



Food Sellers Conditions

Bridgwater Town Council are committed to supporting the environment and as such request that no single use plastics are used or sold at Bridgwater fair.

In previous years some food traders were selling pork, burgers and hot dogs which were not kept at the correct temperature for food safety.

Legally these products must be kept chilled (below 8°C) or cooked/reheated to a minimum of 75°C then held above 63°C.

To avoid any problems precooked pork joints should be kept in the refrigerator until needed they should then be sliced and heated through to a minimum of 75°C. The hot meat should then be kept above 63°C until sold.

Similarly raw burgers, sausages etc. should be cooked to above 75°C then be kept above 63°C until sold. Separate utensils must be used for raw food and cooked food.

Food should be checked using a calibrated temperature probe and readings recorded to prove that these temperatures are being achieved and maintained.

Problems were also found with hand washing, critical for preventing the spread of E. coli 0157 and other harmful bacteria from raw meat to ready to eat foods. Hand gels are not a substitute for handwashing with hot and cold running water.

Once raw burgers, sausages, bacon, and any other meat have been handled, e.g., when removing them from the fridge /freezer and placing it on the griddle (even if you only touch the plastic discs between burgers) hands must be thoroughly washed. This must be done before you touch any ready to eat food such as salad or bread rolls or any other surface in the unit. Unless you have a wash hand basin with running water and non-hand operated taps you will need to have a bowl or basin of warm water together with soap and hand towels available before you touch the raw meat.

Ensure there is always adequate and suitable cleaning material available to use between handling raw meat & cooked products.

Note: If food is handled in a way which does not comply with legal requirements and/or may endanger the health of the consumer, action could be taken which may result in the food being seized and/or trading being stopped. We will inform the organisers of any action we take which may result in losing the pitch at future events.

If you have any queries, please contact the local council you are registered with.