

To:
Potential Stallholders at Swale Events

Please ask for David Carter
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Our Ref DBC/FH
UPRN
Your Ref
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Dear Stallholder,

**FOOD HYGIENE (ENGLAND) REGULATIONS 2006
REGULATION (EC) NO 852/2004
HEALTH AND SAFETY AT WORK ETC ACT 1974**

This letter is to give you some information on food hygiene and health & safety requirements relating to your intention to trade at event(s) in Swale.

Since January 2006, Regulation (EC) No 852/2004 has applied to all EU Member States. You are probably already familiar with the regulations. However, the following lists are intended as a guide on hygiene and the safety requirements. The lists are not intended to be exhaustive and you should check the regulations yourself to ensure complete compliance.

FOOD HYGIENE

The extent of the requirements will depend on the level of risk involved in the food you are preparing or selling. For example, businesses selling bottles of wine or beer present a very low risk. The risk is also quite low for those businesses displaying and selling fresh fruit and vegetables. On the other hand, businesses preparing/cooking and selling meat or fish or businesses displaying cheeses and other dairy products, cooked meats or raw meats, etc or open high-risk food will have to achieve and maintain higher standards to comply with the Regulations.

1. Temperature Control
 - a) high-risk foods such as cheeses, milk, cooked meats, etc must be kept at 8°C or below (I recommend 3-5°C).
 - b) if you are cooking high risk food for consumption by the public without further cooking, you must make sure that the food is cooked sufficiently to be safe. (I recommend that when you cook such food you make sure that the centre of the food reaches at least 75°C.)

2. Protection of Food from Risk of Contamination
 - a) foods must be protected from risk of contamination from flies, birds, the public, etc. In some cases, you may need to provide screens or covers. In particular, your stall should have screening sufficient to stop the public from coughing over or handling high-risk food.

3. Hand Washing Facilities
 - a) if you handle open food, you must have a wash hand basin with a supply of warm water, soap and towels to dry your hands. (I recommend that you use anti-bacterial soap and disposable paper towels.)
4. Equipment Washing Facilities
 - a) if you handle open high-risk food and that food comes into contact with work surfaces and equipment such as knives, forks, cutting boards, you must have a sink or other facility for washing that equipment. The sink must have hot as well as cold water and you must also have a food-safe detergent and disinfectant to kill the germs after you have washed the equipment.
5. Personal Hygiene
 - a) if you handle open food, you must wear clean protective clothing.
 - b) you must ensure that you maintain a high degree of personal cleanliness especially clean hands. It is important that you wash your hands after using the toilet, after smoking, after handling raw meats and before handling ready-to-eat food, after handling waste, etc
 - c) if you are suffering from or a carrier of any disease likely to be transmitted through food you must not handle food or work on a food stall if there is any risk of direct or indirect contamination.
6. Surfaces in Contact with Food
 - a) if you have open food, surfaces in contact with food must be smooth and easy to clean and disinfect and must be maintained in a good condition.
7. Waste Management
 - a) you (or the event organiser on your behalf) must provide adequate facilities for the containment of food waste and other waste. This will require the provision of waste bins with lids.

HEALTH AND SAFETY

You are required by law to carry on your business in such a way that you do not cause risks to persons' health and safety.

1. Access for Emergency Vehicles
 - a) you must ensure that your stall or your equipment do not block access for emergency vehicles such as fire and ambulance services.
2. Electrical Safety
 - a) if you use any electrical equipment, you must ensure that the equipment is safe for use.
 - b) if you take electrical power from a local shop or other source, you must ensure that the source is suitable and safe.

- c) if you trail electrical cable across the ground, you must make sure that no-one can trip over the cable. In many cases, you will need to provide a cover strip over the cable to prevent persons from tripping.
- d) electrical cables must not be placed where they could be damaged.
- e) electrical cables and equipment must be protected from rain and other sources of water.

3. Gas Safety

- a) some stallholders may use liquefied petroleum gas (LPG) for heating/cooking or lighting. If so, the equipment and the gas cylinders must be safe for use. (I recommend that you have your gas equipment checked and certificated annually by a Gas-Safe registered engineer.)
- b) gas cylinders must be located in a well-ventilated position where they cannot be tampered with by the public or others.

4. Safety Risk from Hot Equipment

- a) if your business involves the use of hot equipment such as cooking ranges, you must guard the hot equipment from the public and particularly young children.

If you would like to discuss any of these issues, please contact me on 01795-417105.

Yours sincerely,

David Carter

David Carter
Environmental Health Officer