



Food Safety Check List for Food Traders at St Matthews Fair Bridgwater.

Please note that formal action may be taken against you if you do not comply with the following requirements.

You must ensure that you comply with all the food hygiene legislation. Guidance on food hygiene legislation is available from the environmental health department at your local district council. Advice on compliance and good practice can be obtained from the appropriate Industry Guide to Good Hygiene Practice.

Before trading you should ensure that the following items have been addressed or are available on the trailer/stall.

Your van or stall may be checked by an officer from the environmental health department if you do not comply with legal requirements legal appropriate action will be taken.

1. Proprietors should ensure that hazards associated with the business have been identified and where necessary controlled (hazard analysis). Further information will be available from your local Environmental Health Department. Your previous food hygiene inspection report and Food Safety Management System (Safer Food Better Business) should be on the mobile for the officer to inspect if requested.
2. All food handlers should be appropriately trained in food hygiene matters. Please note that you will be required to demonstrate or show the officer that you have undergone food hygiene training. Please note that training should be updated every 3 years.
3. Accessible wash hand basin with hot & cold water/soap/drying facilities on the trailer. Open stalls can use hot and cold water stored in flasks, hand cleaning and drying material for hand washing. Hand gels are not a substitute for hand washing with hot and cold running water.
4. Knowledge of refrigerator temperatures with records where appropriate.
5. Knowledge of appropriate hot food temperatures and adequate facilities for maintaining and monitoring food temperatures. Please note that you will be required to demonstrate the use of the probe and how temperatures are measured.



6. A thermometer & probe wipes where appropriate. A digital thermometer is preferable as a dial thermometer is only suitable for roast meats. Probe wipes should be food safe and antibacterial and appropriate for the task.
7. All utensils should be clean and in a good condition to prevent cross contamination.
8. There must be adequate separation between raw and cooked food during storage, preparation, cooking and serving. Separate utensils must be used for handling raw and cooked products.
9. Work surfaces must be in a sound condition, easy to clean and disinfect.
10. Vehicles or stalls must be kept clean and maintained in good repair and condition.
11. There must be adequate facilities for cleaning work utensils and equipment.
12. Provide an adequate water supply for hand and equipment washing.
13. There must be adequate arrangements for storage and disposal of hazardous and inedible substances and waste including wastewater.
14. All food premises should be registered with their local environmental health department.
15. All food handlers must wear clean, protective overclothing.
16. No single use plastics