

This checklist can be used to help identify that food stalls are complying with Food Safety legislation:

	Yes	No	Actions Required
Does the food business have a Food Hygiene Rating of 3 or above?			
If a new business, are they registered with a LA?			
Does the food business have food hygiene training certificates available?			
Is the structure fit for purpose - floors, walls?			
Does the business have suitable and sufficient lighting?			
Does the stall require ventilation?			
If <b>yes</b> is it adequate for the needs of the business?			
Is there a potable water supply available at all times?			
Are there adequate flushable toilets on site?			
Do all the food stalls have a separate hand wash sink available with hot and cold water, hand soap and drying facilities?			
Are waste bins available for the food business and customers?			
Are they being emptied regularly?			
Is there a suitable quantity of clean cloths and a "food safe" sanitiser available?			
Is the stall/vehicle clean?			
Are all food handlers displaying a good standard of hygiene and wearing clean over-clothing?			
Can the food be protected from contamination at all times?			