



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***