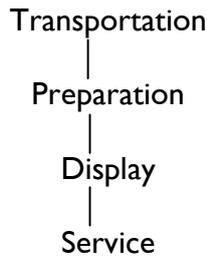


Food Safety Information

RULES OF HYGIENE FOR FOOD STALLS AT OUTDOOR EVENTS

CONTROLLING FOOD HAZARDS

Food hazards such as the contamination of food with dangerous bacteria and the growth of bacteria within food may occur when you handle food 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. Ready to eat foods should be separated from raw foods to prevent any risk of cross contamination.
- 3) Some types of food must be kept cold to prevent dangerous bacteria from growing on them. These foods include:-
 - Any cooked meat or fish products
 - Ready to eat foods such as pies, quiches or jacket potato fillings
 - Dairy products and foods containing eggs, custard or cream

All of these foods 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.



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PREPARATION

- 4) **Where food preparation and/or cooking is to be carried out at the event, a sink with hot and cold water must be available for the washing of utensils, equipment or food.**
- 5) **Where unwrapped food of the types listed above are to be prepared or handled you must make regular and frequent use of a hand wash basin 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 electricity supply for connecting a hot water urn must be agreed with the organisers.**
- 6) Surfaces and equipment which come into contact with food must be kept clean and disinfected. You will need to bring a suitable disinfectant with you. Wherever possible separate equipment should be used for ready to eat foods, to minimise the risk of cross contamination.
- 7) Everyone handling unwrapped foods of the types listed above must wear clean protective over-clothing.
- 8) Smoking at your food stall is prohibited. Please make sure that you leave the stall if you wish to smoke and wash you hands thoroughly before handling food again.
- 9) You will need to bring bags or bins for the collection of food waste and other rubbish. Arrangements for the collection and disposal of refuse will be made by the market organiser.

DISPLAY

- 10) All unwrapped foods which are displayed for sale must be kept at least 45 cm above the ground, and out of reach of customers and protected from contamination by providing a cover over the top, back and sides of the stall.
- 11) Food of the types listed above will need to be displayed at or below 8°C and must be separated from raw food.

SERVICE

- 12) 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.

FOOD HYGIENE TRAINING

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.

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.
- 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.

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.