

Checklist prior to Food Trader being offered a stall to trade:

- Must be registered as a food business with a Local Authority (usually where overnight storage is carried out)
- Must operate in accordance with a written Food Safety Management System based on HACCP principles (*see further information below*)
- Evidence of training in Food Safety - for providers of open high risk foods this must be to at least the CIEH Level 2: Food Safety in Catering or equivalent
- If using LPG or electrical equipment must provide appropriate safety inspection certificates (*see further information below*)
- Must have Public Liability insurance

1. Food traders operating stalls or vehicles on which food is sold must comply with the following:

- i. The Food Safety and Hygiene (England) Regulations 2013 - specifically the main requirement is that you will need to have a written Food Safety Management System based on Hazard Analysis and Critical Control Point (HACCP) principles. You can either devise one yourself or adapt a policy (called Safer Food Better Business, SFBB) freely available from the Food Standards Agency which can be downloaded from <http://www.food.gov.uk/business-industry/caterers/sfbb/>

All stalls handling open high risk food must have suitable hand cleaning facilities comprising of running warm water and soap. An example of an acceptable portable system particularly where electrical power and water supply may be limited can be found at the following link: www.tealwash.com/shop/washstand/. Please note other suppliers may also provide a suitable system.

- ii. Food labelling must comply with Regulation (EU) No 1169/2011 - Provision of Food Information to Consumers) - further guidance can be found at <http://www.food.gov.uk/business-industry/guidancenotes/labelregsquidance>
- iii. Stalls or vehicles must be constructed and maintained such that they are easy to clean so that food is protected from risk of contamination. Any canopy type units must be made of material that is fire retardant. Units must also have a First Aid Box and where necessary fire extinguishers and a fire blanket readily available for use.
- iv. Any equipment used or cooking method employed must not cause odour, smoke or fume nuisance to local residents, other traders or commercial premises in the area

2. Electrical Equipment

- i. All electrical equipment must be constructed and maintained in compliance with the Electricity at Work Regulations 1989: the Licensee must ensure that competent persons are employed to assess the electrical requirements and the compatibility of the electricity supply with the equipment to be used. Appropriate safety devices (such as 30mA Residual Current Devices - these should comply with the latest edition of BS 4293.) must be used where necessary for electrical apparatus, particularly for any electrical equipment exposed to adverse conditions or electrical equipment to be used in association with hand held devices (e.g. microphones, food equipment). A certificate of inspection of the electrical installation by a competent person must be available for inspection prior to first trading and re- inspection certificates if changes are made or as advised in the inspection certificate.
- ii. If portable generators are used to supply electricity – **these cannot be of the type that use petrol as the fuel**

3. LPG appliances:

- i. You must ensure that gas appliances, flues, pipe work and safety devices are maintained in a safe condition. They should be installed and inspected by a competent person. In practical terms, a certificate from an appropriately trained and registered Gas Safe engineer must be provided prior to first trading. As a general rule annual re-inspections will be a reasonable minimum frequency or as advised by the Gas Safe engineer. (You can find a suitably trained Gas Safe engineer at the following website: www.gassaferegister.co.uk/)
- ii. All LPG cylinders, regulators and change-over devices should be located in the open air or housed in a separate, well ventilated, fire-resistant compartment. The compartment should be ventilated at low level to the external air only and should have access exclusively from outside the vehicle/stall (to enable safe access to shut off the cylinders in case of emergency). Pipework connections must be by 'crimped' connections and NOT by 'jubilee' clips.
- iii. A visual inspection of the containers, pipe work, appliances, vents and flues should be made each working day.
- iv. Compartments housing cylinders should be clearly marked 'LPG – HIGHLY FLAMMABLE – NO SMOKING'.