ENVIRONMENTAL HEALTH SERVICE

MAYO

HSE – WEST

GENERAL GUIDELINES FOR FOODSTALLS

E.C. Regulation 852/2004 on the Hygiene Of Foodstuffs

E.C. (Hygiene of Foodstuffs) Regulations 2006 - 2010

The following are general guidelines for food stalls. Each stall is assessed on its own merits and consequently specific requirements will be determined by the nature and extent of the food business.

Applicable legislation and further information is also available on the FSAI website www.fsai.ie.

"**Food stall**" means a vehicle, vessel, aircraft (or part of a vehicle, vessel or aircraft), or a structure (not included in a food premises) in, at, or on which food is offered for sale or from which food is sold (other than food brought thereto in an impermeable container and offered for sale in the same container).

Registration of Food Stall

The E.C. (Hygiene of Foodstuffs) Regulations 2006 require that all food business operators register details of their food stall with the Health Service Executive. Registration forms are available from this Service.

Construction

- The stall must be in good repair, soundly constructed of suitable material. The construction and layout of the food stall should ensure that any foodstuffs exposed are adequately protected. This will normally require that the food stall should be covered over and screened at the sides and back.

- Where applicable, the driving compartment of the stall must be suitably separated from the food area of the stall.

- The food stall must be of sufficient height, ideally the minimum floor to ceiling height should not to be less than 1.83 metres (6ft) and where necessary, must allow for a sufficient distance between cooking services (if present) and overhead canopy. Where an overhead extract canopy is required, the ceiling height should be a minimum of 2.13 metres (7ft).

- The food stall must be of sufficient size to accommodate the business proposed to be carried on.

- The stall must have suitable and sufficient means of food storage and food preparation. Adequate refrigerator and freezer units must be provided within the food stall.

- All units must be connected to an independent power supply.

- All cold storage facilities must be at the required temperature of between 0ºC and 5ºC prior to use.

- The unit must be adequately pest proofed, i.e. all panels must be tight fitting, leaving no access for rodents or insects.

- When not in use, the food stall must be stored in a clean place.

Finishes

- The internal surfaces of the food stall must be finished with a smooth, hard, durable and easily cleanable material.

- Acceptable floor finishes include:-

    - heavy duty vinyl
    - seamless, non-slip, easily cleanable floor covering

- Acceptable wall and ceiling finishes include:-

    - stainless steel sheeting
    - rigid PVC

- Worktops and all surfaces in contact with food must be in good condition and easy to clean.

- A heat resistant finish such as stainless steel must be provided behind all cooking equipment.

Lighting

- Adequate lighting must be provided within the food stall.

- Shatterproof diffusers are to be fitted on all light fittings.

Ventilation

- Adequate ventilation must be provided within the food stall.

- A canopy of suitable construction and of a suitable material must be provided over all heat and steam emitting appliances. A mechanical extraction system to the exterior of the food stall, complete with grease filters may be necessary.

Water Supply & Washing Facilities

- A sink of adequate size with a constant and instantaneous supply of hot and cold running water must be provided for washing equipment and utensils.

- A separate wash hand basin with a constant and instantaneous supply of hot and cold water must be provided. Liquid bactericidal soap and paper disposable towels or other suitable hand drying facilities must be provided at the wash hand basin.

- All water provided to the wash hand basin and utensils sink must be through fixed taps. It is not acceptable to supply water to a sink or wash hand basin from a "Burco" type boiler. The provision of water to sinks and wash hand basins must allow for the safe and effective washing of equipment and hands.

- Provision must be made for the storage of additional potable fresh water in the food stall. Water used within the food stall must be fit for human consumption and must be tested to ensure compliance with the E.C. (Drinking Water) Regulations 2007.

- Fresh water storage containers must be constructed of plastic or stainless steel.

Drainage

- Waste-water storage containers must be provided and must be constructed of plastic or other suitable materials.

- The container(s) must be properly secured and connected to the sink and wash hand basin.

- Containers for waste-water and for fresh water must be uniquely identifiable for the specific purposes, to prevent the possibility of contamination of fresh water with waste from the waste-water container.

- When waste-water drums are full, the waste-water must be emptied in a suitable manner.

Refuse Storage

- Stall holders must, where necessary, provide a sufficient number of suitable containers for waste until it can be removed from the stall. Ideally, foot pedal-operated refuse bins of adequate size should be provided within the food stall.

Personal Hygiene

- Good personal hygiene must be practised at all times by food handlers.

- Those suffering from illness or infection must not handle, prepare or work with food.

- Cuts, sores and open wounds must be covered with water proof dressings (blue coloured dressings are recommended).

- Food handlers must wear clean, protective clothing. Long hair should be tied back and covered by a hat, hairnet or similar head covering.

- Food handlers must always wash hands thoroughly after:-
    - Using the toilet
    - Handling waste or rubbish
    - Handling raw food
    - Contact with animals
    - Every break
    - Handling money

- Smoking is not permitted in food stalls.

- Excessive jewellery should not be worn by food handlers. Plain wedding rings, sleeper earrings or studs only are recommended.

General

- An adequate supply of food-grade detergents and disinfectants for cleaning must be provided within the food stall. Cleaning products and cleaning equipment must be stored separate from foodstuffs so that they do not pose a risk of contamination to food.

- A first aid kit, which includes a supply of water proof dressings (blue coloured dressings are recommended) to cover any cuts and abrasions must be provided within the food stall.

- A locker or other suitable compartment must be provided for the storage of personal belongings.

- As far as possible, when parking the stall, consideration should be given to providing appropriate changing and toilet facilities for staff, with adequate facilities for the washing and drying of hands.

- Foods for sale from the stall should only be prepared at the stall or from a registered food premises.

- Any back-up storage facilities must be located in a suitable area and appropriately cleaned, maintained and monitored.

- The stall must not be operated near any sanitary convenience or waste accumulations.

- The stall must not be used as a sleeping place.

- Proof of identity of the person operating the stall may be required by an Environmental Health Officer during any inspection.

- The site on which the food stall is situated should provide hard standing (pavement or tarmac) and should facilitate drainage for surface water. Where stalls are situated on sites without hard standing, individual stalls should provide hard, durable, easily cleanable flooring.

Re: Implementation of a Food Safety Management System

Food Stall Operators are legally required to implement a Food Safety Management System. The particular controls necessary will depend on the type of food and nature of the business. The following will assist the proper implementation of a Food Safety Management System:-

♦ **Two** suitable probe thermometers must be available within your food stall. This equipment must be robust and strong and should be purchased from a reputable company that can provide a back-up and calibration service. The food business operator should check the accuracy of the temperature probes in use on a regular basis.

  Records of all accuracy checks/calibration should be maintained by the food stall operator.

♦ Disinfectant probe wipes should be used to suitably disinfect probe thermometers before and after taking food temperatures. Ensure the lid is kept closed on probe wipes to prevent same from drying out.

♦ Relevant temperature control shall be monitored at the following stages:-

Delivery:	≤5ºC (core temperature for chilled) and ≤-18ºC for frozen food
Storage:	≤5ºC (core temperature for chilled) and ≤-18ºC for frozen food
Cooking:	74ºC for 2 minutes (core temperature) or 75ºC instantaneously
Hot holding:	≥63ºC (core temperature)
Defrosting:	Thawed food which requires cooking shall be cooked within 24 hours of completion of the thawing process
Reheating:	≥70ºC for 2 minutes

♦ A list of all your suppliers should be kept on file for supplier control purposes. Also, verification that each supplier is approved/reputable should be retained on the file. Food products shall be traceable one step back to the supplier.

- A detailed cleaning schedule defining the following should be in place:-

  a) Each item to be cleaned
  b) Cleaning procedures
  c) Frequency of cleaning
  d) Person responsible
  e) Products/agents used
  f) Safety instructions

  A supervisor/manager should be responsible for checking that cleaning has been carried out to the required standard and for signing off on cleaning checklist.

- It is a legal requirement that all food handlers are supervised and instructed and/or trained in food hygiene matters commensurate with their work activity. Details of staff training should be documented and retained on site. Food Stall Operators are required to ensure that those responsible for the development and maintenance of the food safety management system have received adequate training.

The above are mere guidelines only and further clarification on certain issues may be required and obtained from the following Environmental Health Offices:-

Environmental Health Office, St. Mary's Headquarters, Castlebar, Co. Mayo
Tel No. 094 9042105/9042260

Environmental Health Office, Ballina Health Centre, Mercy Road, Ballina, Co. Mayo
Tel No. 096 21511

Environmental Health Office, Claremorris Health Centre, Claremorris, Co. Mayo
Tel No. 094 9362569

Environmental Health Office, Ballinrobe Health Centre, Ballinrobe, Co. Mayo
Tel No. 094 9542278