



Food Safety Act 1990
Food Hygiene (Scotland) Regulations 2006

GUIDANCE FOR FOOD STALL TRADERS / ONE OFF EVENTS

ENVIRONMENTAL HEALTH ADVICE ON THE LEGAL REQUIREMENTS

Any type of food or drink can be sold from a stall. Some types of food are classed as high risk, they are the ones that could cause food poisoning if not handled properly.

Examples of high-risk food: cooked meat, meat pies, sandwiches, quiches, cooked rice, cooked fish, dairy/cheese, cream cakes.

The law requires that stalls/premises be in good condition, kept clean and run as hygienically as possible. The basics requirements are covered below:

1. **Inspections by Environmental Health:** Food Safety Enforcement Officers have a legal duty to inspect food stalls, this visit will usually be unannounced. The officers will always introduce themselves. Your stall / event may be subject to an inspection.
2. **Check List:** Use the attached check list to make sure you are meeting the basic legal standard for selling food or drink from a stall.
3. **Food handlers:** Require clean clothes/uniform, hats, no jewellery, hair tied back, no illness, cuts covered, clean hands.
4. **Surfaces:** If using a wooden table, plastic sheeting or another suitable washable covering material must be used. Work surfaces and equipment must be capable of being easily cleaned and chemically disinfected.
5. **Equipment washing:** you will need a separate sink with hot/warm water and a disinfectant/sanitiser (if you handle raw and ready to eat food, this needs to comply with BS EN 1276:2007, BS EN 1276, 2009 or BS EN 13697. This can be away from the stall. Make sure you have enough clean equipment to last the day.
6. **Hand washing:**

Unwrapped food: you must have access to hand washing facilities, preferably a wash hand basin, (see below) or a bowl with a good supply of hot/warm water plus soap and paper towels. The wash hand basin must be at your stall or adjoining.

Wrapped food: the use of hand wipes or alcohol solution is acceptable.

Hands must be washed regularly and before starting work, after a break, after handling raw foods and after visiting the toilet.

7. **Training** in food hygiene is required for food handlers at the stall. You should have a copy of your certificate with you, as you may be asked for it during an inspection. If you don't have any training you can work under the supervision of someone who has a certificate.
8. **Cleaning:** have disinfectant/sanitiser products with you at the stall. General kitchen cleaning sprays with a chemical disinfectant plus disposable cloths (separate cloths for raw and ready to eat areas) must be present at the stall.
9. **Safe temperatures:**

Cold food	High-risk food should be kept below 5 °C . This applies to sandwiches as well as other high-risk food.
Cooking Food	Cook to 75 °C or equivalent.
Food kept warm	Once heated, hot food must be kept above 63 °C or sold within 2 hours .
Reheated Food	Food must be re-heated to above 82°C

You will need a probe thermometer to check the temperatures. You must be able to disinfect the probe tip.

10. **Protect food:** cover or wrap food where possible. Keep food out of reach so people cannot sneeze on, cough or touch food alternatively provide a 'sneeze-screen'. Ensure 'objects' cannot fall into food, such as; insects, string, rubber bands, coins or stall decorations, etc.
11. **Ready to eat food:** (salads, sandwiches, etc) must be protected from contamination. This could come from raw meat, raw root vegetables, shell eggs, dirty chopping boards, tongs or hands that have been touching raw meat or raw root vegetables, money, animals, children etc; Keep ready-to-eat food separate from raw foods at all times, wash hands frequently and use clean equipment.
12. **Food prepared in advance** must be treated carefully. If you make high-risk food at home e.g. quiches, soup etc, you must make sure it is made safely, cooked properly, cooled quickly, stored in a fridge, not contaminated and transported safely. If reheating the item, it must be reheated to 82 °C
13. **Toilets:** must be available nearby and on returning to the stall wash your hands again.
14. **Raw meat:** if you plan to sell raw meat, contact Environmental Health before the event.
15. **Waste and rubbish:** provide a bin for waste at your stall / one off event; the bin should have a lid.
16. **Water:** Any water should be from mains water supply and stored in clean containers.
17. **Wrappings:** Any wrapping or packaging must be food grade if it is in contact with the food.
18. **Best Before/Use-By Dates:** Check dates on all food. Do not sell beyond 'Use By' or 'Best Before' dates.
19. **Controlling Cross-contamination** Guidance has been issued by Food Standards Scotland that applies to all food businesses where both raw food (raw meat or raw root vegetables) and ready-to-eat foods are handled. The Guidance document is available at:

https://www.foodstandards.gov.scot/downloads/E.coli_Report_.pdf

The Controlling Cross-contamination Q & A guide is available at

https://www.rehis.com/sites/default/files/crosscontaminationqanda_1.pdf

To talk to someone about your food stall / one-off event, contact;

- Lewis & Harris 01851 822 694
- Uist & Barra 01870 604 990

Or visit

Consumer & Environmental Services, Communities Department, Comhairle Nan Eilean Siar,
Sandwick Road, Stornoway, Isle of Lewis, HS1 2BW

Or

Consumer & Environmental Services, Communities Department, Comhairle Nan Eilean Siar,
Balivanich, Isle of Benbecula. Western Isles, HS7 5LA

Or visit:

<https://www.cne-siar.gov.uk/business/consumers-and-the-environment/food-safety-service/>

