

Guidance for Mobile Traders

A food hygiene guide to mobile trading
within Cannock Chase District



Many of the regulations for food hygiene in mobile units are the same as standard food premises, however there may be some extra guidance that mobile traders need to be aware of. This guide has been put together to help ensure that the food being sold from mobile traders is safe and compliant with the law.

1 Permission

Before you begin mobile trading, you must ensure that your food business is licensed with the local authority and registered as a food business by the Council in whose area your vehicle or stall is usually stored overnight. This is a free process that can be done through your Council's website. To then trade within other Local Authorities, you must get permission from the landowner wherever you are trading.



2 Your temporary unit

Any temporary vehicle or stall which food is sold from must be suitable for use. Units custom made for catering are ideal. Most importantly, temporary premises or mobiles must be well constructed, kept clean and well maintained to protect food from any risks of contamination.



3 Cleanliness and Hygiene

All worktops in a mobile unit must be kept clean and in good condition. worktops must be able to be cleaned and disinfected easily. Any anti-bacterial cleaners should comply with the British Standard EN 1276 or 13697, which you can find on the bottle. A hand wash basin and a sink that supplies a constant supply hot and cold water on the unit must be available, to enable you to wash your hands effectively and clean your equipment and surfaces.



4 Cross Contamination

Food handlers must ensure that cross contamination does not occur when storing, preparing, and handling food. Separate utensils and chopping boards should be used for preparing raw and ready to eat foods along with adequate facilities to store raw and cooked foods separately.



5 Personal Hygiene

Anyone trading in food must maintain a high standard of personal cleanliness. This includes ensuring that yourself, your clothes and any aprons are kept clean. A separate sink for washing hands only will be needed within your mobile unit, and anti-bacterial soap and a towel to dry your hands with are necessary. If any food handlers suffer from illness like vomiting or diarrhoea, they should not work until 48 hours after symptoms have stopped. Any cuts or wounds to the skin should be dressed and covered, ideally with a bright blue coloured dressing.



6 Staff Training

Food handlers should have appropriate training for their role. Formal training isn't required by law, but a Level 2 Food Hygiene course may be the best way to demonstrate understanding. Low-cost training courses can be found online.

7 Food Safety

Food that is sold must be kept safe throughout all points of the process. Mobile traders must ensure that all food is stored in the correct way at the correct temperature to avoid harmful bacteria growing and spoiling the food. Refrigerated food must be kept below 8°C. Food that is being frozen must be stored at -18°C or below. Always ensure that any raw meat is stored at the bottom of a fridge or freezer to avoid cross contamination, and that temperature checks are regularly taken. Cooked food should reach 75°C or above. If food is being held in a hot counter, this must be kept at 63°C or above.



Food that is past its use by date must be disposed of as it is an offence to sell this food. Food that is past its Best Before date may be sold if the quality has not been affected and the customer is made aware.

8 Management of Food Safety



All food business operators are required to have a system based on the Hazard Analysis and Critical Control Point principles, known as a HACCP. For small businesses this can be achieved by completing a Safer Food (SFBB) document which can be downloaded from the FSA website. www.food.gov.uk/business-guidance/safer-food-better-business-for-caterers.

This helps to make sure food being prepared is safe throughout all stages of production. This may involve temperature control, cross contamination and protection from foreign body contamination.



9 Allergens



All businesses selling food are required to be able to provide allergen information upon request about the products being sold. This can be done by written information provided to the customer or you may wish to do this verbally. Putting up a sign within your unit instructing customers to request allergen information if they wish is an effective way of ensuring customers ask about the necessary information. There are also rules around pre-packed foods for direct sale, please contact trading standards for further advice at businessadvice@staffordshire.gov.uk

10 Waste

As a business you have a Duty of Care to ensure that your waste is disposed of correctly. You cannot put your business waste in your normal household waste and must ensure you have a contract to get this removed.

Any wastewater must not be disposed of into the ground or storm drains. It must be dispensed into secure containers. Any other food or general waste must be securely stored in an appropriate bin and kept secure until removal.



11 Liquefied Petroleum Gas (LPG)

LPG bottles can be used for burners and fridges and as a source of heating. These must be securely stored and safe to use. They should be in the open air, or alternatively in a separate compartment which is ventilated and fire-resistant. Cylinders should be upright and securely fixed. An annual gas safety check should be carried out on this equipment.



12 Gas and Electrics

All gas and electrical appliances in a unit must be in efficient working order and must be checked by a competent individual authorised to undertake the work.



13 Accidents

Specified injuries that occur through work activities as well as those that leave employees off for 7 days or more must be reported to the HSE via a RIDDOR report. This is applicable to all business, including self-employed. More information can be found online at: www.hse.gov.uk/riddor/.





If you require more information about your
mobile trading unit, please contact

Environmental Health

environmentalhealth@cannockchasedc.gov.uk

or **01543 462621.**

Cannock Chase Council

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