

Advice to mobile caterers

1. If you sell food you need to have registered your business with the Local Authority where your stall is normally kept overnight. There are almost no exceptions to this requirement. You are strongly advised to have at your stall a copy of the last inspection report from your registering Authority (or another Authority if a more recent **full** inspection was made). If such a report is available and is less than 1 year old it is likely that any inspection made by a food officer will be brief.
2. Advice on compliance with the requirements of Regulation (EC) No. 852/2004, Article 5. (requirement to have a documented management system can be found on Chelmsford Borough Council's website) You will need to comply with this requirement i.e. you will need to produce adequate documents and keep records. An exception to this is where food safety risks are very small indeed, such as the sale of fruit / veg or un-filled bread only. Your documents will either be
 3. Produced by you
 4. Produced on your behalf by a consultant
 5. Produced by you from a recognised model such as "Safer Food – Better Business" (it is accepted that the SFBB pack for retailers isn't ideal for market traders but it can be a suitable basis for your own system if used thoughtfully).
6. When answering question 2, please consider which of these methods you are using.
7. The person operating the system to comply with Article 5 must be able to demonstrate they have adequate knowledge to do so. If you are in any doubt about your ability to operate a HACCP based system, "Level 3" food hygiene training is recommended.
8. It is useful for food handlers to have Level 2 certificates but legal compliance will be judged on the level of food hygiene ability demonstrated by the food handlers.
9. Gas or plug-in refrigerators are normally necessary to maintain cold temperatures in the summer. If insulated containers are relied upon they will need to be of a high British Standard (insulation efficiency). Units **must** maintain foods below 8°C. Foods on display may take advantage of the relevant tolerance period. If this tolerance is used the method of control must be fully documented as part of Article 5 compliance. (You are advised to consider how long your customers may take to get the foods home in warm temperatures – it pays to be able to prove minimal temperature abuse at your own market stall.)
 - a. If your foods need refrigeration you **must** have at least one thermometer with which to monitor storage temperatures. If you thaw and/or cook foods the need for probe thermometers etc. will depend upon your own documented Article 5 procedures.
10. The means of ensuring that food is properly cooked must be recorded in your management system. If thermometers are used – staff must be aware of minimum cooking temperatures and sanitizers for disinfecting probes must be available.
11. It is recommended that food on display to the public is protected from possible contamination by the positioning of a barrier or upstand. Alternatively, food can be wrapped prior to placing on display.
12. Food not on display should be stored off the ground and wrapped or otherwise protected from environmental contamination.
13. The law requires washing and drying facilities for hands. Alternatives will not be accepted. Gloves may be suitable for some tasks but there is still a need to wash hands. Food handlers must regularly wash their hands thoroughly with warm soapy water.
14. You must act to eliminate or minimise all workplace risks to the safety of staff and others. If your organisation employs more than five people, the important points from your risk assessment must be recorded