

Food Traders Check List

Before you begin trading, you must ensure that you meet all the requirements listed below. If you have any questions regarding the Check List please speak with Nicolas Saunders 01483 277640 or email nicolassaunders@saundersmarkets.co.uk who will be able to advise you further.

1. Attach evidence of registration of Food Business with your Local Authority
2. Attach copy of CIEH registered Level Two Award in Food Safety in Catering Certificate
3. You have First Aid Equipment on your stall at all times – This is a legal requirement
4. Attach copy of PAT Testing and Gas Safety (where applicable)
5. Attach copy of valid Public Liability Insurance to trade
6. You have a copy of your individual Risk Assessment on your stall
7. You have in place a Food Safety Management System (HACCP) that is appropriate to the size of your business. (The Government has produced a free pack: <http://www.food.gov.uk/sfbb>, which you can download, print and complete to fulfill this requirement).
8. If applicable, what was the date of your last National Food Hygiene Rating Scheme (nFHRS) Inspection?
9. You have facilities for washing hands – Including antibacterial soap, warm water and hand drying provisions – If handling open foods
10. You must maintain high levels of personal hygiene – Washing hands regularly between tasks and wearing protective clothing as appropriate
11. You have a temperature thermometer and refrigeration (where applicable)
12. You have a ready supply of safe to drink (potable) water at all times
13. You have wooden or rubber floor protection for hot food cooking and have ground cable covers or clips for power cables
14. You have specified containers for wastewater and cooking oil removal
15. Your stall has the means to protect your food from contaminations