

## CHECKLIST FOR MOBILE FOOD TRADERS

Before trading ensure that you have read through the full guidance, but below is a basic checklist for the day:

If you are selling **open, ready-to-eat food** ensure you have provided:

- Hand washing facilities with hot water, soap and paper towels.
- Anti-bacterial spray that complies with BS 1276 and paper towels.
- Protection of open food from customers (e.g. Perspex screen or cover).
- Pre-washed salads, if there are no sinks on the stall.

If the **open food is also high-risk**, ensure you have a system in place to check:

- Arrival temperature of food is <8°C (e.g. in the cold box).
- Storage temperatures during the day remain <8°C.
- Cook / reheat core temperatures are >75°C.
- Hot hold temperatures are >63°C.
- Raw meat is prepared in a separate area to salads etc.

For all food stalls the following **documentation** is required:

- A completed Food Safety Management System that describes your safe systems, e.g. NCASS Due Diligence book, or Safer Food Better Business.
- Evidence of Food Safety Training for all staff (e.g. Level 2).
- Food Allergen Sign and Food Allergen Chart that includes all food on offer.

**Health & safety equipment** check you have:

- A first aid kit.
- For stalls with an open flame: a dry powder extinguisher and fire blanket.
- No trailing leads within or around the stall.
- Any LPG cylinders are stored and connected outside of the tent.

EHOs may be onsite and visit you to check that you are complying with the guidance and to help ensure you have a successful day!