



Food Hygiene - Health and Safety - Trading Standards

Make sure you have assessed any risks linked to what you are doing today

TOP TIPS FOR A SUCCESSFUL EVENT

REGISTERED as a food business with your Local Authority

DISPLAYING (or have available) current FHRS rating

FOOD SAFETY DOCUMENTATION

SUITABLE HAND WASH FACILITY WITH HOT AND COLD WATER if you are selling high risk foods, e.g. pies, meats, curries, unwrapped cheeses, etc. For low risk traders, i.e. those handling bottles, jars or pre-wrapped items, a washing-up bowl of frequently changed water and/or anti-bacterial hand wipes may be an acceptable option

SUITABLE STORAGE High risk food at 8°C or below at all times (*good practice is 5°C*); hot food should be held at 63°C min

Wear appropriate **CLOTHING**

Have appropriate **LICENCES**, e.g. TENS

Be **CLEAN** and **TIDY!**

Make sure all your products are **SAFE** for the consumer

This information should not be taken as a comprehensive guide to legal requirements. EHO's may make spot checks