



## **Food hygiene at outdoor and temporary events**

### **A GUIDE TO THE PROVISION OF FACILITIES**

*For catering stalls/vans/trailers, the following facilities should be provided:*

#### **Hand washing**

There should be a basin or bowl, which can be kept exclusively for hand washing, in the area where food is being handled. Antibacterial soap and hand drying facilities should be provided at each basin/bowl (paper towels are recommended, shared towels should not be used).

#### **Washing of food and equipment**

This will depend on the nature and extent of what is being done but, as a minimum, at least one separate sink or bowl for washing food and/or equipment would normally be expected.

#### **Hot and cold water**

A supply of hot and cold water for use at the basin(s) and sink(s) should be provided. Hot water for hand washing, should be available for immediate use at all times when open food is being handled. The quantities of both hot and cold water provided must be sufficient for all likely washing activities. The water must be wholesome and containers used to store water must be in a clean condition and fit for the purpose. Any water used for human consumption or food preparation should be of drinking water quality, which will normally mean that it will have come direct from the mains or be bottled drinking water.

#### **Waste storage**

There should be sufficient storage facilities for all waste likely to be generated. This may be in the form of waste bins or refuse sacks. Arrangements must be made for the lawful collection and disposal of all waste.

#### **Temperature control**

Refrigeration/freezers (which in some cases may include cool boxes) and hot holding facilities may need to be provided. The amount and type of this provision will need to be sufficient for the intended use - which will depend on the extent, nature and duration of the event and the type of catering. Any high risk food (those which will readily support the growth of food poisoning bacteria), such as cooked/part cooked rice/meat/poultry/fish/noodles or foods containing eggs or dairy products, must be kept either hot, at a temperature of over 63°C, or cold below 8°C (below 5°C is recommended), even if they are to be reheated.

It is an offence to allow high risk food to be kept at a temperature between 8°C and 63°C (although there is an exemption that cold food may be kept for up to 4 hours outside this temperature and hot food for up to 2 hours outside this temperature). This applies at all times, even during transport to the event and preparation before the event. If food needs to be kept hot or cold, suitable thermometers should be provided and arrangements made to ensure that these conditions are met.



## **Equipment**

All equipment, utensils, tables and work-surfaces must be sound and in a clean hygienic condition. Any wood/chipboard/MDF which could come into contact with food (e.g. trestle tables) should be covered or sealed.

## **Protection from contamination**

Everything necessary must be done to prevent risk of contamination of the food. The practices, layout of the stall/van/trailer and the equipment must all be suitable and arranged, designed and provided to ensure this. The food must be protected from contamination by members of the public and animals.

Members of the public and their clothing etc., must not be allowed to touch or lean over any exposed food (apart from pre-packed food and low risk food such as raw fruit which they may be buying).

To prevent contamination, raw meat/poultry/fish and unwashed vegetables should not be placed above or in close proximity to high risk foods, even in the refrigerator. If possible, separate work surfaces and equipment should be provided for the preparation/handling of raw and cooked food (or food which will be eaten without cooking). Where this is not possible, the equipment and work surfaces should be sanitised before it is used for high risk foods and after being used for raw meat/poultry/fish and unwashed vegetables.

## **Disinfection**

Facilities to sanitise equipment and/or work surfaces should be provided (although this will depend on what is being carried out) .

## **Protective clothing and head covering**

Clean protective clothing and hair covering should be provided for all food handlers. All personal clothing other than this should be covered by this (except rear and the lower parts of trousers).

For food vendors, where there is no catering or preparation of food but open foods is being handled, particularly if it is high risk food, the same facilities as mentioned above are likely to be needed.