



St Albans Street Festivals

Food Safety Guidance for Festival and Event Traders

This is a guide on how to meet the legal requirements laid out in Regulation (EC) 852/2004 – General Food Hygiene Requirements for Food Businesses (in particular Annex II) <https://www.legislation.gov.uk/eur/2004/852/contents>. Stall holders should be familiar with these requirements, this leaflet is a digest of the information contained in it. **Please note that event staff will be monitoring stalls for compliance throughout the event.**



It is essential that all food preparation facilities, cooked food areas and washing up facilities are enclosed and protected from the weather. All tables should be covered by a clean and washable material. Ensure that any generators are switched on and fridge units are plugged in as soon as possible after arrival on site.

All water containers must be kept clean inside and out, and you should ensure that you have enough potable water for the event.



Equipment and work surfaces must be regularly cleaned and sanitised with a suitable antibacterial spray regularly throughout the day. Sanitisers should meet the standards of British Standard 1276 or 13697.



Anybody handling food must wash their hands frequently. Small compact self-contained hand wash units with hot and cold running water are the preferred option, (these can be hired privately or purchased). A washing-up bowl with a supply of hot water from a thermos flask or similar is acceptable provided that the hot water supply is next to it and that a suitable cold water container (preferably with a tap on) is also next to the washing up bowl. The water *must* be changed each time hands are washed. Event staff will expect to see hand washing facilities installed before you start handling any open food.

Liquid soap and paper towels should be provided for hand-washing. Antibacterial hand gels can be used in addition to hand-washing but should not be a substitute. If using gloves, hands should be washed before and after use.

Separate tongs or utensils should be used to handle raw food items where possible to avoid cross contamination and should be cleaned/changed regularly.



All high risk foods e.g. cooked and raw meats, dairy products, pies and rice etc should be transported under refrigeration or placed in cool boxes with ice packs unless the journey is very short and they have been stored refrigerated. Also raw meat should be kept separate from all cooked or ready-to-eat foods.

You must ensure that you have sufficient refrigeration facilities to store high-risk food items such as salads, coleslaw, cooked meats, pies, rice etc. Any such foods on display should be kept cold and only small amounts brought out as needed. Cool boxes with ice packs can be used provided they keep the food below 8°C.



All food prepared and displayed on the stall must be kept covered to protect it from contamination such as flies.

Equipment and work surfaces must be cleaned regularly throughout the day and a separate sink or bowl should be provided for this. An antibacterial cleaning product should be used to clean down work surfaces. Cloths used should be disposable e.g blue paper roll. There should be good separation between raw and ready-to-eat foods to prevent cross contamination.

A probe thermometer (suitably sanitised) should be provided and used to check the temperature of foods in fridges, hot holding units and cooked food items such as cooked meats and rice. Food-safe disinfectant probe wipes will be needed to clean the probe between uses. Food should be cooked to a minimum temperature of 75°C for at least 30 seconds. Hot food should be held at 63°C or hotter. Cold food should be kept at 8°C or colder.



Clean, protective clothing is essential. An apron, head covering or suitable uniform should be provided for all staff, which should be put on just prior to serving food. Food handlers must not smoke, eat or drink whilst they are preparing, serving or selling food. Jewellery should not be worn whilst food handling. A plain wedding band and small sleeper earrings are acceptable.

High risk foods like cooked meats and rice should be fully reheated up to above 75°C as quickly as possible either by using the microwave or oven and then placed into the hot cupboard or similar. Hot holding units are not designed to heat the food up, only to keep them hot.



If chafing dishes are used, then suitable chafing gel fuel should be used to ensure they are keeping food above 63°C. Ensure you have enough chafing fuel gels to last the duration of the event. Normal tea-lights are not appropriate for this purpose.

You should have a documented food safety management system, such as Safer Food Better Business or equivalent. In addition to this you should also have a system of monitoring and recording the storage, cooking, reheating, cooling and hot or cold holding temperatures if applicable. Event staff will need to see evidence of this on the event day.



For further information regarding this leaflet or any food safety issues, please contact the food safety team at St Albans City & District Council on 01727 866100 or environmental@stalbans.gov.uk