



LEGAL REQUIREMENTS IN ASSOCIATION WITH MOBILE OR TRAVELLING SHOPS SELLING FOOD

CONSTRUCTION

Food can only be sold / prepared from a vehicle with light coloured, impervious surfaces on ceilings, walls and floors.

The food area of the vehicle must be capable of being fully enclosed when moving.

PROTECTION OF FOOD

Food must be protected from flies etc and sunlight and other forms of contamination.

Foods subject to temperature shall either be kept in the condition purchased or as prepared. Frozen foods are to be kept at the temperature stated by the manufacturer. Fish, meat, dairy products must be kept at 2°C or lower. Foods required to be cooked must be kept sufficiently hot to prevent bacterial spoilage.

UTENSILS

All utensils glassware etc. must be properly cleansed at appropriate intervals. Adequate suitable storage shall be provided.

CONDUCT

The operator shall at all times wear clean, light coloured clothing. No smoking is permitted whilst handling / preparing food. Hands shall be washed prior to commencing handling food, and at any time hands become soiled.

All rubbish to be removed from the site when vacating the area.

WATER SUPPLY

Each vehicle shall carry a quantity of clean water. Soap and a nail brush shall be provided. A quantity of paper towels are required.

FOOD SUPPLIES

Can only be sourced from a licensed premises. For example, if you are selling meat then you can only resell the meat from a licensed butcher or meat processing plant.

CANCELLATION

Failure to operate your mobile shop in compliance with the Food Hygiene Regulations or these guidelines shall render your approval liable to **immediate** cancellation.

THE FOLLOWING RULES MUST BE OBSERVED ALSO:

1. NO SMOKING
2. CLEAN LIGHT COLOURED CLOTHING
3. CLEAN TIDY VEHICLE
4. WASH YOUR HANDS REGULARLY, AND EACH TIME WHEN SOILED