

## General Food Safety Information Food Stall Holders/Farmers Markets

**This information aims to provide information to assist you in ensuring your food safety and health and safety legal obligations are being met.**

### Registration

Every food business must be registered with the Local Authority where they are based. Registration is free and further information is available at: <https://www.food.gov.uk/business-guidance/register-a-food-business>. If you are not sure if you are classed as a business contact the Regulation unit for further advice.

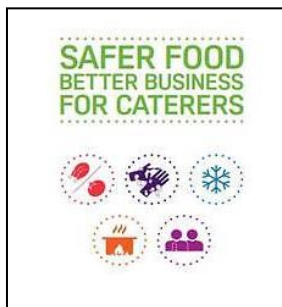
### Transport

All foods must be wrapped, covered or placed in sealed washable containers to prevent contamination of food. All high risk foods must be kept cool (see below re: Temperature Control). Vehicles used must be kept clean and in good repair.

### Stalls

A canopy, together with side and back screening, should be provided to minimise risk of contamination of food.

### Management of Food / Drink Safety



All food businesses must prepare documentation that explains what food safety hazards are relevant to their operation and how they will be controlled and monitored. The type of system you adopt will depend on your business.

A very low risk business such as a stall selling vegetables will need to follow good hygiene practice, whereas a food manufacturer will need a fully documented food safety management system (HACCP) plan see <https://www.food.gov.uk/business-guidance/hazard-analysis-and-critical-control-point-haccp>

A caterer or a stall holder selling home-made meat pies for example is somewhere in between. The Food Standards Agency has produced packs for caterers and retailers entitled Safer Food Better Business. The Safer Food Better Business Pack for Caterers can be found at <https://www.food.gov.uk/business-guidance/safer-food-better-business-for-caterers>

If you require advice on the type of system to adopt, contact a member of the Regulation Team. If you have changed the nature, amount or complexity of food or drink sales since your last inspection, then you need to contact a member of the Regulation Team for more advice.

### Training

Any person who handles food to any extent, whether the food is open or pre-wrapped, should be suitably trained or instructed in food hygiene matters. Handlers of open food should be trained to at least the Food Hygiene Level 2 (formerly the Basic Food Hygiene Certificate) or similar. Training must be regularly reviewed and updated.

### Hand washing / Personal Hygiene

You will need to wash and dry your hands from time to time and if facilities are not provided or readily available on site, you must bring your own.

For stall holders selling and handling open foods such as raw meats and / or high risk unwrapped foods such as cooked meats, dairy products and seafood or preparing food samples, there must be adequate hand washing facilities on the stall. These should include a supply of hot water, clean towels (preferably disposable), bowl and soap. The wearing of disposable gloves is not a substitute for hand washing.

If you are washing food eg vegetables or using knives or other serving implements, you will need separate washing facilities for these, not those used for hand washing. A separate bowl or sink must be used. More detailed information on the type of washing facilities acceptable for different types of food stalls/vehicles is provided at the end of this document.

You must also regularly wipe down surfaces with clean (preferably disposable) cloths using a food safe cleaner and disinfectant – (see section Cleaning and Disinfection). Clean over clothing and, where necessary, a hat should be worn when handling food. Long hair should be tied back. Jewellery should not be worn.

Cuts or skin infections must be covered with a waterproof dressing. Food handlers must not handle food at all if they are suffering from an upset stomach. They must not handle food until 48 hours after they are symptom free.

### Temperature Control of food

If your business involves preparation, handling or storage of high-risk foods, effective temperature control is one of the most important safeguards for controlling the growth of food poisoning organisms and preventing food poisoning.

High risk foods are those that can support the growth of bacteria, including food poisoning bacteria. They include: soft or semi-hard cheeses; most other dairy products; foods containing cooked meat/poultry/fish/eggs and cooked vegetable products (including rice); prepared ready-to-eat vegetables and prepared salads containing mayonnaise or coleslaw; most smoked or cured meat; and fish and shellfish.

**Chilled foods:** high-risk and vacuum-packed foods must be kept at or below 8°C, preferably below 5 °C, during storage, transport and display for sale. It is also good practice to keep raw meats and raw meat products below 5°C. This can be achieved using refrigerated vehicles and refrigerated display units or suitable insulated containers with sufficient ice packs. Raw fish should be displayed under ice which should be regularly topped up.

**Cooking food:** meats/poultry and products containing these must be thoroughly cooked to at least 75°C. A food probe thermometer can be used to confirm this - disinfect between uses.

**Hot holding:** high-risk foods held hot for service after cooking must be kept at a temperature at or above 63°C.

**Frozen food:** the recommended operating temperature for freezers is between -18°C and -21°C. 3

**Exemptions:** different rules apply for some cooked bakery products e.g. sausage rolls and fully encased meat pies, but only in specific circumstances; please check with the Regulation Team for clarification.

Regular temperature checks are imperative to ensure that foods are being kept at safe temperatures. You will need a suitable thermometer(s) and food safe probe wipes. You should keep a record of your temperature checks as you will need to provide evidence of correct temperature control.

The law allows for a one-off period of up to a maximum of 4 hours during which high risk foods can be displayed for sale unrefrigerated. If the food is to be kept for future sale, it must be chilled below 8°C within the 4 hour period (difficult to achieve in practice) or be thrown away. The food must not be displayed again at a temperature above 8°C.

Hot food can be displayed for sale at a temperature below 63°C for a single period of up to 2 hours. It is, however, much safer to keep high-risk foods at safe temperatures at all times.

**If you do choose to display high risk foods out of managed temperature control you must have a system in place and be able to demonstrate clearly that the permitted display times have not been exceeded.**

### Storage, Display and Handling

- Keep food off the floor, ideally 45cms above ground level.
- Ensure food surfaces are smooth, impervious and capable of being cleaned / disinfected. If you are going to use a wooden table for storage or display you should cover it with plastic or other waterproof material. Never put food directly on the floor.
- Keep raw and ready to eat foods apart at all times.
- If the same person is to handle and serve both raw and cooked products, then strict hand washing immediately after handling raw foods must be observed.
- Protect food by covering or wrapping it where possible. Open food must be protected from objects such as insects and coins, etc falling into it and from the public touching, coughing or sneezing in the display area by providing suitable "sneeze screens"
- The provision of colour coded chopping boards to prevent cross contamination and tongs or disposable gloves for handling different foods may be necessary to keep handling of open food to a minimum.

### Free samples

The law considers free samples as a sale regardless of no money being exchanged. Samples must be produced and handled hygienically and should be protected from contamination. Cocktail sticks or tongs help to stop customers from handling other samples. Most importantly, keep foods at safe temperatures and don't leave high risk foods out of chill control for long periods (good practice is no longer than one hour), so keep quantities to a minimum, replenish regularly and throw out uneaten food.

### Cleaning and disinfection – Cross Contamination

Ensure you have an appropriate supply of detergents (chemicals that help remove dirt, grease etc), and disinfectants (chemicals that help reduce the numbers of bacteria) or sanitisers, (chemicals that both clean and disinfect).

Ensure that cleaning chemicals are used as intended by the manufacturer, particularly with respect to the dilution rate (if applicable), the surface it is being applied to and contact time with that surface. Cleaning equipment such as brooms, mops and cleaning cloths must be in good repair and fit for purpose.

In all premises where raw meat and vegetables are handled, disinfectants to the standard of BS EN 1276 or BS EN 13697 or equivalent must be used to protect against any cross contamination risk of E Coli and a two stage cleaning process must be used. See the Food Standards Agency's E Coli 0157 – cross contamination caterers factsheet at <https://www.food.gov.uk/sites/default/files/media/document/e.-coli-0157-cross-contamination-caterers-factsheet.pdf> For further information about the prevention of Cross Contamination – see the Food Standard Agency's full guide at <https://www.food.gov.uk/business-guidance/e-coli-cross-contamination-guidance>



Colour coding of cloths and cleaning equipment can help to ensure that the correct equipment and materials for the right job and area of your site. The use of disposable single use cloths is recommended.

Reusable cloths must be washed, disinfected and dried between tasks. In order to do this they should be washed at a temperature of 82 C or above then thoroughly dried. Re usable cloths must be kept separate for raw and cooked areas.

### Traceability

You are required to demonstrate (through relevant documentation or information) who has supplied food products to you, including its ingredients so that the source can be identified at any time. If you supply to other food businesses, you must be able to show what product you have supplied and the customer details.

### Water supply

Water used for food preparation and hand and equipment cleaning must be obtained from a safe drinking water supply. Where containers are used for storage, they should be appropriately labelled and regularly rinsed and sanitised with a suitable chlorine based sterilant e.g. Milton solution.

### Refuse and Waste Water

Provide a bin for food waste and other rubbish. Waste water must be collected in a suitable container, clearly labelled as waste, for disposal in a foul drain (not in a road gully).

### Allergens

Food allergens can be life threatening and the only way people can manage a food allergy is to avoid the foods that make them ill. Food allergens cannot be removed by cooking.

You need to know where the 14 allergens are in the food you serve and advise customers how to find the allergen information out. Good kitchen hygiene, as well as careful separation, storage and labelling of allergen ingredients is required.



If you offer to prepare food for a person with an allergy it is essential that staff are aware of what to do and your food safety management system covers this activity. Remember you do not have to prepare food free from allergens but you do need to be aware of where the 14 allergens are in the food you serve and pass this information on to customers when they ask. For further resources see [www.food.gov.uk](http://www.food.gov.uk) allergen pages. Also see Derbyshire County Council YouTube site and see the Allergen video <https://www.youtube.com/watch?v=S7CApLk9bwc> .

### Allergen information for 'prepacked for direct sale' food - 'PPDS'

From 1 October 2021, the way food businesses must provide allergen labelling information for Prepacked for Direct Sale (PPDS) food changed. These changes provide essential information to help people with a food allergy or intolerance to make safe choices when buying PPDS food.

PPDS is food which is packaged at the same place it is offered to consumers **and** is in packaging before being ordered or selected. Any business that produces PPDS food will be required to label it with the name of the food and a full ingredients list, with allergenic ingredients emphasised within the list.

The Food Standards Agency has provided information on these changes - see <https://www.food.gov.uk/business-guidance/allergen-information-for-prepacked-for-direct-sale-food>.

An FSA Toolkit, Sector Specific Guidance, checklist and links to allergen training can be found here:- <https://www.food.gov.uk/allergen-labelling-changes-for-prepacked-for-direct-sale-ppds-food>

### **Liquid Petroleum Gas (LPG)**

- Gas fixtures and systems require appropriate certification from a competent person who is gas safety registered for LPG commercial appliances and if necessary mobile appliances.
- Gas appliances should be checked routinely.
- Traders wishing to use LPG will usually be required to provide evidence of their LPG certification to the event/market organiser before they are permitted to trade. Gas safe registered engineers can be found via the gas safety register at <https://www.gassaferegister.co.uk/>
- People who change the cylinders should be properly trained and a safety notice on how to connect and disconnect LPG bottles should be available or displayed in the gas compartment if applicable. Cylinder valves and gas appliances must be turned off when not in use.
- Cooking equipment must be sited to the rear or the side of the stall on stable ground, with barriers to protect the public from burns and flame.

### **Electrical Safety**

Unsuitable and/or poorly maintained generators, fittings and cabling can cause fire or electric shock. Trailing cables can cause a tripping hazard. To manage the risk:

- Ensure that your electrical system and appliances are properly maintained.
- Use a qualified electrical contractor to carry out repairs and to regularly check the safety of the entire system.
- Appliances must be protected by a suitable Residual Current Device(s) (RCD).
- Cables, plugs and sockets used externally must be designed for this purpose.
- Cables must not be a tripping hazard and should be protected from accidental damage.
- Take care with portable generators. Precautions depend on the type of generator, but include earthing, equipotential bonding and adequate protection and insulation of cables. Generators need to be protected from inclement weather but have good ventilation at all times. They should be sited away from the public and/or in a protective cage on a hard standing or firm ground.

### **Fire Hazards**

All combustible materials that could promote fire spread need to be identified and stored away from any ignition source. Structures, curtains and drapes should be treated with a flame retardant. Appropriate fire extinguishers must be provided and checked every 12 months.

Traders should undertake a fire risk assessment to ensure appropriate fire safety equipment is available commensurate to the size and nature of their business activities.

### **First aid**

A first aid kit must be provided. Blue coloured waterproof plasters must be provided for food handlers.

### **Management of Health and Safety / Safety Policy - small business guidance**

Complying with health and safety law can appear difficult, especially for small businesses that may not have designated expertise in-house. The 'Safer Workplace, Better Business pack' (SWBB) aims to help small businesses comply with legal requirements. Once completed the pack will enable business to identify key hazards in their workplace, introduce suitable control measures and be a documented system available for inspection by enforcement officers. The pack can be downloaded from the website <http://www.torbay.gov.uk>.

### **Further Information**

The purpose of this guidance is to advise you of the legal obligations that apply to you whilst trading at a market. However, this page cannot cover all aspects of the law or circumstances that may arise. You are advised to contact your local Environmental Health or Trading Standards services for more specific advice applicable to your business. Other useful links are:

[www.food.gov.uk](http://www.food.gov.uk)

[www.hse.gov.uk](http://www.hse.gov.uk)

<https://www.cieh.org/media/1254/cieh-national-guidance-for-outdoor-and-mobile-catering.pdf>

### **Email or call us if you have any queries:**

Email: [envhealth@ambervalley.gov.uk](mailto:envhealth@ambervalley.gov.uk) Amber Valley Borough Council, Regulation Unit, Town Hall, Ripley, Derbyshire, DE5 3BT, Tel: 01773 841339

Table extracted from document 'Food Safety Guidance for Market Traders and Mobile Food Vendors/Caterers' Version 3 Oct 2018 produced by Dorset Food Authorities

	Type of Food Stall/Vehicle	Washing Facilities Required for		Acceptable Facilities	Additional Good Practice
		Hand Washing	Utensils & Equipment		
1	Catering Vehicle / Stall preparing high risk foods	✓	✓	<ul style="list-style-type: none"> <li>Separate sink for equipment, and basin for hand washing.</li> <li>INSTANT supply of hot &amp; cold water, or hot water at a suitable temperature (hot water from a thermos/kettle is <b>not</b> acceptable).</li> <li>Soap and hygienic hand drying facilities e.g. paper towels.</li> <li>A supply of cold drinking water if foods are washed on-site.</li> <li>Suitable detergent &amp; food grade disinfectant or sanitising agent.</li> <li>Suitable provision for storage and disposal of waste water.</li> </ul>	<ul style="list-style-type: none"> <li>Provision of anti-bacterial soap and hand gel.</li> <li>Provision of anti-bacterial wipes.</li> </ul>
2	Retail of open high risk foods (including minimal cooking of meats/meat products as samples)	✓	✓	<ul style="list-style-type: none"> <li>Separate bowls for hand and equipment washing.</li> <li>Supply of hot and cold water at a suitable temperature (hot water from a large capacity thermos flask may be acceptable – <b>check with local authority that registered the business</b>).</li> <li>Soap and hygienic hand drying facilities e.g. paper towels.</li> <li>A supply of cold drinking water if foods are washed on-site.</li> <li>Suitable detergent &amp; food grade disinfectant or sanitising agent.</li> <li>Suitable provision for storage and disposal of waste water.</li> </ul>	<ul style="list-style-type: none"> <li>Provision of running hot water (from a piped supply or portable unit).</li> <li>Provision of anti-bacterial soap and hand gel.</li> <li>Provision of anti-bacterial wipes.</li> <li>Additional supply of clean equipment to allow soiled utensils to be regularly replaced.</li> </ul>
3	Retail of open high risk foods in small quantities only and no raw foods handled e.g. minimal portioning of cheese	✓	✓	<ul style="list-style-type: none"> <li>Anti-bacterial hand gel &amp; anti-bacterial wipes may be permitted in place of the full facilities detailed in 2 (<b>check with local authority that registered the business</b>).</li> <li>Additional supply of clean equipment to allow soiled utensils to be regularly replaced.</li> </ul>	
4	Retail of open raw meats, raw meat products and raw fish	✓	✓	<ul style="list-style-type: none"> <li>Full facilities as detailed in 2.</li> </ul>	<ul style="list-style-type: none"> <li>As detailed in 2.</li> </ul>
5	Retail of open low risk foods only e.g. bread, confectionary, vegetable stalls	✓	✓	<ul style="list-style-type: none"> <li>Anti-bacterial hand gel &amp; anti-bacterial wipes may be permitted in place of the full facilities detailed in 2 (<b>check with local authority that registered the business</b>).</li> <li>Additional supply of clean equipment to allow soiled utensils to be regularly replaced (where applicable).</li> </ul> <p><b>NB:</b> Full facilities <b>will</b> be required as detailed in 2 where prepared fruit/vegetables are sold, and/or portioning is carried out alongside handling of unprepared fruit &amp; vegetables. This is because of the risk of cross contamination with soil pathogens such as E. coli</p>	
6	Fully pre-packed foods only	X	X	N/A	<ul style="list-style-type: none"> <li>Provision of anti-bacterial hand gel</li> <li>Provision of anti-bacterial wipes</li> </ul>