



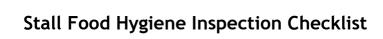
## Stall Set Up

Food safety management	
Doyouhavedocumentationonthefoodsafetycontrolsyouadopt to ensure the food you prepare is safe to eat?	Yes No
Do you keep monitoring record sheets, training records, etc?	Yes No
Are these available for inspection on your trailer/stall?	Yes No
Storage	
Are all food storage areas under cover and protected from contamination?	Yes No
Are they clean and free from pests?	Yes No
Do you have enough refrigeration? Does it work properly?	Yes No
Food preparation and service areas	
Have you got enough proper washable floor coverings for the food preparation areas?	Yes No
Have you got precautions to keep mud out of the stall in wet weather?	Yes No
Are all worktops and tables sealed or covered with an impervious, vas hable material?	Yes No
Have you got enough preparation work top space?	Yes No
Haveyou gotenough wash hand basins? Arethey supplied with hot and cold water, soap and paper towels?	Yes No
Have you got sinks which are large enough to wash food and equipment in (including bulky items)? Are they supplied with hot and cold water?	Yes No
If there is no mains drainage have you made hygienic provision for the disposal of waste water, e.g. waste pipe from sink to waste water carrier?	Yes No
Have you got enough fresh water containers? Are they clean and have they got caps?	Yes No
Haveyougotasupplyofhotwaterreservedforwashingupand nand washing?	Yes No
Have you got adequate natural/artificial lighting, particularly for food preparation and service at night?	Yes No
Is all your food equipment in good repair? Are any repairs outstanding since your last event?	Yes No
Can you keep high risk foods stored/displayed at 8C or less?	Yes No



## Stall Food Hygiene Inspection Checklist

Cleaning		
Is your stall/vehicle clean? Can it be kept clean? Have you allowed time for thorough cleaning of the vehicle/stall equipment between events?	Yes	No No
Doyou have a written cleaning schedule to ensure all areas are kept clean?	Yes	No
Have you an ample supply of clean cloths and a 'food-safe' disinfectant/sanitiser to clean food and hand contact surfaces?	Yes	No
Are the cleaning chemicals stored away from food?	Yes	No No
Contamination		
Can food be protected from contamination at all times?	Yes	No No
Is the unit free from pests and is open food protected from flying insects?	Yes	No
Food waste		
Have you got proper bins with lids for food and other waste?	Yes	No No
Do you have appropriate arrangements for the disposal of food waste and recycling?	Yes	. No
Do you have arrangements for the collection and disposal of waste oil?	Yes	No No
Staff		
Are all your food handlers trained, supervised or given instruction to ensure food safety?	Yes	No
Have you any untrained, casual staff carrying out high risk food preparation?	Yes	No
Do your staff display a good standard of personal hygiene and wear clean over-clothing? Have you a good supply of clean overalls/aprons?	Yes	No
Are your staff aware that they should not handle food if suffering from certain illnesses?	Yes	No No
Haveyou a first aid box with blue waterproof plasters?	Yes	No No

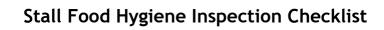




## Safe food practices during the event

Storage	
Is good stock rotation carried out, and are stocks within their expiry dates?	Yes No
If you use raw and cooked foods are they adequately separated during storage?	Yes No
Are high-risk foods (e.g. cooked rice) stored under refrigeration below 8°C?	Yes No
Purchase	
Are you purchasing raw ingredients or food products from a reputable company?	Yes No
Preparation	
Do staff always wash their hands before preparing food, and after handling raw food?	Yes No
Are separate utensils used for raw and cooked food, e.g. tongs, knives, etc?	Yes No
Do you use separate chopping boards for raw and cooked food?	Yes No
If you answered 'no' to the previous question, are they properly disinfected between contact with raw and cooked foods?	Yes No
Cooking	
Is all frozen meat and poultry thoroughly thawed before cooking?	Yes No
Is all meat and poultry cooked until it is piping hot (above 70 $^{\circ}\text{C}$ and the juices run clear?	Yes No
Are cooked and part-cooked food separated during cooking?	Yes No
Reheating food	
Is all food reheated to above 75°C?	Yes No
Do you only reheat food once?	Yes No
After cooking	
Is food cooked and served straight away?	Yes No
If 'no' is it hot held at 63°C or above until served?	Yes No
Or is the cooked food cooled to below 5°C?	Yes No
Once cooked, is food protected from contact with raw food and foreign bodies?	Yes No

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Cleaning				
Do you and your staff operate a 'clean-as-	you-go'procedure?	Yes No		
Are you using clean cloths and a 'food-safe clean food contact surfaces?	' disinfectant/sanitiser to	Yes		
Full Name	Business Name			
Date	Email Addre	255		
I declare to the best of my knowledge, that the information provided within this form are true and accurate.				
Signature				



## Stall Food Hygiene Inspection Checklist

Notes