

FOOD STALL-HOLDER HYGIENE FORM

Use this form to tell us simple steps you will take to make sure the food you make, serve, or sell is safe. Check what facilities are available at the venue *before* you arrive, eg. water, power, etc.

The Council may visit the site to carry out an inspection may stop you trading if it appears that you are not making adequate arrangements for food hygiene.

PLEASE COMPLETE THIS FORM IN FULL AND IN BLOCK CAPITAL LETTERS. SO THAT THE PLOUGHING MATCH KNOW WHICH TYPES OF FOODS ARE BEING SERVED

Event	Event date(s)	
Food Business Name		
Food Business Address		
Telephone	Mobile	
Which authority is the food business registered with? (Any person running a food business must be registered. This is a requirement under EC 852/2004 ARTICLE 6(2). If you are not registered, contact the environmental health department at your local council)		
What types of food will you be selling/handling?		
		Please Tick
Wrapped, low-risk	eg. confectionery, bakery, cans/jars/bottles, dried or frozen food	<input type="checkbox"/>
Unwrapped, low-risk	eg. confectionery, bakery, dried foods, unprepared fruit or vegetables	<input type="checkbox"/>
Wrapped, high-risk	eg. packaged prepared salad/fruit and packaged foods containing meat, poultry, fish, eggs, dairy, etc that require chilling	<input type="checkbox"/>
Unwrapped, high-risk	eg. Unwrapped packaged prepared salad/fruit and package foods containing meat, poultry, fish, eggs, dairy, etc that require chilling and/or that are prepared/cut/ cooked at the event.	<input type="checkbox"/>
Describe Specifically the food that you sell		
What food hygiene training do the food handlers have? (If unwrapped, high-risk foods are handled, at least one person on the stall should have up-to-date food hygiene training, such as those provided by a national accredited trainer.)		
Where will the food be kept overnight if applicable? Provide details and address		

Tick (or briefly describe) how you will deal with the following food hygiene matters at the event		Please Tick
Hand washing	Purpose-built unit with hot & cold (or mixed) water & soap & hand drying	
	Bowl with containers/flasks/portable heater for water & soap & hand drying	
	NOTE: Anti Bacterial hand gel is not a substitute for hand washing. Other (describe)	
Cleaning (and disinfection)	Antibacterial spray cleaner/sanitiser & disposable cloths/ towels & purpose- built sink with hot & cold (or mixed) water & detergent.	
	Antibacterial spray cleaner/sanitiser & disposable cloths/ towels & bowl with containers/flasks/ portable heater for water & detergent.	
	Other (describe)	
Chilling	Purpose-built refrigerated vehicle storage units /display units	
	Insulated cool boxes & ice packs	
	Food containers on beds of ice	
	Other (describe)	
Preventing Cross-contamination: (see also Cleaning)	Separate storage units for raw and cooked/ready-to-eat food	
	Separate containers, properly organised in one storage unit	
	Separate chopping boards/utensils/containers	
	Disinfecting boards/ utensils/ containers between raw & ready-to-eat/ use	
	Other (describe)	
Cooking	Visual checks of the centre of food (steaming, no pink meat, clear juices)	
	Checks by probe thermometer	
	Hot cabinets / plates / lamps / bain marie for hot-holding	

Documentation and records	
What documentation and records do you keep to show that you produce safe food eg. Safer Food Better Business or any other Food Safety Policy? You MUST bring this with you to the event along with event copies of your training Certificate	
Name of business operator	Date
Name of person completing this form	Position in food Business

The following applies to ALL food handlers: Food handlers must not smoke in any food handling area.

Now please return this form

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