



Outdoor Catering Food Safety Standards

For market stalls, trailers and
other similar catering operations



THE ROYAL BOROUGH OF
KENSINGTON
AND CHELSEA



This guidance will help you ensure that your food stall complies with the Kensington and Chelsea Council's standards for safety and hygiene.

There are three sections:

1. Catering stalls/high risk food stalls
2. Low risk food stalls
3. General rules for all stalls

In addition to the information in this guide you will need to register with your local authority as a food business. You must also follow good hygiene practices, have a working food safety management system (such as **Safer food better business (SFBB)** – www.food.gov.uk/business-guidance/safer-food-better-business-sfbb) and comply with legislation around allergens and Health and Safety.

We have also provided a checklist covering the key areas that Environmental Health Officers (EHO) look for when undertaking a routine safety inspection of your stall.



Find out more

Further information is available at www.food.gov.uk or from your local Environmental Health Team environmentalhealth@rbkc.gov.uk

Catering stalls and high risk food stalls

This section applies to you if you prepare or handle high risk food e.g pizzas, cooked seafood, burgers, sandwiches, fruit, kebabs, salads, smoothies, crepes, noodles, burritos,

rice dishes, soft cheeses, sushi, oyster bars. If you are not sure if this section applies to you, please ask your EHO for advice.

What the law says		How to comply	
1	Stalls and vehicles should be designed to protect food from contamination. The stall/vehicle should kept clean, and maintained in good repair and condition.	• Your stall should be fully covered to the top and sides (ideally three other sides) • All surfaces should be smooth and washable • All surfaces should be kept clean and in good repair • Cooking equipment must be sited within the stall without increasing fire risks or personal safety	

What the law says	How to comply
2 You will need hand washing and drying facilities. 	• Provide a basin or sink for handwashing only. This unit must have an instant supply of hot and cold (or mixed) water with drainage (thermos flasks of hot water and hot water from a kettle are not acceptable) • Provide soap (ideally antibacterial liquid soap) and paper towels • Sanitiser hand gel/wipes are useful after handwashing
3 Food contact surfaces must be in a sound condition and easy to clean and disinfect.	• Provide clean, smooth, washable chopping boards or worktops e.g stainless steel or plastic
4 You need facilities to clean and disinfect equipment and utensils. 	• Provide a sink unit with an instant supply of hot and cold (or mixed) water with drainage • Sink units must drain hygienically to a waste water container • Provide detergent and sanitiser • Provide clean, cloths – disposable are best

What the law says	How to comply
5 Food washing facilities must be provided (if you wash food on site). 	• Provide a sink unit with drinking water for washing food e.g. salad ingredients • Sink units must drain hygienically to a sealed waste water container • You should discuss this with your environmental health officer as you may not actually need to have separate sinks for washing equipment and food. It goes without saying that three separate sinks are best practice though.
6 You will need hot/cold drinking water.	• Provide mains piped drinking water or bottled water for sinks and handwashing facilities • Water containers and filling hoses must be clean and disinfected

What the law says	How to comply
7 You must make arrangements for your waste including waste oil, waste water, waste food and general rubbish. 	• Provide sealed containers for waste water which can be emptied without spillage and manual handling risk • Waste water must be emptied into the foul (dirty) drainage system • Provide refuse sacks or bins • Plastic sacks must be tied securely and stored to prevent attraction of pests • Fats, oils and grease must be disposed of at a waste oil facility – not put into wastewater containers and/or down the drain • Run-off of liquid waste from raw fish and meat storage boxes should not be allowed to discharge onto the roads and pavements • Scrape any leftover food into your bin and wipe pots, pans and utensils with paper towels before washing up to help stop grease entering the drainage system • It is good practice to keep evidence of your waste disposal/collection methods, e.g. waste transfer notes from a licensed waste collection contractor

What the law says

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You need equipment for keeping food at safe temperatures



How to comply

- Provide thermometers to monitor food temperatures. Probe wipes are a good way to keep your thermometer probe clean and disinfected
- Cooked food should reach a core temperature 75°C for 30 seconds
- Provide a fridge to store food at 8°C or below (cool boxes and ice blocks may be used in place of refrigeration only if they can keep food effectively cold)
- Provide hot-holding equipment such as hot-plates, hot-cupboards or a bain marie to store at 63°C or higher
- **Ideally food should be prepared immediately before service, if this is not possible then the food should be prepared in small batches and kept at the correct temperature**
- **It is good practice to keep a check of the temperatures in your food management diary**

What the law says	How to comply
9 You must protect food from risk of contamination. 	Suitable ways to protect food from contamination include: • Do not place food directly onto the floor • Use screens, covers, lids etc to protect food from the weather and pests and the public (coughing, touching, sneezing) • Keep raw food separate from cooked/ready-to-eat food • Use of tongs or scoops • Clean/disinfect food preparation areas, equipment and chopping boards after use • Staff should wear clean, protective clothing e.g. aprons and hairnets • Vehicles used for transporting food to the market must be kept clean and in good repair • Store allergen ingredients away from non-allergen ingredients

Low risk food stalls

Stalls that sell food without preparation – e.g. uncut fruit and vegetables, bread/cake, canned and packeted food, olives, hard cheeses, raw

meat and fish, spices, pasta, popcorn, chocolate without fresh cream. If you are not sure if this section applies to you, please ask your EHO for advice.

What the law says		What you can do to comply	
1	Stalls and vehicles should be designed to protect food from contamination. The stall/vehicle should be kept clean, and maintained in good repair and condition.	• Your stall should be fully covered to the top and sides (ideally three other sides) to protect food from contamination • All surfaces should be kept clean and in good repair • All surfaces should be smooth and washable	
2	You will need hand washing and drying facilities.	• You must provide as a minimum antibacterial hand-wipes and have convenient access to a wash hand basin with hot/cold water, liquid soap, paper towels	

What the law says		What you can do to comply
3	Food contact surfaces must be in a sound condition and easy to clean and disinfect.	• Provide clean, smooth, washable chopping boards or worktops e.g stainless steel or plastic
4	Food washing facilities must be provided (if you wash food on site).	• Refer to Section 1 – high risk foods
5	You must make arrangements for your waste – including waste oil, waste water, waste food and general rubbish. 	• Provide sealed containers for waste water which can be emptied without spillage and manual handling risk • Waste water must be emptied into the foul (dirty) drainage system • Provide refuse sacks or bins • Plastic sacks must be tied securely and stored to prevent attraction of pests • Run-off of liquid waste from raw fish and meat storage boxes should not be allowed to discharge onto the roads and pavements • It is good practice to keep evidence of your waste disposal/collection methods, e.g, waste transfer notes from a licensed waste collection contractor

What the law says

- 6** You need equipment for keeping food at safe temperatures.



What you can do to comply

- Provide an adequate supply of ice to display of fish, shellfish and meat
- Provide thermometers to monitor food temperatures e.g. smoked, cured and Scombridae fish (for example, mackerel and tuna) and ready-to-eat fish and seafood
- **It is good practice to keep a check of the temperatures in your food management diary**

What the law says	What you can do to comply
7 You must protect food from risk of contamination. 	Suitable ways to protect food from contamination include: • Do not place food directly onto the floor • Use screens, covers, lids etc to protect food from the weather and pests and the public (coughing, touching, sneezing) • Keep raw food separate from cooked/ready-to-eat food • Use of tongs or scoops • Clean/disinfect food preparation areas, equipment and chopping boards after use • Staff should wear clean, protective clothing e.g. aprons and hairnets • Vehicles used for transporting food to the market must be kept clean and in good repair • Ensure foods are used before the end of the expiry date • Store allergen ingredients away from non-allergen ingredients

Standards for all stalls

Food safety management

You must have a documented food safety management system such as The Food Standards Agency's "**Safer food better business**". The system identifies food safety hazards, which steps are critical for food safety and ensures that safety controls are in place, maintained and reviewed.

You must make sure that:

- Opening and closing checks carried out, before and after trading each day
- Keep your Daily Diary records kept up-to-date
- Record evidence of any temperatures that are checked
- Action is taken when problems are identified e.g. equipment failures, customer complaints
- Very low risk stalls should discuss with the EHO what level of documentation is appropriate



www.food.gov.uk/business-guidance/safer-food-better-business-sfbb

Personal hygiene

High standards of personal hygiene are essential and the following rules must be followed:

- Hand washing must be carried out: Before starting work, after handling any raw foods, after using the toilet, after a break, after sneezing, coughing, etc
- Where possible tongs should be used for handling food
- All cuts or boils should be covered with a waterproof plaster preferably coloured
- Jewellery and nail varnish should not be worn
- Hair should be covered and tied back
- Clean, washable, over-clothing must be worn at all times when handling food
- Outdoor clothing must be stored away from any food area
- Any food handler who knows, or suspects, they are suffering from symptoms of food poisoning (particularly diarrhoea and vomiting) must notify their employer or manager and refrain from working with food



Training

- Catering is a high-risk activity with potential for food poisoning. Food handlers must be trained to a level appropriate to their work
- It is expected that any person who handles, prepares or cooks high-risk food have a Level 2 Certificate in food hygiene or equivalent. Ideally this training should be updated every three years.

Allergens

If someone asks about an allergy – be honest and do not guess about ingredients.
You must know if any of your foods contain one of the 14 allergens:



celery



gluten¹



crustaceans²



eggs



fish



lupin



milk



molluscs³



mustard



nuts⁴



peanuts



sesame
seeds



soybeans



sulphur
dioxide and
sulphites⁵

- 1 Cereals containing gluten – namely wheat, rye, barley and oats
- 2 Such as prawns, crabs and lobsters
- 3 Such as mussels and oysters
- 4 Namely almond, hazelnut, walnut, brazil nut, cashew, pecan, pistachio, macadamia nut and queensland nut
- 5 At concentrations of more than 10 mg/kg



www.food.gov.uk/business-guidance/allergen-guidance-for-food-businesses

You must provide allergen information for customers on a notice board, label or ticket or verbally. If you intend to give this information verbally, you must display a clear notice advising customers that “Allergen information is available by asking a member of staff”.

If you sell food that is already wrapped (pre-packed for direct sale) before the customer has purchased the food e.g. sandwiches that are fully wrapped, jars of olives, bags of sweets, you will need to label the food with the name of the food and a full ingredients list, with allergenic ingredients emphasised within the ingredients list. Please ask EHO for advice if unsure about labelling your wrapped food.

Food Allergy or Intolerance?

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order.
Thank you.





Fire

Make sure you check for fire risks and bring a suitable fire extinguisher and fire blanket, if needed.



Other actions



First aid

Provide a first aid-kit including washable (preferably coloured blue) plasters.



Maintenance and repair

A competent electrician should carry out all electrical work. Portable Appliance Tests (PAT) certificates should be provided when required.

Gas appliances should be fitted and tested by a competent person and GASSAFE certificate provided when required.

Other useful information

1. Food Standards Agency Safer Food Better Business
 www.food.gov.uk/business-guidance/safer-food-better-business-sfbb
2. The Nationwide Caterers Association (NCASS)  www.ncass.org.uk
3. The National Market Traders Federation  www.nmtf.co.uk
4. Chartered Institute of Environmental Health Outdoor and Mobile Catering Guide
 www.cieh.org/media/1254/cieh-national-guidance-for-outdoor-and-mobile-catering.pdf
5. Waste Oil Disposal <https://wrwa.gov.uk>
 Western Riverside Waste Authority, Western Riverside Transfer Station,
 Smugglers Way, Wandsworth, SW18 1JS  020 8871 2788

 Portobello and Golborne Traders may deposit their cans of used cooking oil
 at Tavistock Depot 72 Tavistock Road, W11 1AN
6. Kensington and Chelsea Market and Street Trading Office
 72 Portobello Rd, W11 1AN  020 7727 7684  street.trading@rbkc.gov.uk
 www.rbkc.gov.uk/business-and-enterprise/business-advice/markets-and-street-trading
7. Kensington and Chelsea Environmental Health Food Safety and Health and Safety Department
 Environmental Healthline  020 7361 3002  environmentalhealth@rbkc.gov.uk
8. Food Business Registration  www.register.food.gov.uk/new

Market Inspection Checklist

Documents required

- ☐ A food safety management system e.g. Safer Food Better Business, NCASS Due Diligence Book
- ☐ Proof of staff training in food hygiene e.g. Level 2
- ☐ Allergen sign for customers and an allergen chart for all dishes
- ☐ Labels on foods that have been pre-packed or completely wrapped in advance
 - include the name of the food, the ingredients and allergens highlighted (seek EHOs advice if not sure)

Equipment

- ☐ A stall with three sides and a top
- ☐ Clean protective clothing for staff
- ☐ Hand washing sink with antibacterial liquid soap, hot and cold water and disposable paper towels
- ☐ Sink for equipment
- ☐ Sink for food – or ingredients must be pre-washed
- ☐ Sanitiser such as anti-bacterial spray and/or antibacterial wipes
- ☐ Equipment to keep high risk food hot (above 63°C)
- ☐ Equipment to keep high risk food cold (below 8°C)
- ☐ Thermometer(s) to check food temperatures
- ☐ Container for wastewater separate from drinking water containers
- ☐ Containers and bags for waste oil and rubbish

Practices

- ☐ Food past its 'Use-by' date must not be used
- ☐ Cover foods to protect them from contamination
- ☐ Separate raw and ready to eat foods
- ☐ Wash hands before putting on gloves. Change gloves regularly and after handling rubbish, raw food, cleaning, etc
- ☐ Keep food off the floor

Health and Safety

- ☐ BBQs and hot pans must be positioned away from the public
- ☐ Remove trailing leads that can cause someone to trip
- ☐ Provide a way of putting out a fire e.g. fire blanket, fire extinguisher
- ☐ Provide a first aid kit

Lined area for notes.

