

MINIMUM STANDARD FOR MOBILE FOOD BUSINESSES

All mobile food units, including vans, trailers and market stalls, that handle open foods and/or provide hot food (even if that food is for sampling only) must comply with the following standards:

FOOD HYGIENE

1. A documented food safety management system (e.g. cooksafe) based on the principles of Hazard Analysis and Critical Control Points.
2. Facilities for cleaning equipment including a potable supply of hot and cold water. All equipment coming onto the site should be cleaned before arrival.
3. Facilities for hand washing which must be provided with a supply of hot and cold water, or suitably mixed, which are separate from facilities for cleaning equipment. Gels, wipes, and gloves should be used to supplement hand washing, not replace. Hot water directly from an urn is not an acceptable source for washing hands as there is a risk of scalding.
4. Soap and hand towels, or paper towels, for washing and drying hands.
5. Surfaces must be in good condition and be easy to clean/disinfect
6. Cleaning chemicals i.e. a surface sanitiser/disinfectant which must be capable of meeting the following British/European Standards BS EN1276:1997 or BS EN13697:2001.
7. Facilities must be provided for keeping foods cool. Fridges or other coolers should keep food at 5°C or below.
8. A temperature probe and antibacterial probe wipes for monitoring hot and cold food and equipment temperatures. The temperatures are to be recorded in a suitable way.
9. Cooked foods must reach a core temperature of 75°C or equivalent, reheated food must reach a core temperature of 82°C or above and foods being hot held must be kept at a core temperature of 63°C or above.
10. Means to dispose of wastewater, food waste and other rubbish.
11. An impervious floor covering should be provided in all food handling units. Food must be kept off the ground and be appropriately covered to protect from contamination.

FOOD STANDARDS

1. A sign inviting customers to ask about allergens present within food being served. This must be backed up with accurate, written allergen information.
2. If food is prepacked by you/your business prior to customers ordering (i.e. Pre-packed for Direct Sale) then a full ingredients list with allergens highlighted is required on a label attached to the product itself – further information can be found at <https://www.foodstandards.gov.scot/business-and-industry/safety-and-regulation/food-allergies-2/prepacked-for-direct-sale>

HEALTH AND SAFETY

1. A gas safety certificate issued by a Gas Safe Registered engineer qualified to inspect LPG, catering and non-domestic appliances, should be available for inspection if gas operated equipment is being used. Compressed gas bottles must be stored in a safe manner.
2. An Electrical Installation Condition Report (EICR) should be available and Portable Appliance Testing (PAT) of electrical appliances should have been carried out. Electrical equipment should be suitable for the intended use e.g. suitable for outdoor use.
3. If gas or solid fuels are in use, then an audible carbon monoxide detector must be installed within the unit and in good working order.
4. A first aid box with waterproof plasters suitable for use in a food preparation environment should be available at all times.

Further Information

It is strongly recommended that all food brought onto the site is pre-prepared to reduce food handling which takes place on the site. If raw food is being handled/prepared, then a separate area within the unit/stall must be designated for the preparation of raw foods only (e.g. raw meat, dirty vegetables, etc.).

It is expected that all food handlers will have been formally trained in Food Hygiene to REHIS Elementary level or equivalent. If food handlers have not received formal training, they must be supervised at all times by someone who has been formally trained.

For further information please contact environmentalhealth@edinburgh.gov.uk

Note

The above standard is not exhaustive rather common issues found by Enforcement Officers. The duty holder is responsible for ensuring that their business complies with relevant food, and health and safety legislation.