



## Market stalls/Open Air Catering Guidance

**High Risk Market Stalls/ Food Stalls. Handling, cooking or preparing open ready to eat food i.e. delicatessens, hot food stalls, hog roasts, burger/hot dog stall.**

The type of event this guidance covers include: community fairs, promotional events, carnivals, street events, markets, festivals and other events that may use outdoor catering i.e. Seafood & Wine, Hastings Beer Festival.

This guidance will explain how to meet the food safety laws that apply to your business while trading at a market or open air event. It covers the basic areas that apply to outside events and markets. It is not a detailed guide but you should find information in here about how to find further advice on some of the more complicated food safety issues.

### Advice for Food Business Operators

- Your food business must be registered with the local authority where your business/unit is based overnight.
- All food handlers should have food hygiene training commensurate with their work activities. Where open high risk food is being cooked or handled it is required that a Level 2 in Food Safety in Catering or an equivalent qualification is held.
- You should have in place a documented food safety management system, i.e. Safer Food Better Business that covers the provision of food and drink for each event. This needs to be available for inspection at any time you are trading.
- To trade at Hastings Borough Council organised events and at events on council land you must be registered with the appropriate Local Authority, have a minimum of level 2 food hygiene training and be rated 3 or above under the National Food Hygiene Rating Scheme.
- Selling alcohol may need a licence, check with the Licensing Team.  
[http://www.hastings.gov.uk/environment\\_planning/licensing/](http://www.hastings.gov.uk/environment_planning/licensing/)
- You may require street trading consent to operate, check with the Licensing team. [http://www.hastings.gov.uk/environment\\_planning/licensing/](http://www.hastings.gov.uk/environment_planning/licensing/)
- If someone asked about an allergen be honest and do not guess about your ingredients. [Food Standards Agency - Allergy and intolerance](#)
- Check the weather forecast and be prepared for all weather conditions.
- Buy your food/ingredients from reputable suppliers.
- Food and drink must be described accurately.  
[Food Standards & Labelling – East Sussex County Council](#)

## **Hand Wash facilities**

- There must be facilities for the hygienic washing and drying of hands.
- Mains water must be used when available on site to provide potable water for hand washing facilities.
- If mains water is not available it is acceptable for mains water to be brought from home or business base in a clean container (a **minimum** of 10 litres is required). Containers can be kept clean by using sterilising tablets or liquid, i.e. Milton
- Clean hot water must be supplied by a kettle or urn.
- Provide a suitably sized sink or bowl for hand washing only which is easily accessible to facilitate proper hand washing.
- Non scented anti bacterial soaps are recommended for use
- Disposable paper towels should be available for hand drying
- Suitable provision should be made for the disposal of grey waste from hand and equipment washing facilities.

**If this standard cannot be met preparation and handling must be done prior to trading at a site that does have sufficient facilities.**

## **Food and Equipment Washing Facilities**

- Detergents such as washing up liquid must be used for equipment washing.
- A supply of hot water should be made available for washing equipment that will be re-used on the stall.
- Separate and suitably sized sinks or bowls must be provided for food preparation and for equipment washing.
- Disposable paper towel or blue roll should be available for hygienic drying of equipment and surfaces.
- Ensure there is adequate work space to house these facilities.

## **Food Contact and Preparation Surfaces**

- All food surfaces and equipment in contact with food should be easy to clean and disinfect. They should be kept in good condition and visibly clean and in good repair.
- Ensure defective or damaged chopping boards, tongs, display trays and other equipment are replaced.
- Fittings and equipment should be made from good quality materials capable of being readily cleaned. Bare Wood is not acceptable.
- Food grade sanitisers which are BS EN1276/BS EN13697 compliant must be used to disinfect where necessary.

## **Temperature Controls**

- If mobile refrigerated units are not available the use of ice or ice packs are a suitable means of controlling food temperatures. The ice or ice packs must be clean.

- Commercial cool boxes are suitable for controlling food temperatures provided they are suitable for food use and kept clean with sufficient ice packs.
- Ice packs must be replenished throughout the day as necessary to ensure food is kept below 8°C.
- Provide a probe thermometer and check food temperatures regularly. Probe wipes must be used to disinfect to avoid cross contamination.
- You should not purchase perishable food if you do not have the capacity to keep it hot or cold.
- Foods supporting the growth of food poisoning bacteria or the formation of toxins must be stored at 8 °C or below. It is strongly advised that these foods should be kept at below 5°C.
- Cooked food must reach over 75°C. Use a probe thermometer and disinfect prior to each use.
- Hot foods displayed for sale or service must be kept above 63°C.
- Frozen foods should be maintained at -18°C
- Temperature control records must be kept as they will form part of your documented food safety management system.
- If you are hiring refrigeration equipment make sure it is switched on early to allow it to reach the appropriate temperature before storing food.

### **Personal Hygiene**

- Hand washing must be carried out before starting work, after handling any raw foods, after using the toilet, after smoking, after a break, after sneezing, coughing etc.
- Clean, washable over-clothing must be worn at all times when handling food.
- Jewellery and nail varnish should not be worn.
- Long hair should be tied back and ideally covered with a hat or hairnet.
- Any food handler that knows or suspects they are suffering from sickness and/or diarrhoea must not handle food.
- Cuts and boils should be covered with a blue waterproof dressing.
- A first aid kit including washable blue plasters must be provided.

### **General Provisions**

- Site food stalls well away from refuse areas, surface water drains, areas where people leave pets etc.
- Ensure the stall is weather-proof.
- Ensure there is enough room to prepare food safely and hygienically and that ready to eat foods are protected from contamination by raw foods. Use separate work surfaces & equipment for raw and ready to eat foods. Where possible do as much preparation of foods before arriving on site.
- Ensure raw and ready to eat foods are kept separate in storage to avoid cross contamination.
- Keep all open food covered to prevent contamination from pests and flying insects.
- Do not store chemicals next to food stuffs. You should provide suitable storage space for cleaning chemicals and other non food items away from food products to avoid contamination
- Use single use cloths for cleaning and throw them away after each use, this will make sure that any bacteria picked up by the cloth will not spread.
- The stall should be sited so that food is not displayed in direct sunlight.

- You should ask the organisers to site your stall near to essential services e.g. water and power if available.
- It is recommended that you use different coloured chopping boards for different uses i.e. red for meat, green for vegetable prep.
- Store food off the floor, it is recommended at a height over 45cm to protect it from the weather.
- Suitable refuse containers must be provided. All refuse sacks must be securely tied and stored to prevent attracting pests or seagulls.
- Adequate provision for the collection and removal of waste oil must be considered and recorded in your food safety management procedures.

### **Bottled Sauces, Chutneys, Pickles etc**

Food will not be allowed to be sold in containers such as jars and bottles without the prior agreement of the Food, Health and Safety Team. You must contact the team prior to participating at an event to ensure that all safety measures to avoid the dangers associated with Botulism have been implemented.

### **Health & Safety Requirements**

- Gas appliances must have appropriate 'Gas Safe' test certificates and be available for inspection when trading.
- Electrical appliances should be sited away and protected from the weather, physical damage and interference. They shall have appropriate PAT test certificates which should be available for inspection when trading.
- Waste should be stored away from heat sources.
- Flammable materials should not be situated near to a source of ignition.
- Heat/cooking sources must be sited so as not to present a danger of burning the public.
- Waste oil must be placed into a sealed container when cool and removed by you from the site at the end of trading.
- Waste water must be disposed of in an appropriate foul water drainage point.
- Make sure you do a fire risk assessment and take with you a fire extinguisher and fire blanket.
- Appropriate insurance should be in place before you trade i.e. public and employers liability.