

# Food Safety Information

## FOOD HYGIENE GUIDANCE FOR FRENCH MARKET TRADERS

### INTRODUCTION

The following guidance has been prepared to help you meet the requirements of food hygiene laws in Great Britain. You will already be familiar with many of these requirements as French and British laws are derived from the same European Directive.

Please read this guidance carefully and contact the organiser of the market if you have any questions about these requirements.

British food laws are enforced by Environmental Health and Trading Standards Officers who may visit your stall on the day the market is held.

### IMPORTED FOOD

Any meat, fish and dairy products must be supplied by an approved premises. This will be identified by an oval with the letters EEC and a number. Please be advised that failure to provide evidence that the products are from an approved premises may lead to the items being detained.



## RULES OF HYGIENE

### 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:-

#### **Transportation**

#### **Preparation**

#### **Display**

#### **Service**

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.



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City Council**

Environmental Health & Licensing, Bartholomew House, Bartholomew Square, Brighton, BN1 1JP ☎ 01273 292161

- 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:-
  - Ripe soft or semi-hard cheeses
  - Other dairy products such as fromage frais and food containing custard or cream
  - Cooked products containing meat, fish and vegetables e.g. Patè
  - Smoked or cured ready to eat meats which have been cut or sliced after smoking or curing such as some salami, cured hams and fermented sausage
  - Smoked or cured fish
  - Shellfish such as oysters

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.

- 4) If it is necessary for traders to travel the day before the market, you must consider overnight storage conditions and temperature control to perishable food goods. You are advised to notify the local Environmental Health Department if problems arise during overnight storage and/or you have any concerns regarding the fitness of your food goods.

## **PREPARATION**

- 5) **The facilities necessary for the safe preparation of food may not be available in the market site. Please check these details with your market organiser before leaving. If hand washing and equipment washing sinks with hot and cold water are not available, all preparation of food must be carried out before you leave home.**
- 6) **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 facilities.**
- 7) **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.**
- 8) **Everyone handling unwrapped foods of the types listed above must wear clean protective over-clothing.**
- 9) **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.**
- 10) **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.**
- 11) **Food preparation must only be carried out on suitable surfaces and materials which minimise any risk of contamination to foods and can be thoroughly cleansed. Uncovered wooden tables or boards are not appropriate for high-risk food contact surfaces.**
- 12) **Suitable tables and protection must be brought with you or arrangements made in advance with the market organiser to provide these facilities.**
- 13) **Adequate means of protection during food preparation must be provided in order to prevent potential risks from rain/sun/gulls, etc.**

## **DISPLAY**

- 14) All unwrapped foods which are displayed for sale must be kept at least 45 cm above the ground, out of reach of customers and protected from contamination by providing a cover over the top, back and sides of the stall.
- 15) **Food of the types listed previously in Section (3)** will need to be displayed at or below 8°C and must be separated from raw food.
- 16) Wrapped food goods, stored to the rear of the stall which do not require temperature control, must not be stored on the floor and must be provided with suitable protection against rain/sun/gulls.

## **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.

## **FOOD HYGIENE TRAINING**

- 18) Although formal food hygiene training is not obligatory for market traders, everyone handling food must understand and follow the basic principles of good hygiene.

## **Rules applicable to all market traders**

- 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.

You must also be aware of additional job – specific hygiene rules that apply to your particular area of work; for example, cleaning and disinfection procedures and measures to prevent cross-contamination etc.

## **TRADING LAWS**

There are several main areas of legislation which are applicable to you if you sell produce in Great Britain. These can be broken down into:-

- 1) Food Labelling
- 2) Pricing
- 3) Weights and Measures

## 1) Food Labelling

Most prepacked food which is sold in Great Britain must be marked with the following:-

- a) the name of the food;
- b) a list of ingredients;
- c) an appropriate durability indication – either a “use by” date or a “best before” date;
- d) any special storage conditions or conditions of use
- e) the name and address of either
  - i) the manufacturer or packer
  - ii) the seller established within the European Community
- f) particulars of the place or origin or provenance of the food, if failure to state this could mislead a purchaser;
- g) instructions for use if necessary.

Although there are exemptions to these requirements, you should provide as much of this information as possible to prospective purchasers of your products.

Allergen labelling. If the food contains any of the following allergens, the allergen must be stated: peanuts; nuts (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts); eggs; milk; crustaceans (including prawns, crabs and lobsters); fish; sesame seeds; cereals containing gluten (including wheat, rye, barley and oats); soya; celery; mustard; sulphur dioxide and sulphites (preservatives used in some foods and drinks) at levels above 10mg per kg or per litre, molluscs or lupin.

Health Claims. When making a voluntary health or nutrition claim you must comply with the requirements of European Regulation (EC) No 1924/2006 on nutrition and health claims made in food. Claims must comply with the general requirements of the Regulation as specified in Article 3, which include not being false, ambiguous or misleading, not encouraging or condoning excess consumption of a food and not implying that a balanced diet cannot provide necessary nutrients.

- If a claim is made Article 7 makes it obligatory to provide nutrition labelling. However, a non-prepacked foodstuff put up for sale to the final consumer or to mass caterers, a foodstuff packed at point of sale at the request of the purchaser or pre-packed with a view to immediate sale, does not have to provide nutrition labelling.
- Article 8 means that only nutrition claims listed in the Annex to the Regulation can be made on food and only if the product meets with the specific conditions of use for that claim. For example, “low fat” can only be made on products containing no more than 3g of fat per 100g for solids.
- Claims must not be made on alcoholic beverages containing more than 1.2% by volume of alcohol, with limited exceptions for reduced energy or reduced alcohol and low alcohol content claims (Article 4).
- Health claims which suggest that health could be affected by not consuming the food cannot be made on food (Article 12).
- Health claims which make reference to the rate or amount of weight loss cannot be made on food (Article 12).
- Health claims which make reference to recommendations of individual doctors or health professionals cannot be made on food (Article 12).

## 2) Pricing

All goods sold must be marked with an indication of their selling price. This price must be:

- unambiguous
- easily identifiable as referring to the goods in question
- clearly legible

For goods sold from bulk i.e. loose good - the selling price may be indicated by any of the following methods:-

- 1) A unit of measurement – e.g. kg, metre
- 2) A single item – e.g. Oranges – 20p each
- 3) A specified quantity of the product – e.g. 5 oranges for £1

Certain goods must also be marked with unit price. This can be the price per kg or the price per 100g for food items. The following categories of product should be marked with a unit price:-

- i) **Goods sold from bulk – e.g. Cheese cut for the purchaser from a whole cheese and meat sliced from a large piece.**
- ii) **“Catchweight products” – those which are not all prepacked in the same quantity.**

### **3)Weights and Measures**

Most products sold in Great Britain must be sold with an indication of their weight. For prepacked goods, this weight should be marked on the packaging.

If you are selling goods loose from bulk, as in the case of fruit and vegetables or meat and cheese, you should indicate to the consumer the exact weight of the produce when weighed. You should also use weighing equipment that has been certified as being accurate and suitable for trade use.

Certain fruit and vegetables, such as apples, garlic, tomatoes and citrus fruits, may also be sold by number as well as by weight.

#### **REMEMBER**

Your market stall may be visited to ensure that you are following the requirements laid out in this guidance. Serious breaches of these hygiene rules may prevent you from attending future market events.

This leaflet has been prepared for the assistance of traders by the Environmental Services Department of Brighton and Hove City Council. It is not an authoritative interpretation of the law and is intended only for guidance.