



# STREET TRADERS

## FOOD SAFETY CHECKLIST

### 1. The Site

- 1.1 Ensure that the site is clean and the ground is stable, level and free from dust. Acceptable surfaces are concrete, tarmac and paving. Wood decking will be considered.
- 1.2 If your unit is not under cover, ensure that there are no overhanging trees. Unless your unit is protected at the sides ensure that bushes or other vegetation are at least one metre from food handling or storage areas.

### 2. WC

- 2.1 You must have access to a clean WC with hand washing facilities.

### 3. Hand Washing Facilities

- 3.1 Where open food is supplied you must provide a purpose made wash hand basin with hot and cold running water (or warm water), soap and disposable paper towel for hand drying.

### 4. Waste Water and Refuse

- 4.1 Ensure that you have made suitable arrangements for the collection and disposal of waste water and refuse from the site.

### 5. Food Safety Management System

- 5.1 Ensure that your documented Food Safety Management System is available on the unit (SFBB pack or alternative HACCP document).

## **6. Temperature Control**

- 6.1 Provide thermometers and temperature records to demonstrate that food is being transported, stored, cooked and hot held at the correct temperatures;

|                       |               |
|-----------------------|---------------|
| Frozen foods,         | -18C          |
| Refrigerated foods,   | 1C to 5C      |
| Cooked/reheated food, | 75C and above |
| Food kept warm,       | 63C and above |

## **7. Food Hygiene Training**

- 7.1 Staff handling open food must have a valid Food Hygiene Training Certificate (Minimum Level 2) or be supervised or instructed by a suitably trained member of staff.
- 7.2 If the licence holder is not the food handler on the unit you must provide a certified photo and Food Hygiene Training Certificate for the food handler.
- 7.3 Food Hygiene Training Certificates over 3 years old must be updated.

## **8. Protection from Contamination**

- 8.1 Ensure that you have adequate work surfaces, equipment and storage facilities for the separation of raw meats and cooked/ready to eat foods.
- 8.2 Food is to be stored in clean, lidded food grade plastic containers or an equivalent alternative.
- 8.3 Food, food equipment and materials are not to be stored on the floor.
- 8.4 Protect food from contamination by pests such as flying insects

## **9. Appliances/Equipment**

- 9.1 Appliances and equipment must be maintained in a good state of repair, free from flaking paint, rust and any other signs of damage.

## **10. Structure and Cleaning**

- 10.1 For vehicles and fixed units ensure that the walls, floors and ceilings are clean, free from damage, corrosion and with suitable smooth surfaces which are maintained in good condition.
- 10.2 Ensure that all work surfaces are non-absorbent, smooth and can be wiped clean.
- 10.3 If you are handling open high risk foods you must ensure there is a supply of hot and cold (or mixed warm water) for washing equipment and surfaces.
- 10.4 Provide a sufficient supply of cleaning materials (broom, bucket, cloths, disposable tissue) and chemicals (detergent, disinfectant, spray sanitizer).  
Chemicals must be stored away from food.
- 10.5 Where necessary ensure that you provide adequate artificial lighting.

## **11. Personal Hygiene**

- 1.1 All food handlers must wear clean, protective clothing when preparing food.

## **12. First Aid**

- 12.1 Ensure that a fully stocked first aid box is readily available on the unit.