

Food stalls and mobile food vehicles self assessment checklist

This checklist and advice sheet has been provided by Medway Council's Trading Standards in order to supply details of what you may be assessed on should they do an inspection during the event. Before completing this form, please read the advice notes overleaf.

Checklist	Yes	Notes
Have you registered your food business with your borough or district council?		<i>all food businesses are legally required to register with the council in whose area they normally trade or in which the vehicle is normally kept</i>
If your business has received a food hygiene inspection – is the stall / vehicle displaying the most recent hygiene rating?		<i>Not all councils currently issue a food hygiene rating – but all results of an inspection can be requested by any member of the public by a freedom of information request. If your food operation has been inspected and issued with a hygiene rating, this should be displayed in a prominent position whilst trading</i>
Do you have a documented food safety management system (to comply with Regulation (EC) No. 852/2004, Article 5)		<i>It is a legal requirement to have a documented food hygiene management system and this must be available for examination by an authorised officer wherever you trade.</i>
Do you have someone managing the stall or vehicle who is responsible for the proper operation of your food safety management system?		<i>Make sure this person understands your management systems and knows what checks are required and what information needs to be recorded.</i>
Has the person managing the stall or vehicle been trained in food hygiene to an appropriate level? All other persons (without certificated training) working or helping on the stall must be instructed or supervised		<i>Evidence of training relating to the individuals working or helping must be available for examination whenever you trade.</i>
Does your food operation require refrigeration of foods – if so, do you have suitable facilities? How will the temperature of high risk foods be checked? Do you have thermometers and sanitising wipes?		<i>(high risk foods not on display must be at a temperature below 8°C)</i>
Does your business involve cooking. If so, how are cooking temperatures monitored?		<i>Foods need to be reach at least 72 degrees for 2 minutes to kill harmful bacteria. If re-heating, previously cooked foods, a temperature of 80 degrees should be reached</i>
What facilities will be provided to protect foods on display to the public from contamination?		<i>Have you got 'sneeze screens' to protect food?</i>
How will you protect foods not on display from contamination?		<i>Is this off the floor and under cover?</i>
What facilities will be provided for washing of food or equipment?		<i>Separate hand-washing and equipment washing facilities are required. Raw salads and vegetables should be washed before chopping or peeling</i>
What hand washing facilities will be provided at the stall? If you rely upon flasks of hot water or teal units – what capacity are they?		<i>You must not stint on facilities for hand-washing. If you do not have any present when inspected, you will be advised to stop trading</i>
What protective over-clothing do food handlers wear?		<i>Persons handling open food should wear appropriate over-clothing e.g. full aprons or coats and, if necessary head covering.</i>
Have you carried out a Health & Safety risk assessment (covering such things as hot surfaces and liquids, use of gas and electricity, tripping hazards, use of knives etc.)		