

FOOD SAFETY GUIDANCE FOR CATERING EVENTS

This is a guide on how to meet the legal requirements. It is important for all stall holders to read this leaflet before an event and follow its content



The stall should be enclosed as much as possible. It is essential that all food preparation facilities, cooked food areas and washing up facilities are enclosed and protected from the weather. All tables should be covered by a clean and washable material. Ensure that generators are switched on and fridge units are plugged in as soon as possible after arrival on site.

All **water containers** must be kept clean and you should ensure that you have sufficient water for the event. Equipment and work surfaces must be cleaned and Sanitised with a suitable antibacterial spray regularly throughout the day. You must have an adequate supply of hot water either from a thermostatically controlled urn or a portable sink unit. It is not acceptable to use a kettle or pan of boiling water.



Small compact self contained **hand wash units** that run off a generator with hot and cold running water are the preferred option, *(these can be hired or purchased)*. A washing up bowl with a supply of hot water from a thermos flask or similar is acceptable provided that the hot water supply is next to it and that a suitable cold water container (preferably with a tap on) is also next to the washing up bowl. The water **must** be changed each

time hands are washed.

Liquid soap and paper towels should be provided for **handwashing**. Antibacterial hand gels can be used in addition to handwashing but should not be a substitute. If using gloves hands should be washed before and after use. Tongs or utensils should be used to handle raw food items where possible to avoid cross contamination and should be cleaned/changed regularly.



All high risk foods e.g. cooked and raw meats, dairy products, pies and rice etc. should be **transported** under refrigeration or placed in cool boxes with ice packs unless the journey is very short and they have been stored refrigerated. Also keep raw meat separate to all cooked or ready to eat foods

You must ensure that you have sufficient **refrigeration facilities** to store high risk food items such as salads, coleslaw, cooked meats, pies, rice etc. Any such foods on display should be kept cold and only small amounts brought out as needed. Cool boxes with ice packs can be used provided they keep the food below 8° C.





All **food prepared and displayed** on the stall shall be kept covered to protect it from contamination such as flies. Equipment and work surfaces must be cleaned regularly throughout the day and a separate sink or bowl should be provided for this. An antibacterial cleaning product should be provided for cleaning down work surfaces. Cloths used should be disposable or blue paper roll. There should be good separation between raw and cooked or ready to eat foods to prevent cross contamination.

A probe thermometer (suitably sanitised) should be provided and used to check the **temperature of foods** in fridges, hot holding units and cooked food items such as cooked meats and rice. Food should be cooked to a minimum temperature of 75° C for at least 30 seconds. Hot food should be held at 63° C or hotter. Cold food should be kept at 8° C or colder.



Clean, **protective clothing** is essential. An apron head covering or suitable uniform should be provided. Food handlers must not smoke, eat or drink whilst they are preparing, serving or selling food. Jewellery should not be worn whilst food handling. A plain wedding band and small sleeper earrings are acceptable.

High risk foods like cooked meats and rice should be fully **reheated** up to above 75° C as quickly as possible either by using the microwave or oven and then placed into the hot cupboard or similar. Hot holding units are not designed to heat the food up, only to keep them hot.



If **chafing dishes** are used then suitable chafing gel fuel should be used to ensure it is keeping food above 63°C. Ensure you have enough chafing fuel gels to last the duration of the event. Normal tealights **are not** sufficient for this purpose.

You should have a **documented food safety management system**, such as Safer Food Better Business or equivalent. In addition to this you should also have a system of monitoring and recording the storage, cooking, reheating, cooling and hot or cold holding temperatures if applicable.



For further information regarding this leaflet or any food safety issues, please contact the food safety section at Preston City Council on 01772 906907 or email at ehhealth@preston.gov.uk