

## Good Hygiene Practices for Catering at Outdoor Events

The following pages of advice are based on the requirements of

- Regulation (EC) 852/2004 on the Hygiene of Foodstuffs
- The Food Hygiene (England) Regulations 2006

This leaflet gives you advice on good hygiene practice and how to comply with the requirements of food safety legislation. The standards we have indicated are the minimum that we can accept.

**Failure to meet these standards may result in eviction from the site/venue and possible prosecution, particularly if similar contraventions of the hygiene regulations have been found at your stall at an event in this district in the past.**

### Stalls and vehicles used for preparing, cooking and selling food

#### Design and construction of stalls/vehicles

- All stalls/vehicles must be designed and constructed so that they can easily be kept clean, avoid any risk of food contamination and any risk from pests.
- All stalls must be covered at the top, rear and sides, to protect food and catering equipment from contamination. The materials used must be able to be cleaned easily. Cooking equipment (other than barbecues and similar) must be sited within the stall.
- All food preparation and food/equipment storage areas must be protected from the weather.
- Work surfaces, cooking facilities and storage facilities must be of smooth, durable and readily cleanable material (not bare wood), and must be kept clean.
- The floor areas around sinks, food preparation areas and cooking ranges must be level, clean and washable and, where possible, non-slip. **Be prepared for wet weather** when a floor covering should also be provided for serving areas. Dirty cardboard and pallets will not be accepted.
- Vehicle interiors should be fitted for the purpose of food preparation with cleanable lining and kitchen fittings.
- Ensure there is adequate lighting and ventilation in vans.

#### Equipment

- All stalls/vehicles must have suitable hand washing facilities with a constant supply of hot and cold water, along with a supply of soap and disposable towels. This must be set up ready for use **before food preparation commences**. Large stalls may need more than one basin. The basins need to be close to the food preparation, cooking and service areas.
- All stalls/vehicles must have suitable facilities for washing utensils, equipment and food. Ideally a double sink unit for washing and rinsing should be used with a constant supply of hot and cold water. A large hot water boiler should be provided specifically for this purpose.

The sinks must drain hygienically to a wastewater container. e.g. sink waste pipe into wastewater carrier. Open buckets, which can be difficult to carry to waste water points, should be avoided.

- All stalls must have adequate facilities for disposing of rubbish and waste food, and for separating out unfit food. Large plastic sacks must be properly tied or sealed. Cardboard boxes and open containers are not suitable for disposing of waste. All waste must be placed in the containers provided.

#### Water supply

- All stalls/vehicles must have a sufficient supply of fresh water. Water supply should be available on site, but please check beforehand.
- Ice must only be made from fresh water, and must be stored and handled in conditions which protect it from contamination.

## Food handling practices

All stall/vehicle operators must take adequate precautions to protect food from contamination.

The basic rule is: **keep raw food away from cooked/ready to eat food**

- Raw ingredients and other materials must be stored to prevent contamination and/or deterioration. Avoid storage directly on ground
- Provide separate containers for raw and ready to eat foods and avoid dual use at all times. Containers used for transporting food must be cleaned and capable of being kept clean
- Use separate cooking utensils for raw and cooked foods.
- Keep all open foods on display covered or protected by screens

## Temperature control

- Careful control of food temperatures is probably the most important way of reducing the risk of causing food poisoning
- Adequate facilities must be provided for maintaining and monitoring suitable food temperatures
- Cold food must be kept below 8°C and hot food must be kept above 63°C
- Ensure that chilled or frozen goods are delivered at a suitably controlled temperature
- Food must be kept cool (below 8°C) until it can be cooked or heated
- Take care when cooking raw foods, and make sure that they are thoroughly cooked before they go on sale. Cook small quantities at a time, and for long enough to cook the inside of the food.
- Adequate facilities must be provided for reheating and maintaining (whilst stored) the temperature of hot food, at or above 63°C.
- Only sufficient food for service on the day should be brought for reheating. Any leftovers at the end of the day must be thrown away and on no account must it be reheated again for sale the day after.
- Partial cooking off-site is not recommended because of the difficulties with temperature control over prolonged periods of time.

## Checking the temperature of your food

You cannot check correct food temperatures unless you have a thermometer. Basic digital probe model thermometers can be used to check that cooking, as well as cold storage of food, is being done properly and safely. Make sure that you use a probe wipe to sanitise the thermometer before and after use, to prevent cross-contamination.

## Personal Hygiene

- Always remember to wash your hands before handling food, and after using the toilet or after handling raw foods or waste
- Wear clean clothing, footwear and overclothing
- Ensure cuts and sores are covered with a coloured waterproof dressing
- Avoid unnecessary handling of food, and never cough or sneeze over food
- Do not smoke or eat near food.

**In wet weather some sites can become very muddy and measures must be taken to keep mud out of food preparation areas.** Adequate changes of footwear for inside and outside of the trailer/stall may be necessary.

## Training

As stated in the regulations, the owners of food businesses must ensure that staff that handle food are supervised and instructed, and/or trained, in food hygiene matters. **Casual staff** must be trained if they are involved in the preparation of high risk foods.

There are a range of food hygiene courses offered by recognised organisations, such as the Chartered Institute of Environmental Health (CIEH) and The Royal Society of Health (RSH).

Your local Environmental Health Officer may be able to advise you on courses in your area.

## Food safety hazards at outdoor events

Catering at an outdoor event is a high-risk activity and will always carry with it the possibility of causing food poisoning to a large number of people. Past food poisoning outbreaks have shown that even if food has been prepared in a clean mobile unit, illness can still be caused if the food is not stored, prepared, cooked and served properly.

Poor and careless hygiene practices, and the warmer weather in the summer, can create ideal conditions for bacteria such as Salmonella and E.coli to multiply to unsafe levels in food.

There is a general requirement in the hygiene regulations for all food businesses to be operated in a hygienic manner and that all food served to the public is safe and wholesome. To achieve this, it now means that people who run food businesses will need to look carefully at each step in the operation of their business so that anything which might affect the safety of food (a hazard) is identified and controlled.

## HACCP (Hazard Analysis and Critical Control Points)

The regulations now require food business operators to provide a documented food safety management system based on HACCP principles. This means that you need to write down the controls you put in place to ensure that food is safe to eat and you will need to be able to demonstrate how you are monitoring these controls, e.g. training records, monitoring records.

'Safer Food Better Business' and 'Cook Safe' are examples of food safety management systems developed by the Food Standards Agency to assist businesses to comply with the requirement and give guidance on the necessary documentation. Both can be accessed and downloaded free of charge from the website: [www.food.gov.uk/foodindustry/hygiene](http://www.food.gov.uk/foodindustry/hygiene). Other systems are commercially available or you may choose to develop your own. Whichever system you choose must be tailored to your specific food activities and reviewed regularly.

## Guidelines for barbecuing at outdoor events

Minimise the risks attached to the cooking and handling of barbecued meat and poultry, and provide safe and wholesome products by following these rules:

- Wash your hands thoroughly before preparing food and after touching raw meat.
- Thaw meat and poultry before cooking. Keep all raw foods covered and separate from cooked foods.
- Store, prepare and cook raw meats, including chicken, separate from other foods – even when cooking – to avoid cross-contamination.
- Always use separate utensils for raw and cooked meat.
- Once cooked, the food should be sold straight away or stored in a hot cabinet at the correct temperature (63°C or above), until it is sold.
- When cooking raw food, ensure that it is completely cooked through, in particular chicken, burgers and sausages.
- Cook all meat and meat products until they are piping hot and the juices run clear (i.e. above 75°C).
- Turn food regularly as it cooks to avoid charring on one side and undercooking on the other.
- When cooking meat and poultry, ensure larger, thicker portions are placed on the barbecue farthest away from the most intense heat to ensure thorough cooking without burning.

# Quick Food Safety Checklist

We have provided the checklist below to help you. This is specifically designed for caterers attending outdoor events.

**If you answer 'no' to any of these questions, then there is a potential problem which will increase risks of something going wrong.** Most of these are common sense practices, which you have probably been following for years.

## Setting up your stall

### Food Safety Management

Do you have any documentation on the food safety controls you adopt to ensure the food you prepare is safe to eat?  Yes  No

Do you keep monitoring record sheets, training records, etc.?  
 Yes  No

Are these available for inspection on your trailer/stall?  
 Yes  No

### Storage

Are all food storage areas under cover and protected from contamination?  
 Yes  No

Are they clean and free from pests?  
 Yes  No

Do you have enough refrigeration? Does it work properly?  
 Yes  No

### Food Preparation and Service Areas

Have you got enough proper washable floor coverings for the food preparation areas?  
 Yes  No

What precautions have you to keep mud out of the stall in wet weather?  
 Yes  No

Are all worktops and tables sealed or covered with a impervious, washable material?  
 Yes  No

Have you got enough preparation worktop space?  
 Yes  No

Have you got enough wash hand basins?  
 Yes  No

Are they supplied with hot and cold water, soap and paper towels?  
 Yes  No

Have you got sinks large enough to wash food and equipment in (including bulky items)?  
 Yes  No

Are they supplied with hot and cold water?  
 Yes  No

If there is no mains drainage, have you made hygienic provision for the disposal of waste water, eg waste pipe from sink to waste water carrier?  
 Yes  No

Have you got enough fresh water containers?  
 Yes  No

Are they clean and have they got caps?  
 Yes  No

Have you got a supply of hot water reserved for washing up and hand washing?  
 Yes  No

Have you got adequate natural/lighting, particularly for food preparation and service at night?

Yes  No

Is all your food equipment in good repair?

Yes  No

Are any repairs outstanding since your last event?

Yes  No

### **Cleaning**

Is your stall/vehicle clean? Can it be kept clean?

Yes  No

Have you allowed time for thorough cleaning of the vehicle/ stall equipment between events?

Yes  No

Do you have a cleaning schedule to ensure all areas are kept clean?

Yes  No

Have you an ample supply of clean cloths and a 'food-safe' disinfectant /sanitiser to clean food contact surfaces?

Yes  No

Are the cleaning chemicals stored away from food?

Yes  No

### **Contamination**

Can food be protected from contamination at all times?

Yes  No

Is the unit free from pests, and is open food protected from flying insects?

Yes  No

### **Food waste**

Have you got proper bins for rubbish?

Yes  No

Where will this be disposed of?

If there is no mains drainage have you made hygienic provision for the disposal of wastewater?

Yes  No

### **Staff**

Are all your food handlers trained, supervised or given instruction to ensure food safety?

Yes  No

Have you any untrained casual staff carrying out high risk food preparation?

Yes  No

Do your staff display a good standard of personal hygiene and wear clean over-clothing?

Yes  No

Have you a good supply of clean overalls/aprons?

Are your staff aware that they should not handle food if suffering from certain illnesses?

Yes  No

Have you a first aid box with blue waterproof plasters?

Yes  No

## Safe Food Practices During The Event

### Storage

Is good stock rotation carried out, and are stocks within their expiry dates?  Yes  No

If you use raw and cooked foods are they adequately separated during storage?  Yes  No

Are high-risk foods (eg cooked rice) stored under refrigeration below 8°C?  Yes  No

### Purchase

Are you purchasing raw ingredients or food products from a reputable company?  Yes  No

### Preparation

Do staff always wash their hands before preparing food, and after handling raw food?  Yes  No

Are separate utensils used for raw and cooked food, eg tongs, knives etc?  Yes  No

Do you use separate chopping boards for raw and cooked food?  Yes  No

If you answered “no” to the previous question, are they properly disinfected between contact with raw and cooked foods?  Yes  No

### Cooking

Is all frozen meat and poultry thoroughly thawed before cooking?  Yes  No

Is all meat and poultry cooked until it is piping hot (above 70°C and all the juices run clear)?  Yes  No

Is cooked and part-cooked food separated during cooking?  Yes  No

### Reheating food

Is all food reheated to above 75°C?  Yes  No

Do you only reheat food once?  Yes  No

### After cooking

Is food cooked and served straight away?  Yes  No

If “no”, is it held at 63°C or above until served?  Yes  No

Once cooked, is food protected from contact with raw food and foreign bodies?  Yes  No

### Cleaning

Do you and your staff operate a “clean as you go” procedure?  Yes  No

Are you using clean cloths and a “food-safe” disinfectant/sanitiser to clean food contact surfaces?  Yes  No

### Handwashing

Are your staff washing their hands regularly, eg on entering the unit, especially  
After visiting the toilets, handling raw food, etc?

Yes  No

**Remember that food poisoning is preventable, and we can all help avoid it by following good hygiene practices.**

We hope this leaflet is of help to you. If you require any further information, please contact the Food Safety section of Wiltshire Council:

Public Protection West  
Bradley Road  
Trowbridge  
Wiltshire BA14 0RD

Tel: 01225 776655 ext 5516 Fax: 01225 770313

email: [publicprotectionwest@wiltshire.gov.uk](mailto:publicprotectionwest@wiltshire.gov.uk)  
web: [www.wiltshire.gov.uk/foodsafety.htm](http://www.wiltshire.gov.uk/foodsafety.htm)

#### Useful contacts:

Wiltshire County Council Trading Standards  
Telephone 01225 713000  
web: [www.wiltshire.gov.uk/mainindex/environment/tradingstandards.htm](http://www.wiltshire.gov.uk/mainindex/environment/tradingstandards.htm)

The Food Standards Agency  
Telephone: (helpline) 020 7276 8000 web: <http://www.food.gov.uk/>

NCASS Nationwide Caterers Association – Membership Scheme for Mobile Caterers with HACCP System. Association House, 89 Mappleborough Road, Shirley, West Midlands, B90 1AG.  
Telephone: 0871 504 1780. Web: [www.ncass.org.uk](http://www.ncass.org.uk)

G26