

## TRADER Food Safety Checklist - CATERING STALLS

<b>Administration</b>			
1	Do you have documentation on the food safety controls you adopt to ensure the food you prepare is safe to eat? e.g SFBB	Yes	No
2	Do you keep monitoring record sheets, cleaning schedules, training records, etc.?	Yes	No
2a	Are these available for inspection on your trailer/stall?	Yes	No
3	Are all your food handlers trained, supervised or instructed on food safety?	Yes	No
4	Do you know what allergens your food contains, so you can give the information if asked?	Yes	No
<b>Food Safety</b>			
5	Are you purchasing raw ingredients or food products from a reputable company?	Yes	No
6	Do you have enough refrigeration? Can you keep high risk foods e.g cooked meats, soft cheeses, pasties etc stored/displayed at 8°C or less?	Yes	No
7	Can food be protected from contamination during storage, transport and display? Do you have sneeze guards to protect food on display?	Yes	No
8	Do your staff display a good standard of personal hygiene and wear clean over-clothing?	Yes	No
9	If your staff are unwell, are they aware that they need 48 hours free of diarrhoea and vomiting before handling food?	Yes	No
10	Is good stock rotation carried out, are stocks labelled and used within their expiry dates?	Yes	No
11	If you store raw and cooked foods are they adequately separated during storage?	Yes	No
12	Is all frozen meat and poultry thoroughly thawed before cooking?	Yes	No
13	Are separate utensils used for handling raw and cooked food, e.g. tongs, knives, etc?	Yes	No
14	Do staff always wash their hands before preparing food, and after handling raw food?	Yes	No
15	Do you use separate chopping boards for preparing raw and cooked food? If you answered 'no, are they properly disinfected between contact with raw and cooked foods?	Yes	No
16	Is all meat and poultry cooked until it is piping hot (above 75°C) and the juices run clear?	Yes	No
<b>Structure and Cleaning</b>			
17	Is your stall/vehicle clean? Can it be kept clean? Have you allowed time for thorough cleaning of the vehicle/stall equipment between events?	Yes	No
18	Have you got enough wash hand basins? Are they supplied with hot and cold water, soap and paper towels?	Yes	No
19	Have you got sinks with hot and cold water which are large enough to wash food and equipment in (including bulky items)?	Yes	No
20	Have you an ample supply of clean cloths and a 'food-safe' disinfectant/sanitiser to clean food and hand contact surfaces?	Yes	No
21	If there is no mains drainage have you made hygienic provision for the disposal of waste	Yes	No

	water, e.g. waste pipe from sink to waste water carrier?		
22	Have you got enough proper washable floor coverings for the food preparation areas? Have you got precautions to keep mud out of the stall in wet weather?	Yes	No
23	Are all worktops and tables sealed or covered with an impervious, washable material? Have you got enough preparation worktop space?	Yes	No
24	Have you got enough fresh water containers? Are they clean and have they got caps? Do you disinfect them regularly?	Yes	No
25	Have you got adequate natural/artificial lighting, particularly for food preparation and service at night?	Yes	No
26	Is all your food equipment in good repair? Are any repairs outstanding since your last event?	Yes	No
27	Are the cleaning chemicals stored away from food?	Yes	No
28	Is the unit free from pests and is open food protected from flying insects?	Yes	No
29	Have you got proper bins with lids for food and other waste?	Yes	No
30	Do you have appropriate arrangements for the disposal of food waste and recycling?	Yes	No
31	Do you have arrangements for the collection and disposal of waste oil?	Yes	No
32	Have you a first aid box with blue waterproof plasters?	Yes	No