

Stock Control

- ◆ Food must not be sold past its use by date.
- ◆ Identify the suppliers of food and ingredients to your business and maintain appropriate records of the name, address of suppliers, the nature of products which were supplied from them and the date of transaction/delivery.



Hazard Analysis & Temperature Control

- ◆ There must be suitable facilities and/or arrangements for maintaining suitable food temperature conditions.
- ◆ Food business operators must implement a hazard analysis system to ensure the safety of the food they produce. This would involve monitoring and recording the following:
 - Delivery checks (temperature of high risk foods, date marks, integrity of packaging).
 - Refrigerated storage temperature checks (maximum 8°C).
 - Cold display temperature checks (maximum 8°C).
 - Cooking and reheat temperature checks (minimum 75°C).
 - Hot hold temperature checks (minimum 63°C).

Waste Disposal

- ◆ Solid waste must be stored in lidded containers and removed frequently from food preparation and storage areas.
- ◆ If access to mains drainage is not available, liquid waste may be released into holding tanks. These must be discharged carefully so there is no risk of food becoming contaminated.

Contact your local Environmental Health Service for further information and advice Tel: (028) 91824050

FOOD SAFETY IN MOBILE & TEMPORARY FOOD PREMISES



Registration

- ◆ Food businesses must be registered with their own local Environmental Health Department.

Construction

- ◆ Premises must be kept clean and maintained in good repair and condition to avoid the risk of contamination of foodstuff and harbouring pests.

Staff Hygiene

- ◆ All staff must exercise good hygienic practices and maintain a high degree of personal hygiene:
 - ensure all food handlers wear suitable, clean clothing.
 - ensure food handlers wash their hands regularly and thoroughly, and specifically:
 - prior to starting or returning to work,
 - after using the toilet,
 - after handling rubbish,
 - after handling raw food,
 - after smoking,
 - after taking a break.
 - Wounds must be covered with clean waterproof dressings.
 - Food handlers must notify their Manager if they are suffering from any disease, such as vomiting, diarrhoea, skin infections, sores or wounds, which may be transmitted through foods, so that appropriate action may be taken.



Staff Training

- ◆ Staff who prepare open high risk foods or handle food and have a supervisory role must have training to a level equivalent to the Chartered Institute of Environmental Health (CIEH) Basic Food Hygiene Certificate.
- ◆ All other staff must receive hygiene instructions.

Washing Facilities

- ◆ There must be a basin specifically for hand washing, supplied with:
 - hot and cold water (or adequately mixed water)
 - soap or detergent
 - means of hand drying (ideally disposable paper towels).
- ◆ Provision must be available for the cleaning and disinfection of utensils and equipment, i.e. sink, hot water and detergent. If the same sink is used for washing food, it must be cleaned between each use (Facilities for cleaning food may be at a base depot).



Water Supply

- ◆ An adequate supply of potable water must be available via mains supply or tanked supply. Tanks must be kept clean and disinfected frequently.

Surfaces & Equipment

- ◆ Surfaces in contact with food must be in a sound condition, smooth, easy to clean and contain non-toxic materials.
- ◆ Food contact surfaces and equipment must be cleaned and disinfected before the start of a work session and frequently thereafter.



Contamination

- ◆ Foodstuff must be placed as to avoid the risk of contamination by:
 - keeping ready to eat foods away from raw foods during storage and preparation,
 - keeping food in suitable food grade containers which must be pest proofed if unsupervised,