

Food / Health and Safety Concession Checklist

I, as the proprietor / manager of the above catering concession, confirm I will adhere to the following requirements:

Food Safety:

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| 1. All food handlers will be trained in food hygiene matters commensurate with their work activities. For example, those handling open high risk foods may be trained to Elementary Certificate level via the Royal Environmental Health Institute for Scotland or equivalent e.g. CIEH, IPHH | <input type="checkbox"/> |
| 2. The stall / vehicle / fixtures and fittings will be well maintained, kept clean and structurally be in a good state of repair. | <input type="checkbox"/> |
| 3. Non-food items and back-up storage will be separated from foodstuffs. | <input type="checkbox"/> |
| 4. All food will be suitably stored and protected from contamination at all stages of the food operations. This will include the use of food grade containers with sealable lids. Foods will not be stored in contact with the ground. Consideration will be given to all controls and monitoring procedures necessary to avoid the risk of contamination. | <input type="checkbox"/> |
| 5. The following temperature control targets will be adhered to and monitored using a digital probe and probe wipes, on a regular basis. Evidence of temperature checks must be recorded under the following headings for each food item monitored: | <input type="checkbox"/> |

Freezer(s) = (-)12°C or cooler

Fridge(s) = 0°C – 5°C

Cooking = 75°C or hotter

Reheating = 82°C or hotter (this is a legal requirement in Scotland)

Hot-holding = 63°C or hotter

Records should therefore read, for example:

Hot held burgers = 70°C

Reheated sausages = 90°C etc

Cooling of foods must be undertaken as quickly as possible, ideally within 90 minutes.

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| 6. | Sufficient, accessible hand washing facilities incorporating antibacterial soap, disposable hand towels, hot and cold water or water at a suitably controlled temperature will be provided in the main food handling areas. This will include the vehicle, and external preparation area if a wash hand basin is not accessible. The use of portable wash hand basins with piped water is encouraged as opposed to bowls of water. | <input type="checkbox"/> |
| 7. | Sufficient washing up facilities will be provided for every stall/vehicle, which is capable of accommodating the equipment, utensils etc used. Sinks should ideally be provided with piped hot and cold water or water at a suitably controlled temperature. | <input type="checkbox"/> |
| 8. | A bactericidal detergent will be used in conjunction with the cleaning of any equipment etc. A disinfectant surface spray will also be provided. (Note: A bactericidal detergent is not the same as anti-bacterial washing-up liquid) | <input type="checkbox"/> |
| 9. | Personal hygiene rules will be controlled and monitored; this includes the wearing of protective clothing and absence of jewellery by food handlers. | <input type="checkbox"/> |
| 10. | Sufficient clean, covered containers will be supplied for clean water storage. | <input type="checkbox"/> |
| 11. | All waste water will be contained in sealable containers | <input type="checkbox"/> |
| 12. | Sufficient containers will be provided to contain refuse. | <input type="checkbox"/> |
| 13. | Adequate lighting will be provided which is sufficient late into the night. | <input type="checkbox"/> |
| 14. | A documented Food Safety Management System based on HACCP principles will be implemented and include basic rules and monitoring records regarding:

Personnel hygiene, Cleaning, Contamination, Temperature control and Training, and any other areas deemed critical to the operations. | <input type="checkbox"/> |

Health and Safety:

Actioned

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| 15. | Gas appliances and pipe work, valves etc will have been inspected and tested within the previous 12 months by a Gas Safe registered engineer holding a current Non-Domestic Catering Qualification (copy of the certificate held on site). | <input type="checkbox"/> |
| 16. | All electrical systems and appliances will have been examined and tested by a competent electrical specialist within the previous 12 months and appliances are regularly checked for damage etc (copy of certificate held on site). | <input type="checkbox"/> |

- 17. No young person under the age of 16 years will be employed to work.
- 18. Adequate access will be provided at the entrance opening or door to the stall / vehicle as well as to any external storage / work area or vehicle.
- 19. No smoking will be allowed in any wholly or substantially enclosed building/s (permanent or temporary).

My name and contact number will also be clearly and securely displayed on the front of my stall / vehicle.

I confirm that I will adhere to the above food and health and safety requirements and acknowledge that failure to do so may lead to curtailment of my operations or removal from site:

Signed: Date:
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Position:
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