

Food Trader Appendix

Food Workers

In addition to requirements set out in food safety legislation, food workers are required to demonstrate they can meet the following guideline points to achieve a standard of food safety criteria in order to trade under Saunders Markets:

- The Food Workers, either personally or under their business name must be registered with their home Local Authority (or the local authority where their vehicle is kept overnight/ or kitchen preparations) please consult <http://www.food.gov.uk/multimedia/pdfs/startingup.pdf>.
- You must make sure that have staff who handle or prepare food have adequate training. This can range from issuing simple guidance on food safety and personal hygiene to new members of staff to more formal training. Details of courses can be located on the Chartered Institute of Environmental Health website: <http://www.cieh-coursefinder.com>.
- Having facilities for washing hands (including soap, warm water and hand drying provisions) if handling open foods.
- Each stall must have provision for the washing of food and utensils and have water that is safe to drink.
- Each stall must have a suitable means of disinfection e.g. antibacterial spray/ wipes.
- Each stall must have available for inspection evidence of the correct cooking and storage (refrigerated/ frozen/ cooking/ hot held) for high-risk foods and must have the means of taking the temperature of such foods.
- Each stall must have on it the means of protecting the food from environmental contamination.
- Each stall must have rubber or wooden floor covering to prevent coal and grease cooking stains on the Market site/ High Street and you have specified containers for wastewater and cooking oil removal.
- Each stall must have rubber cable covers for anyone needing the use of electricity cables – these cables should be covered if they are on the ground.
- You have a copy of PAT Testing and Gas Safety certificates (where applicable).
- You maintain high levels of personal hygiene and wear protective clothing as appropriate.
- You have a copy of your individual Health & Safety Risk Assessment on your stall at all times.

Food workers should also have evidence of:

- Food Hygiene Training for all staff handling food stuffs
- Completed/ On-going Food Safety Management System
 - The trader has their Hazard Analysis and Critical Control Point (HACCP) Food Safety Management System in place.
- Food Hygiene Rating Certificate on show

Saunders Markets Limited staff would advise that:

- Each stall carries a First Aid kit.
- Food workers cooking food must have an appropriate fire extinguisher or fire blanket on their stall.
- All Food Workers must carry with them or display a valid Public Liability Insurance Certificate.

These conditions should be considered as minimum standards and are in accordance with advice from the Environmental Health Officers (EHO) of the Local Authority. Should you require any clarification or further guidance please contact Nick at Saunders Markets on 01483 277640.

Please be advised that Food Workers must not discharge any cooking oils or fats onto the surface of the Market Site or into the drainage system. Traders at the close of business must remove all waste including residual food waste from the site.

Saunders Markets Limited