

FACT SHEET – FOOD HYGIENE ADVICE FOR TEMPORARY/MOBILE TRADERS

Running a temporary/mobile food stall is very popular. To help ensure that the food that you sell is safe and in compliance with the law this brief guidance sheet has been put together. It sets out the ‘dos and don’ts’ of running a food mobile.



Before you can trade as a mobile food stall you must get permission from the landowner. Mobile traders are not allowed to trade within the river loop of Shrewsbury.

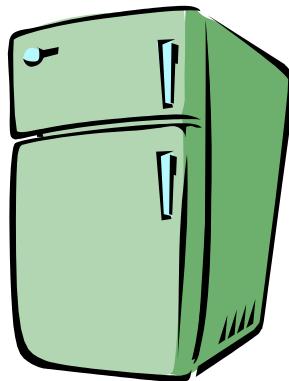
Permission to trade on the trunk roads must be obtained from the Highways Agency (0300 1235000) and on local roads contact Shropshire Council’s Highways Department (0345 6789000). Some towns also require a street trading licence from either Shropshire Council (licensing@shropshire.gov.uk) or the local Parish or Town Council.

- Temporary premises/mobiles need to be well constructed, kept clean and maintained in good repair and condition.

 - All the gas and electric appliances must be in good working order and checked by a competent person. Gas appliances need to be checked annually and a Gas Safety Certificate issued by the Gas Engineer that confirms they are safe to use. LPG bottles should be securely stored. If you are buying a vehicle make sure you have safety certificates before you complete the purchase.
- Your worktops and cutting boards must be in good condition and kept clean. If necessary you should be able to disinfect them.
- There must be a sink, with hot and cold water, available for washing equipment and foodstuffs. Think about how you are going to provide hot water when you are out on site. Most traders use a water heater or boiler that is capable of providing a constant supply of hot water.

- In addition to the washing up sink you must have somewhere nearby to wash your hands. This will need hot water, antibacterial soap and a towel. It must be separate from the washing up sink.
- Always check to see if water is available on the site where you are going to be trading. If there isn’t you’ll need to take a supply of water with you. Wherever your water comes from it must be fit for drinking and make sure you clean and sterilise the container on a regular basis. Remember you’ll also need to make provision for collection and disposing of your waste, including the water from your sink and wash hand basin.


- Be careful to make sure that all foods are stored at the appropriate temperature to prevent the harmful deterioration of the food. Foods which may support the growth of food poisoning bacteria must be stored at below 8°C in either a cool box with ice packs or a portable refrigerator. Foods that need this type of storage include cooked meats (e.g. boiled ham, corned beef), cooked meat products (e.g. sausages, pies, beef burgers), prepared meals, cooked rice, dairy foods (e.g. milk, soft cheeses, cream, yoghurt), cooked chicken and poultry. Alternatively, prior to being served, the food can be held hot at 63°C.



- Think about what you are going to wear. A simple apron may be fine, alternatively, you may need food handlers to wear full overclothing, hat etc.
- Give consideration to food hygiene training for yourself and any staff. It is recommended that food handlers undertake a Level 2 food hygiene course. Shropshire Council County Training offer regular courses and can be contacted on 0345 6789023 or countytraining@shropshire.gov.uk.



- You need to write down the controls that you have in place and the checks that you carry out to ensure that the food you make is safe. The use of the Food Standard Agency's 'Safer Food Better Business' pack is by far the easiest way of doing this. Click the button to go to the Food Standards Agency, where you can download the pack:



- All food businesses operating in Shropshire need to be registered with Shropshire Council 28 days before they start to trade. To register online click the button.

