

Food (health and hygiene)

Guidance for the provision of food and other refreshments

Requirements for food providers

To ensure consistency of quality and service many event venues operate an official concessionaires list. For specific exhibition or event requirements there may be occasions where an organiser arranges for their own food retailers to operate at their show.

The information given in this sheet is intended as a guide to legal compliance.

All food retailers must comply with the following:

1. Documentation

Upon arrival at the venue and throughout the event the following documentation must be available for inspection:

- a. Portable appliance testing (PAT) certificates for any electrical equipment being used.
- b. Name & address of person(s) or company undertaking the food business.
- c. Local authority contact details and registration number must be supplied on request.
- d. All current HACCP records and food safety procedures relevant to the food activity. Including food temperature controls for delivery, storing, thawing, chilling, cooking, re-heating and serving of items.
- e. All relevant safety and health risk assessments and safe systems of work.
- f. Detailed list of food supplier and products unless produced by the company represented.
- g. Copies of relevant food handling certificates or other qualifications relevant to employees undertaking food-handling activities.
- h. Copies of Employers Liability and Public Liability Insurance Certificates.
- i. Liquefied Petroleum Gas (LPG) is not usually permitted to be used inside exhibition halls. The organiser and venue must be notified of the proposed use of LPG outside.

2. Food Legislation

The European Communities Act 1972, EC 852/2004, Food Safety Regulations 1990 and Regulations made under them aim to ensure that all food offered to the public is safe to eat. The following is a brief explanation of the main requirements of the legislation for exhibitors and caterers offering food to visitors either for sale or by way of hospitality.

a. The General Food Regulations 2004

This legislation requires that food shall comply with food safety requirements:

- It should not be injurious to health
- It should be fit for human consumption
- It must not be contaminated with harmful bacteria or foreign matter

b. Food Hygiene (England) Regulations 2006 and the EC852/2004

These Regulations apply to all food premises including moveable and temporary premises such as stands at exhibitions, events and markets.

The purpose of these Regulations is to reduce the risk of contamination and to provide adequate facilities for the maintenance of hygiene, food safety and quality.

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3. General

- a. The proprietor of the food business must identify any step in the food business, which is critical to food safety and ensure that adequate safety procedures are identified, implemented, maintained and reviewed. These procedures must be written down and be available for food safety officers to check.
- b. Areas must be kept clean and in kept clean and in such good order and repair as to enable it to be effectively cleaned.
- c. Stands must be designed and constructed so as to avoid the risk of contaminating foodstuffs and harbouring pests.

4. Waste

Provision must be made for the enclosed storage of waste

5. Personal Hygiene

- a. All persons engaged in the handling of open food must wear clean, washable over-clothing.
- b. Food handlers must keep themselves clean and cover any cuts with a suitable waterproof dressing.

6. Training

It is a requirement that all food handlers are trained or supervised and instructed in food hygiene matters commensurate to their work activity.

7. Cleaning

- a. All equipment with which food comes into contact must be kept clean and in such good order and repair as to enable it to be effectively cleaned.
- b. An adequate supply of hot and cold water or water at a suitably controlled temperature must be available. This water must be clean and wholesome.
- c. Adequate provision must be made for the cleaning and where necessary disinfecting of work utensils and equipment.

8. Hand Washing Facilities

Any exhibitor or stallholder who is handling any unwrapped food must ensure that hand wash facilities are made available on the stand. The only exceptions to this requirement are if;

- a. Only teas, coffees and soft drinks are served,
- b. Only snacks such as crisps and peanuts are provided,
- c. If sandwiches or similar are provided pre-prepared and do not require any handling or preparation.

9. Hand Washing

All staff that work with or handle food must wash their hands properly:

- a. On entering the food handling area (after breaks, smoking or going to the toilet).
- b. Before preparing food.
- c. After touching raw food, such as meat, poultry and eggs.
- d. After handling food waste, waste water or emptying bins.
- e. After cleaning.
- f. After blowing their nose or touching hair or skin

10. Food

- a. Food must be protected from the risk of contamination.
- b. Adequate provision must be made for the cleaning/washing of foodstuffs.
- c. All raw food must be prepared, handled and stored separately from ready to eat food so as to avoid any risk of cross contamination.
- d. There must be adequate provision for the maintaining, monitoring and recording of suitable food temperature conditions.

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11. Temperature Control

- a. Food must not be kept at temperatures that might cause a risk to health or allow the growth of harmful bacteria or toxins forming in the food. The cold chain must not be interrupted for foods that rely on temperature control for their safety.
 - Frozen food must be kept at or below -18°C
 - Cold foods must be kept at or below 8°C
 - Cook/chill & high risk foods must be kept below 5°C
 - Foods must be cooked and reheated to 75°C or above
 - Hot held foods must be kept at 63°C or above
- b. Cold food may, however, be displayed for a maximum period of 4hrs above 8°C , and hot food may be displayed for a maximum period of 2hrs below 63°C , but only if you can demonstrate that these time periods are adhered to. Any food remains after this time should be discarded.

Food temperature records should be recorded for every day of the event. To do this a sterilised food temperature probes and probe wipes, must be available at all times during the event

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12. Defrosting

Food must be defrosted in a manner that minimises the growth of harmful bacterial or toxins forming within the food.

- Whilst being defrosted food must be kept at a temperature that will not result in a risk to health.
- Any liquid coming off defrosting food may present a risk to health. (e.g. from raw meat)
- Following defrosting food must be kept refrigerated until used.

13. Food Storage

Food must be covered to prevent contamination by pests.

- Food debris must be cleared up at the end of every day.
- Adequate food storage facilities must be provided to ensure food safety

If electricity is required to run refrigeration and food storage units a 24hr supply must be requested

14. Wrapping, Packaging and Labelling

Wrapped or packaged food (inc. food sold to take away) must comply with the following requirements:

- a. The Labelling Regulations 1996.
- b. All food labelling must be clear and legible in English.
- c. Materials used for wrapping or packaging food must not be a source of contamination.
- d. Packaging materials must be stored so they are not exposed to risk of contamination.
- e. Wrapping and packaging must be carried out in a way that avoids contamination.
- f. Where appropriate containers must be clean and undamaged, particularly cans and glass jars.
- g. Reused packaging and wrapping materials for food must be easy to clean and disinfect.

15. Allergens

All food retailers must be able to provide food allergy information to the final consumer, to include the name of any allergens and a full list of ingredients for all products to be sold or sampled.

Phone: 07974 768553 or Email: info@consultmartin.co.uk

Further information: www.consultmartin.co.uk