

## STALLHOLDER FOOD AND HYGIENE REGULATIONS

### 1. Conditions applicable to food Stallholders

- a. Full details of all foodstuffs to be displayed for sale must accompany the Application Form. (Additional Foodstuffs appearing on the stand on the day of the Event and not in the Special Conditions will not be allowed).
- b. Each food Stallholder shall provide documentary evidence of their food safety management system detailing the controls in place to protect the food from contamination during the entire operation of the Event. The documentation must be provided to Forres Events Ltd at least 21 days prior to the date of the Event. (Failure to provide such documentation may result in food stands not being allowed to operate).

### 2. Inspection

- a. All food stands shall be inspected prior to the Event being opened to the public by the Event Manager or his staff, and food enforcement officers from the relevant local Environmental Health area office to ensure that all licence conditions and legislative requirements have been complied with.

### 3. General Food Hygiene Requirements (Food Hygiene (Scotland) Regulations 2006)

- a. The following is a list of legal requirements with which the Stallholder must comply; it is also recommended that advice be sought from the food Stallholder's local Environmental Health Service.

#### Requirements:

1. All food handlers must be trained to the Royal Environmental Health Institute of Scotland Elementary Food Hygiene level or equivalent. Evidence of training in the form of an appropriate Certificate must be displayed at all stands selling food.
2. All displayed food must be covered or wrapped and transported under hygienic conditions.
3. High risk chilled food must be transported and stored on site under temperature controlled conditions [target 5°C or less (tolerance 0°C to 8°C)] .
4. Frozen food must be transported and stored on site under temperature controlled

conditions [target -18°C or colder (tolerance –12°C to –25°C)]

5. If food requires to be cooked or reheated prior to service, cooking equipment must be adequate to cook food to a minimum temperature of 75°C (or equivalent time/temperature combination) and to reheat the food to a temperature of not less than 82°C.
6. If food is held hot, then it must be held at a minimum of 63°C.

**All above temperature requirements must be monitored throughout the operation of the Event, recorded on appropriate record sheets and made available for inspection, if required. Further information on temperature control and food safety in general is available in, inter alia, the Food Safety Guide For Farmers Markets In Scotland published by the Scotland Food Standards Agency.**

[www.food.gov.uk/multimedia/pdfs/farmermarketscot.pdf](http://www.food.gov.uk/multimedia/pdfs/farmermarketscot.pdf)

7. Adequate facilities, e.g. a portable probe thermometer, and arrangements for monitoring temperatures must be available.
8. Food workers must maintain a high degree of personal hygiene, including the wearing of suitable protective clothing and thorough hand washing at the appropriate times.
9. A suitable means of hand washing must be provided by the Stallholder. This may be provided by a mobile hand wash unit with adequate supplies of hot and cold or warm water, soap and towels.
10. Foodstuffs must be so placed as to avoid the risk of contamination and cross-contamination.
11. Work surfaces and food equipment must be kept clean and be constructed in such a way that they are smooth, impervious to moisture, and capable of being easily cleaned.
12. Adequate cleaning equipment must be provided to ensure effective cleaning and disinfection takes place (e.g. a suitable sink of adequate size, with supplies of hot and cold water and a bactericidal detergent).
13. Smoking must not be permitted.
14. Customers must be discouraged from handling food.
15. A first aid box must be provided including a supply of waterproof coloured dressings.
16. Suitable facilities for the disposal of waste and waste water are required.
17. Where customers are encouraged to “try before they buy”, adequate arrangements

- must be in place to prevent food samples becoming contaminated, e.g. provision of separate containers for clean and used spoons, and use of individual cocktail sticks.
18. The risk of *E. Coli* O157 cross contamination must be considered and controlled in any food business where both raw and ready-to-eat foods are handled. Major *E. coli* O157 outbreaks occurred in Scotland in 1996 and Wales in 2005 and were attributed to poor food handling practices which led to cross contamination. *E.coli* O157 is a particularly dangerous organism because it can lead to serious untreatable illness and even death and it is reported to have a very low infective dose (less than 100 bacteria can cause illness). The following Food Standards Agency E Coli Fact Sheet provides further information on cross contamination prevention:  
<http://www.food.gov.uk/sites/default/files/multimedia/pdfs/guidance/ecoli-control-cross-contamination-guidance.pdf>

#### **4. Labelling of Foodstuffs (The Food Labelling Regulations 1996 as amended).**

##### **Foods sold loose or pre-packed by the person selling direct to the customer.**

1. The name of the food must be given on either a label on the food or a notice in close proximity to the food. The name must be accurate and unambiguous.
2. A declaration (on a label or a notice in close proximity to the food) of the category of any additives used, such as antioxidants, colours, flavour enhancers, flavourings, flour improvers, preservatives or sweeteners.
3. Where cheeses (or other foods) are made from raw milk this shall be highlighted.
4. Where foods contain any of the declarable categories of food allergens this shall be highlighted (or information be readily available on the unit) in accordance with the regulations on food labelling and allergens.
5. There are other specific requirements for different types of foods, eg meat products and Stallholders are advised to seek further advice in relation to such foods.

##### **Foods sold pre-packed**

Pre-packed foods other than those that have been pre-packed by the person selling direct to the consumer will need the following:

1. The name of the food.
2. The list of ingredients (in descending order of quantity at the preparation or “mixing bowl” stage of manufacture).

There are specific requirements for declaring the percentages of certain ingredients. For instance where an ingredient is highlighted in the name of a food, e.g. “Apple and Ginger Chutney” the percentages of apple and ginger would have to be declared on the label.

3. A Best Before or Use By date. Best Before dates are mainly for foods whose quality decreases over a medium to long shelf life, such as cakes and biscuits. Use By dates are for foods which deteriorate rapidly and may end up posing a risk to health, such as cold meats, pate or soft cheeses.
4. Any special storage conditions, or conditions of use.
5. The name and address of the person putting the food into circulation.
6. Particulars of the place of origin or provenance of the food, if failure to do so could mislead a customer.
7. Instructions for use, if it would be difficult to make use of the food without instructions.
8. Any previous processes or treatment, for example “previously frozen”.
9. Where cheeses (or other foods) are made from raw milk this information should be given.
10. If the foods contain any of the declarable food allergens their presence must be clearly indicated.

#### **Others**

Meat products require a label showing their meat content, or in the case of cured meat, their added water content.

All Products of Animal Origin (e.g. meat products, dairy products, fish products, shellfish products) must show (where necessary) evidence in the form of an approval number that the product was produced in an EC approved establishment.

**N.B. All labelling must be provided in the language of the country of sale.**

#### **5. Enforcement**

Any breach of Community Regulation (EC) 852/2004 that constitutes an imminent risk to health will result in the serving of a Hygiene Emergency Prohibition Notice in accordance with Regulation 8 of The Food Hygiene (Scotland) Regulations 2006 which will require the immediate closure of any stall(s) meeting the health risk condition.

**For further guidance please contact:**

**The Environmental Health Section  
The Moray Council  
High Street  
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IV30 1BX  
Telephone: 01343 563345**