



# Market Trading, Mobile and Temporary Event Catering

## Guidance on the Requirements of the Food Safety and Hygiene (England) Regulations 2013

### General Food Hygiene Matters

1. Stalls, vehicles and marquees used to store, display or prepare food must be sited, constructed and maintained in a sound and clean condition. Food contact surfaces must be corrosion resistant, non-absorbent and easy to clean.
2. All food must be handled hygienically and protected from the risk of contamination. Food containers must not be placed directly on the ground.
3. All food stored, or offered for sale must be fit for human consumption.
4. A suitable number of sinks and wash hand basins must be provided, and supplied with hot and cold water, soap, detergent and hand drying materials so that food handlers can keep themselves and food handling areas and utensils clean.
5. Water supplies must be potable, and any water storage containers maintained in a hygienic condition.
6. Food handlers must wear suitable clean protective clothing and maintain good hygiene by regular hand washing.

7. If any food handler knows or suspects they might be suffering from an infection that could lead to food poisoning they must not handle food.
8. Adequate facilities must be available for the collection and hygienic and safe disposal of dirty water and refuse.

## Temperature Control

1. Foods that support the growth of food poisoning bacteria, for example meat, poultry, fish, dairy products, must be maintained at or below 8°C.
2. Cooked foods that are being kept warm prior to serving must be maintained at or above 63°C.

## Managing Food Safely

1. Mobile food business operators who prepare or handle high risk food, for example meat, poultry, fish, dairy products, must have in place a food safety management system, based on the principles of HACCP. This management system must be in writing.

The Food Standards Agency have put together a self-help pack called '**Safer Food, Better Business**' (SFBB) to assist caterers and retailers in preparing a system to manage food safely, and comply with this requirement. You can download a copy of SFBB from the Food Standards Agency website at:

<http://www.food.gov.uk/business-industry/caterers/sfbb/>

For further advice contact your local  
Environmental Health Department.

