

Food Safety and Health & Safety Advice Note to all Showmen Selling Food and/or Drink at Loughborough Fair



This Advice Note is based on environmental health experience in managing food safety in catering at outdoor events. It aims to provide guidance to help food business operators comply with the requirements of food safety legislation and improve standards so as to provide safe and high quality food.

Although dealing primarily with food hygiene, some health and safety guidance is included. You are still advised to seek further information and direct advice from your local environmental health service within your local council.

Catering at an outdoor event or from mobile facilities is a high risk activity and will always carry with it the possibility of causing food poisoning to a large number of people. There is a general requirement in the hygiene legislation for all food businesses to be operated in a hygienic manner. However, the remaining advice is recommended as it may be necessary to help you to meet a legal requirement or to achieve good management practice.

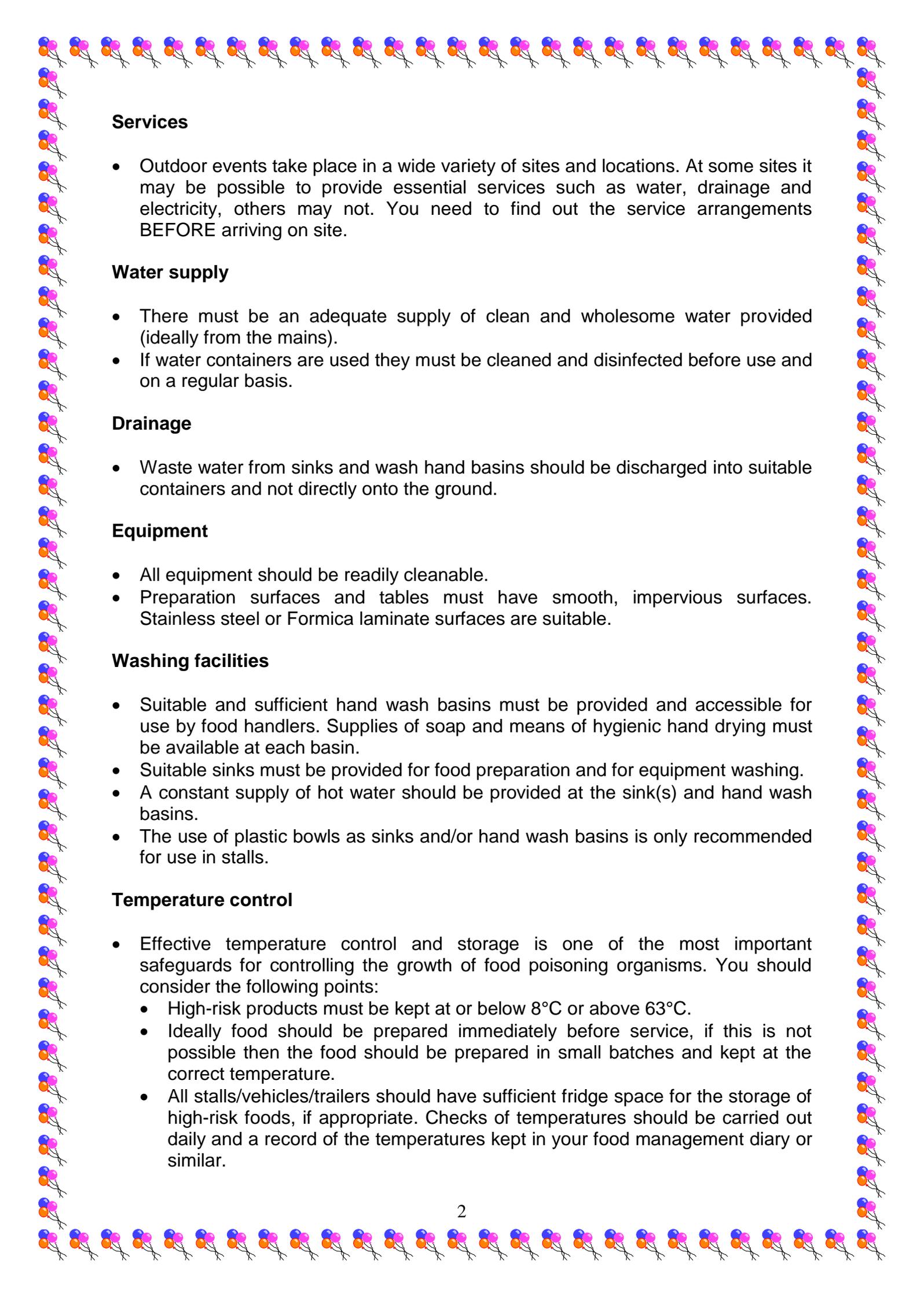
Food safety advice for the caterer

The food business operator must:

- Make sure food is supplied or sold in a hygienic way.
- Buy from reputable suppliers and keep a record.
- Have in place a documented food safety management system such as “Safer Food Better Business”, which identifies food safety hazards; which steps are critical for food safety; and ensures that safety controls are in place, maintained and reviewed.
- Your food business must be registered with the local authority where your unit is based.
- Selling of alcohol is not permitted unless you have been granted a Temporary Event Notice in accordance with the Licencing Act 2003.
- You will have to be able to supply information for every food item you sell that contains any of the 14 main allergens as ingredients.
- Allergen information must either be provided upfront in writing or a sign telling your customers where they can find this information is required.
- Food and drink must be described fairly.
- Make sure you risk assess and do a fire risk assessment. Bring with you a fire extinguisher and fire blanket.

Design and structure

- All stalls/vehicles/trailers should be designed and constructed to protect food from risk of contamination.
- Fittings and equipment for mobile units should be of good quality materials capable of being readily cleaned. Bare wood is not acceptable.
- Floors in mobile units should be of smooth, impervious and non-slip material and preferably covered to the wall fixtures.
- Stalls should be screened at the sides and back to prevent risk of contamination and pests.
- Lighting levels within the mobile units must be adequate.



Services

- Outdoor events take place in a wide variety of sites and locations. At some sites it may be possible to provide essential services such as water, drainage and electricity, others may not. You need to find out the service arrangements BEFORE arriving on site.

Water supply

- There must be an adequate supply of clean and wholesome water provided (ideally from the mains).
- If water containers are used they must be cleaned and disinfected before use and on a regular basis.

Drainage

- Waste water from sinks and wash hand basins should be discharged into suitable containers and not directly onto the ground.

Equipment

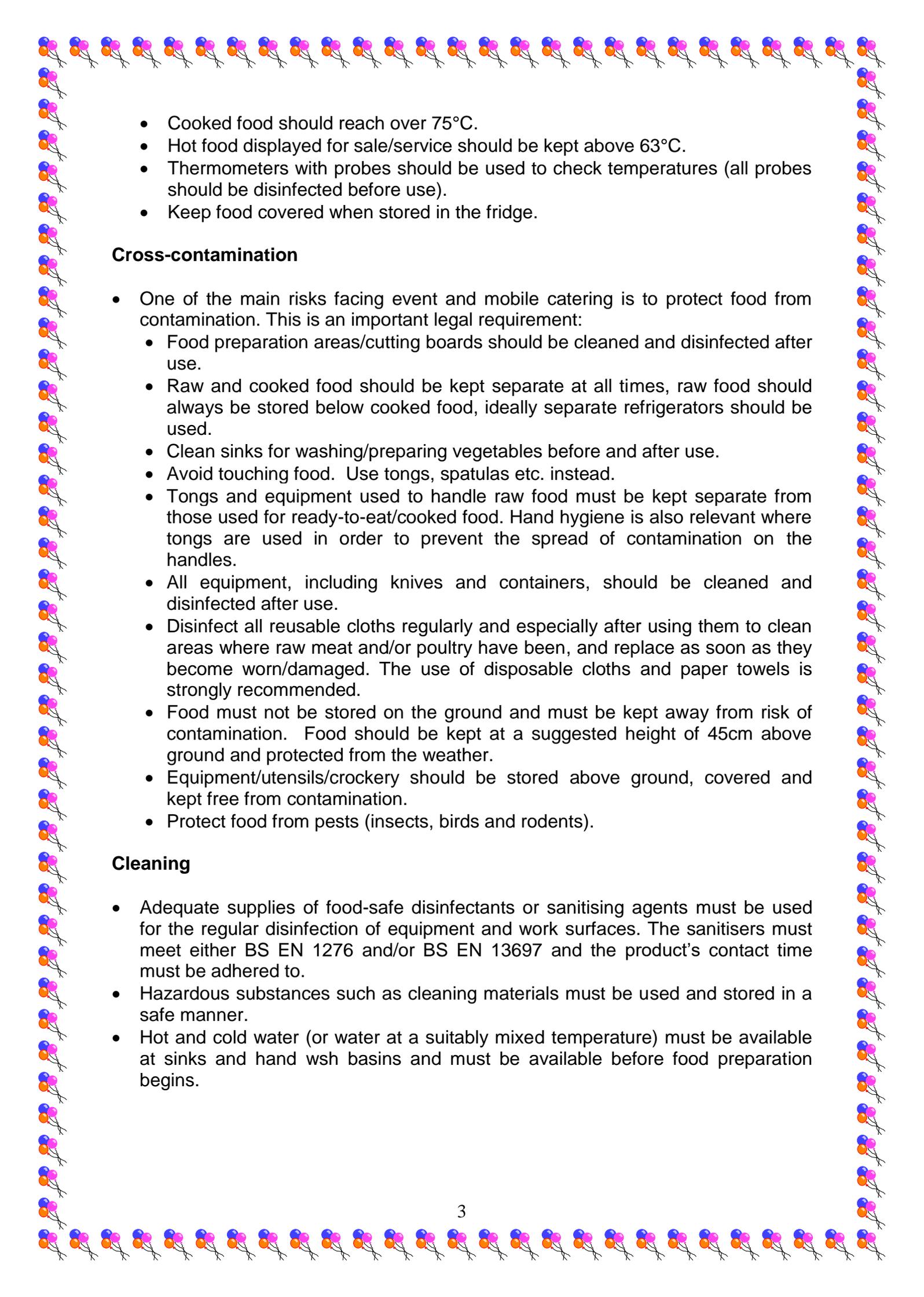
- All equipment should be readily cleanable.
- Preparation surfaces and tables must have smooth, impervious surfaces. Stainless steel or Formica laminate surfaces are suitable.

Washing facilities

- Suitable and sufficient hand wash basins must be provided and accessible for use by food handlers. Supplies of soap and means of hygienic hand drying must be available at each basin.
- Suitable sinks must be provided for food preparation and for equipment washing.
- A constant supply of hot water should be provided at the sink(s) and hand wash basins.
- The use of plastic bowls as sinks and/or hand wash basins is only recommended for use in stalls.

Temperature control

- Effective temperature control and storage is one of the most important safeguards for controlling the growth of food poisoning organisms. You should consider the following points:
 - High-risk products must be kept at or below 8°C or above 63°C.
 - Ideally food should be prepared immediately before service, if this is not possible then the food should be prepared in small batches and kept at the correct temperature.
 - All stalls/vehicles/trailers should have sufficient fridge space for the storage of high-risk foods, if appropriate. Checks of temperatures should be carried out daily and a record of the temperatures kept in your food management diary or similar.

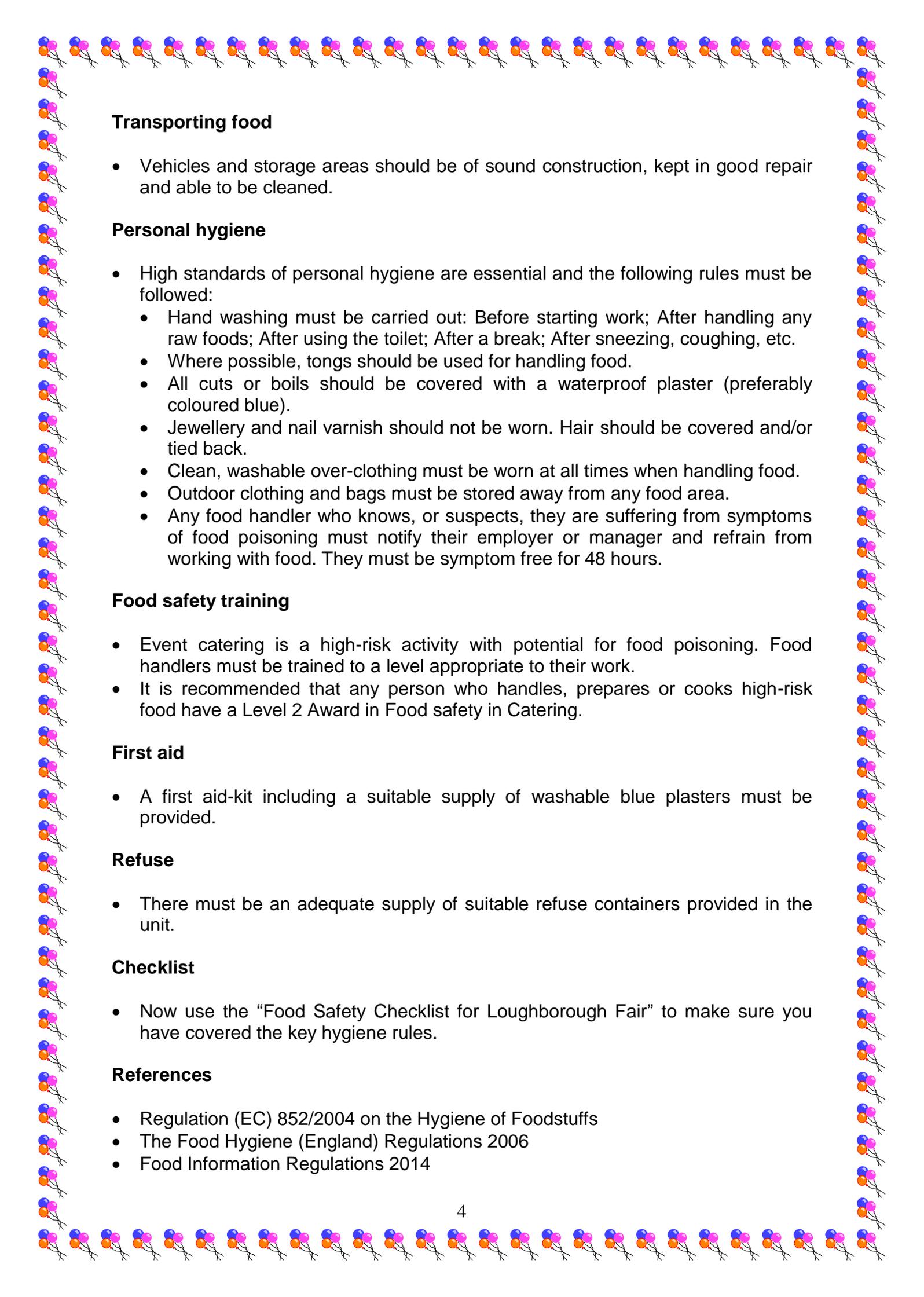
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- Cooked food should reach over 75°C.
 - Hot food displayed for sale/service should be kept above 63°C.
 - Thermometers with probes should be used to check temperatures (all probes should be disinfected before use).
 - Keep food covered when stored in the fridge.

Cross-contamination

- One of the main risks facing event and mobile catering is to protect food from contamination. This is an important legal requirement:
 - Food preparation areas/cutting boards should be cleaned and disinfected after use.
 - Raw and cooked food should be kept separate at all times, raw food should always be stored below cooked food, ideally separate refrigerators should be used.
 - Clean sinks for washing/preparing vegetables before and after use.
 - Avoid touching food. Use tongs, spatulas etc. instead.
 - Tongs and equipment used to handle raw food must be kept separate from those used for ready-to-eat/cooked food. Hand hygiene is also relevant where tongs are used in order to prevent the spread of contamination on the handles.
 - All equipment, including knives and containers, should be cleaned and disinfected after use.
 - Disinfect all reusable cloths regularly and especially after using them to clean areas where raw meat and/or poultry have been, and replace as soon as they become worn/damaged. The use of disposable cloths and paper towels is strongly recommended.
 - Food must not be stored on the ground and must be kept away from risk of contamination. Food should be kept at a suggested height of 45cm above ground and protected from the weather.
 - Equipment/utensils/crockery should be stored above ground, covered and kept free from contamination.
 - Protect food from pests (insects, birds and rodents).

Cleaning

- Adequate supplies of food-safe disinfectants or sanitising agents must be used for the regular disinfection of equipment and work surfaces. The sanitisers must meet either BS EN 1276 and/or BS EN 13697 and the product's contact time must be adhered to.
- Hazardous substances such as cleaning materials must be used and stored in a safe manner.
- Hot and cold water (or water at a suitably mixed temperature) must be available at sinks and hand wash basins and must be available before food preparation begins.



Transporting food

- Vehicles and storage areas should be of sound construction, kept in good repair and able to be cleaned.

Personal hygiene

- High standards of personal hygiene are essential and the following rules must be followed:
 - Hand washing must be carried out: Before starting work; After handling any raw foods; After using the toilet; After a break; After sneezing, coughing, etc.
 - Where possible, tongs should be used for handling food.
 - All cuts or boils should be covered with a waterproof plaster (preferably coloured blue).
 - Jewellery and nail varnish should not be worn. Hair should be covered and/or tied back.
 - Clean, washable over-clothing must be worn at all times when handling food.
 - Outdoor clothing and bags must be stored away from any food area.
 - Any food handler who knows, or suspects, they are suffering from symptoms of food poisoning must notify their employer or manager and refrain from working with food. They must be symptom free for 48 hours.

Food safety training

- Event catering is a high-risk activity with potential for food poisoning. Food handlers must be trained to a level appropriate to their work.
- It is recommended that any person who handles, prepares or cooks high-risk food have a Level 2 Award in Food safety in Catering.

First aid

- A first aid-kit including a suitable supply of washable blue plasters must be provided.

Refuse

- There must be an adequate supply of suitable refuse containers provided in the unit.

Checklist

- Now use the “Food Safety Checklist for Loughborough Fair” to make sure you have covered the key hygiene rules.

References

- Regulation (EC) 852/2004 on the Hygiene of Foodstuffs
- The Food Hygiene (England) Regulations 2006
- Food Information Regulations 2014

Further information

www.cieh.org

<http://www.food.gov.uk/>

<http://food.gov.uk/science/allergy-intolerance/label>

Health & Safety

Electrical Supply

- Electrical appliances must be protected from weather, physical damage and interference.
- Appliances must be protected by residual current circuit breakers.
- All electrical cables will need to be maintained in good condition with no damage.
- Cables and flexes must be positioned so as not to cause a tripping hazard.
- If generators have to be used, steps should be taken to place them safely, protect from interference and to reduce noise and fume nuisance.
- A competent electrician should carry out all electrical work.

Liquefied Petroleum Gas (LPG)

- Gas fixtures and systems require appropriate certification from a competent person who is gas safe registered for LPG appliances.
- LPG cylinders should be upright in a fire-resisting lockable compartment (with ½ hour fire resistance). Compartments must have adequate ventilation at high and low levels.
- Cylinders should be fitted with automatic cut-off valves and be protected from tampering.
- All cylinders should be kept away from heat and ignition sources.
- All pipes and flexible hoses should be as short as possible (flexible hose maximum 1.5 meters long) and secured with crimp fastenings (not slip-on or screw-driven fittings).
- All flexible hoses must be to the appropriate BS and should be protected from abrasion or mechanical damage (armoured if subject to temperatures over 50°C).
- All flexible hoses must be renewed at least every two years.
- All gas appliances must be fitted with a flame failure device and adequately ventilated.
- All fryers should be fitted with an automatic high temperature-limiting device (operates at a fat temperature of 250°C or lower).
- Suitable signs indicating "Caution - LPG" and "Highly Flammable" should be displayed.
- Gas leak detection spray or soapy water should be used to check all fittings and flexible hoses to ensure no leaks of LPG. If they are damaged or worn they must be replaced. LPG has a distinctive smell, which gives warning of a leak. Do not use a naked flame when looking for leaks.

Revised March 2019