wholesome supply. Cold water should be drawn from a rising main and kept in containers with tight fitting lids which should be only used for clean water. Containers and water pipes/hoses must be sanitised regularly with a chlorine based sterilising solution - such as Milton.

Hot water can be drawn from 'Burco' type boilers. Kettles may be acceptable. The key criteria is that the supply should not run out. Hot water must be available before trading starts so that cleaning down surfaces and equipment and hand washing can take place straight away.





Sinks

A separate sink is required to wash cutlery and equipment and to wash food if needed. If limited food handling takes place it may be sufficient to take equipment off site to wash after each day's trading.

Disposal of Waste

Waste water must not be discharged directly on to the ground. Suitable containers with tight fitting lids (allowing a waste hose through) must be used. It is preferable to have them labelled as waste water or use a different colour container to the clean water containers so they are not interchanged.

Waste water, waste food and packaging must be removed from site and disposed of properly at least daily. Check if you will be jointly responsible for clearing waste from communal tables, tidying table areas and emptying waste bins.

Cleaning

'Clean as you go' is essential. Supplies of disinfectant and/or sanitisers that conform to either BSEN1276:1997 or BSEN13697:2001 must be used. Disposable cloths should be used.





Personal Hygiene

Hand washing should be carried out frequently. Clean, washable protective over clothing should be worn and hair covered or tied back. Food should be handled as little as possible. You must not handle food if you have had any recent symptoms of diarrhoea/vomiting.

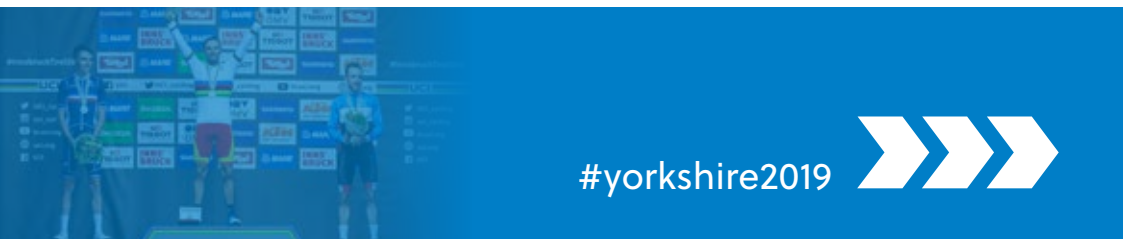
Cuts or open sores must be covered. Waterproof plasters must be provided.



Food Temperatures

Temperature control is one of the most important safeguards to controlling harmful bacteria. The following is required:

- High risk foods, including free food samples, must be kept at or below 8°C. Food can only be displayed for sale unrefrigerated or put out for sampling, for a single period of four hours, after which the food must be discarded, sold or returned to the correct temperature. Good practice is for one hour only.
- Hot food, including free food samples, must be kept at 63°C or above. If this is not maintained food can be kept cooler than this for a single period of two hours only.
- Ensure you will have sufficient fridge space or cool boxes for the day.
- Cool boxes must be clean and provided with sufficient freezer blocks. A thermometer will be needed to check the temperature. Food temperatures must be between 1°C and 5°C.





- Cooked food should reach a core temperature of 75°C+.
- A digital probe thermometer should be used - disinfected after use with either boiling water or disinfectant.
- Temperatures at all steps must be monitored and recorded regularly and records kept on site.

Cross Contamination

The risk of cross contamination is increased when selling food in a temporary setting. Space is usually at a premium with refrigerators, basins and sinks often smaller than standard sizes.


Casual staff may not be aware of basic hygiene rules and busy periods can lead to lapses in good practice.

Siting of events may be on contaminated animal pasture and walking in and out of the unit can bring in contaminated mud. It is vital to keep raw - including raw meat, fish, shell eggs and vegetables - and ready to eat food separate and to avoid contamination from the outside environment.

The following practices should be observed:

- Raw and ready to eat foods must be kept completely separate at every step, including transport, storage, display, sale.
- Food preparation areas, chopping boards and trays should be disinfected before use.
- Food must not be stored on the ground or be open at the front of a stall where customers can touch/brush against it - food should be covered over as far as possible.
- Touching open food with hands should be kept to a minimum.
- Disposable cloths and paper towels should be used.



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- Separate chopping and preparation boards must be used.
 - Food must be transported to the venue in suitable lidded containers.
 - Check that any equipment you have hired is clean and in good condition before use.
 - The self-service of free food samples should be done in such a way to exclude direct handling; disposable containers and forks should be used.

Ventilation

Mechanical ventilation may be required if cooking is involved. Canopies should extend over the cooking area by 150mm.

Transportation of Food

Vehicles, trailers and containers transporting food to the venue must be clean and in good repair. All food should be protected by proper wrapping and packaging and in temperature controlled conditions, if appropriate. Washable plastic or metal trays will be required for high risk food. Once on site, food must not be stored directly on the floor or left unattended outside the stall.





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