

# Food Safety Information

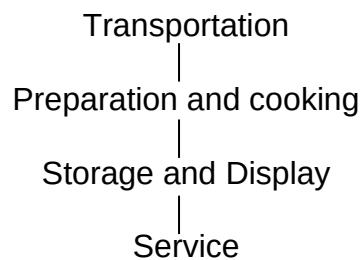
## Rules of hygiene for food stalls at outdoor events

### **Controlling food hazards**

There are various important food safety hazards that must be considered when carrying out a food event including:

- contamination of food with dangerous bacteria
- contamination of food with physical objects
- contamination of food with chemical contaminants
- contamination of food with unintended allergens
- the growth of harmful bacteria within food

These hazards could occur at any of the following stages:



To control the hazards at each of these stages the following simple precautions must be taken:-

### **Transportation**

- 1) All food must be wrapped, covered or placed in sealed washable containers while it is being transported to the event. This will prevent food from becoming contaminated with dirt and bacteria.
- 2) Vehicles and containers used to transport food must be kept clean and in good repair. Food must be separated from any other items being carried in the vehicle. E.g., cleaning chemicals, personal items. Ready to eat foods should be separated from raw foods to prevent any risk of cross contamination. You should also ensure that foods with different allergens are kept separately to prevent allergen cross contamination.
- 3) Some types of food, considered to be high-risk, must be kept at suitable hot or cold temperatures to prevent dangerous bacteria from growing on them.

These foods include:-

- Any cooked meat or fish products
  - Cooked veg, pulses and rice
  - Ready to eat foods such as pies, quiches or jacket potato fillings
  - Dairy products and foods containing eggs, custard or cream
  - Raw Foods e.g. Meats & Seafoods
- 4) Cold high-risk food must be kept at or below 8°C during transport and during display for sale. This can be achieved using refrigerated vehicles or insulated containers with ice packs which should be checked periodically with a thermometer.
- 5) If you are transporting hot high-risk food, it must be kept at 63°C and above during transport and display for sale. You should ensure that you have the correct equipment to do this and do it safely to prevent burns or injury.
- 6) You will need the correct probe thermometer to monitor the temperature of both hot and cold high-risk foods.

### **Preparation and cooking**

7) **Sink provision**

Where food preparation and/or cooking is to be carried out at an event, a sink with hot and cold water must be available for the washing of utensils and equipment. A separate sink should also be available for the washing of food, where necessary.

If only one sink is available, a 2-stage clean and disinfection should be completed on the sink between tasks. In this situation, we also recommend the use of a plastic bowl and colander for food preparation tasks, to reduce the risk of contamination.

If you do not prepare food but use tongs/utensils to serve food, you should have spare tongs in case they get dirty or the ability to wash and clean tongs with hot soapy water if they get dirty.

8) **Hand washing facilities**

Where unwrapped foods are prepared or handled, you must make regular and frequent use of a designated hand wash sink with hot and cold water, soap and hygienic hand drying. **It is your responsibility to ensure that these facilities are provided at your stall.** Adequate provision of hot water or an electrical supply for connecting a hot water urn must be agreed with the organisers.

9) **Wastewater**

Ensure you have adequate provision to collect and dispose of wastewater from sinks. Wastewater disposal arrangements can sometimes be agreed with the organisers.

#### **10) Surfaces and Equipment**

Any surface or equipment that comes into contact with food must be kept clean and disinfected. You will need to bring a suitable disinfectant/sanitiser with you and follow their instructions for use. If you handle and prepare raw meat and vegetables it must comply with BS EN 1276/13796. Separate equipment must be used for raw and ready to eat foods, to minimise the risk of cross contamination.

#### **11) Cooking/Reheating and hot holding of high-risk food.**

High risk food must reach temperatures of 75°C or equivalent when cooked or reheated and if held hot must be over 63°C. There are exceptions for display purposes: 4hr for cold high-risk food and 2 hrs for hot high-risk food. If you use this exemption, you will be expected to have some records to demonstrate how long the food has been on display for.

12) Everyone handling unwrapped foods must wear clean protective over-clothing.

13) Smoking at your food stall is prohibited. Please make sure that you leave the stall if you wish to smoke and wash your hands thoroughly before handling food again.

14) You will need to bring bags or bins for the collection of food waste and other rubbish. Ensure that adequate arrangements for the collection and disposal of refuse has been made with the event organiser.

#### **Storage and display**

15) All unwrapped foods which are displayed for sale must be protected from contamination e.g. by pests or people. Keep them at least 45cm above ground, use sneeze guards or food coverings.

16) Food of the types listed above in point 3 that are intended to be stored chilled, will need to be displayed at or below 8°C and must be separated from raw food.

#### **Service**

17) You should avoid directly handling unwrapped foods when serving customers. Spoons, tongs, plastic wrapping or disposable gloves can be used to prevent hands from coming into direct contact with food. The use of gloves should not replace the requirement for frequent handwashing and gloves must be changed regularly and in between tasks.

## **Allergy information**

18) A sign must be clearly displayed encouraging customers to ask about any allergen information for the food you sell. The allergen information you provide must be readily available and accurate. If you provide this verbally, all staff must be aware where to find the information otherwise you can include it on your menu item. Any pre-packaged food must be labelled with a full list of ingredients.

You must also take every reasonable precaution to prevent cross contamination of allergens. Cross contamination risks must be explained to the customers where they have been deemed unavoidable at any stage of the process.

## **Food hygiene training**

19) All persons preparing or cooking food should be trained to a level at least equivalent to the CIEH Award Level 2 in Food Safety in Catering. It is strongly recommended that allergen training is also carried out.

## **Rules applicable to all stallholders:**

- Keep yourself clean and wear clean protective clothing.
- Always wash your hands thoroughly: before handling food, after using the toilet, handling raw food or waste and after every break.
- If you have a skin, nose, throat, stomach or bowel trouble or infected wound, you must not handle unwrapped food. Food handlers who have vomiting and diarrhoea must not work until 48 hours after their last symptoms.
- Ensure that spots, cuts and sores are covered with a brightly coloured waterproof plaster.
- Avoid unnecessary handling of food.
- Do not smoke, eat or drink where open food is handled.
- Clean as you go - keep all equipment and surfaces clean and disinfected as required.

## **REMEMBER**

Your food stall may be visited to ensure that you are meeting food safety requirements.

This leaflet has been prepared to assist traders by Brighton & Hove City Council, Environment & Housing Department. It is not an authoritative interpretation of the law and is intended only for guidance.