



NEW REQUIREMENTS FOR HYGIENE, FOOD SAFETY AND STRUCTURAL STANDARDS FOR ALL FOOD STALLS AT THE NOTTING HILL CARNIVAL



THE ROYAL BOROUGH OF
KENSINGTON
AND CHELSEA

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Requirements under Regulations (EC) No. 852/2004, Annex II, Chapter III
Markets Stalls, Mobile Vehicles, etc

Requirements for a Catering Stall

Paragraph 1:

The premises should be sited, designed, constructed and kept clean and maintained in good repair and condition, to avoid risk of contamination, in particular by animals and pests (*including the provision of canopy, etc*):

- ***Fully covered to the top and sides, including the food preparation, food storage areas and the wash-up areas***
- ***All surfaces should be smooth, impervious***
- ***All surfaces should be clean and in good repair***

Paragraph 2:

(a) Appropriate personal hygiene facilities, as appropriate, for the hygienic washing and drying of hands, hygienic sanitary arrangements and changing facilities (*for example, provision of wash hand basin with hot/cold water, liquid soap, paper towels and/or antibacterial hand-wipes*):

- ***A basin or sink must be provided with an instant supply of hot and cold water with drainage facilities (Thermos flasks of hot water and hot water from a kettle are NOT acceptable)***
- ***Soap must be provided for the hygienic cleaning of hands (ideally antibacterial liquid soap)***
- ***Paper towels for hygienic drying of hands must be provided***
- ***Alcohol based hand gel/sanitiser or wipes may be used to supplement other means of hand wash facilities***

(b) Food contact surfaces must be in a sound condition and be easy to clean and disinfect. Surfaces should be smooth, washable, corrosion-resistant and non-toxic (*e.g. stainless steel, plastic chopping boards, etc*):

- ***Smooth, washable chopping boards or worktops must be provided***
- ***There must be adequate separation between raw and cooked/ready-to-eat foods***

(c) Adequate provision should be made for the cleaning and disinfecting of work equipment and utensils (*e.g. provision of hot/cold water and sanitiser*):

- ***A sink unit must be provided for the hygienic washing of work equipment and utensils with an instant supply of hot and cold water***
- ***Sink units must drain hygienically to a waste water container (large open buckets, dustbins, plastic crates and similar are NOT acceptable as this will present a significant manual handling risk)***
- ***Detergent and sanitiser must be provided***
- ***Clean, preferably disposable cloths should be provided***

(d) Where foodstuffs are cleaned as part of the food business' operations, adequate provisions should be made for this to be undertaken hygienically (e.g. *thorough washing of vegetables, salad ingredients, etc with potable water*):

- ***A sink unit with drinking/potable water should be provided for washing food, e.g. salad ingredients***
- ***Sink units must drain hygienically to a waste water container (large open buckets, dustbins, plastic crates and similar are NOT acceptable as this will present a significant manual handling risk)***

(e) An adequate supply of hot/cold potable water should be available (e.g. *mains or bottled drinking water*):

- ***Mains piped drinking water or bottled water should be provided to the catering premises***
- ***Waste water should discharge into a proper drainage system where available. Alternatively, closed holding containers with adequate capacity may be used with arrangements for having the containers emptied***

(f) Adequate arrangements and/or facilities for the hygienic storage and disposal of hazardous and/or inedible substances and waste (whether liquid or solid) are to be available (e.g. *storage or collection of waste water, waste food, etc*):

- ***Sealed containers should be provided for waste water, as this must NOT be poured onto the ground, into surface water systems or into a watercourse***
- ***Refuse sacks or containers should be provided for waste food and packaging***
- ***Arrangements should be in place for the correct disposal of waste food***
- ***Fats, oils and grease must be disposed of appropriately and not put into waste water containers and/or into the drainage system***
- ***Evidence of suitable disposal/collection methods, e.g. waste transfer notes from a licensed waste collection contractor (check with the Environment Agency)***

(g) Adequate facilities and/or arrangements for maintaining and monitoring suitable food temperature conditions are to be available (e.g. *the use of a hotplate, hot cupboard or bain-marie and the use of a thermometer to check temperatures*):

- ***Refrigerated equipment must be provided to ensure food can be stored at a temperature of 8°C or below (cool boxes MAY be used in place of refrigeration ONLY if the effectiveness of such storage can be demonstrated)***
- ***Hot-holding equipment such as hotplates, hot-cupboards or a bain-marie should be provided to ensure that hot food is stored or displayed at a temperature at or above 63°C***
- ***Thermometers must be provided to monitor the temperatures of chilled, cooked and hot-held food***

(h) Foodstuffs should be protected from risk of contamination (e.g. *provision of lidded storage containers, etc*):

- ***Food must NOT be placed directly onto the floor***
- ***Food should be placed in clean, lidded food storage containers away from sources of contamination***
- ***Raw food must be kept separate from cooked/ready-to-eat food***
- ***Food should be protected from public touching, coughing or sneezing***
- ***Clean, protective clothing should be worn by staff***
- ***Vehicles used for transporting foodstuffs to the market must be kept clean and in good repair***

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Requirements for a low risk food retail stall (e.g no catering or heating of food but selling for example sweets and cakes

Paragraph 1:

The premises should be sited, designed, constructed and kept clean and maintained in good repair and condition, to avoid risk of contamination, in particular by animals and pests (*including the provision of canopy, etc*):

- ***Canopy to the top (and ideally three other sides) to protect food from contamination***
- ***All surfaces should be clean and in good repair***
- ***All surfaces should be smooth and washable***

Paragraph 2:

(i) Appropriate personal hygiene facilities, as appropriate, for the hygienic washing and drying of hands, hygienic sanitary arrangements and changing facilities (*for example, provision of wash hand basin with hot/cold water, liquid soap, paper towels and/or antibacterial hand-wipes*):

- ***Antibacterial hand wipes***

(j) Food contact surfaces must be in a sound condition and be easy to clean and disinfect. Surfaces should be smooth, washable, corrosion-resistant and non-toxic (*e.g. stainless steel, plastic chopping boards, etc*):

- ***Clean, washable surfaces in a sound and easy to clean condition***

(k) Adequate provision should be made for the cleaning and disinfecting of work utensils and equipment (*e.g. provision of hot/cold water and sanitiser*):

- ***Sanitiser***
- ***Clean cloths or***
- ***Antibacterial surface wipes***

(f) Adequate arrangements and/or facilities for the hygienic storage and disposal of hazardous and/or inedible substances and waste (whether liquid or solid) are to be available (e.g. *storage or collection of waste food, etc*):

- ***Container used for the storage of waste food and packaging***

(h) Foodstuffs should be protected from risk of contamination (e.g. *provision of lidded storage containers, etc*):

- ***Bread, cakes and other 'ready-to-eat' foods should NOT be stored directly onto the public highway or pavement***
- ***Bread, cakes and other 'ready-to-eat' food should ideally be covered to ensure protection from sources of contamination***