

# Food Safety Checklist T8

## Outdoor and Mobile Catering (part 1)

**We have provided the checklist below to help you identify any hazards and for you to put the necessary controls in place to make sure that the food is safe to eat. This is specifically designed for caterers and food business operators attending outdoor events. Please take your completed checklist with you to the event.**

If you answer 'no' to any of these questions, then there is a potential problem which will increase risks of something going wrong. Most of these are common sense practices, which you have probably been following for years.

### Setting up your stall

#### Food safety management

Do you have documentation on the food safety controls you adopt to ensure the food you prepare is safe to eat?  Yes  No

Do you keep monitoring record sheets, training records, etc?  Yes  No

Are these available for inspection on your trailer/stall?  Yes  No

#### Storage

Are all food storage areas under cover and protected from contamination?  Yes  No

Are they clean and free from pests?  Yes  No

Do you have enough refrigeration? Does it work properly?  Yes  No

#### Food preparation and service areas

Have you got enough proper washable floor coverings for the food preparation areas?  Yes  No

Have you got precautions to keep mud out of the stall in wet weather?  Yes  No

Are all worktops and tables sealed or covered with an impervious, washable material?  Yes  No

Have you got enough preparation work top space?  Yes  No

Have you got enough wash hand basins? Are they supplied with hot and cold water, soap and paper towels?  Yes  No

Have you got sinks which are large enough to wash food and equipment in (including bulky items)? Are they supplied with hot and cold water?  Yes  No

If there is no mains drainage have you made hygienic provision for the disposal of waste water, e.g. waste pipe from sink to waste water carrier?  Yes  No

Have you got enough fresh water containers? Are they clean and have they got caps?  Yes  No

Have you got a supply of hot water reserved for washing up and hand washing?  Yes  No

Have you got adequate natural/artificial lighting, particularly for food preparation and service at night?  Yes  No

Is all your food equipment in good repair? Are any repairs outstanding since your last event?  Yes  No

Can you keep high risk foods stored/displayed at 8C or less?  Yes  No

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## Outdoor and Mobile Catering (part 2)

### Cleaning

Is your stall/vehicle clean? Can it be kept clean? Have you allowed time for thorough cleaning of the vehicle/stall equipment between events?  Yes  No

Do you have a written cleaning schedule to ensure all areas are kept clean?  Yes  No

Have you an ample supply of clean cloths and a 'food-safe' disinfectant/sanitiser to clean food and hand contact surfaces?  Yes  No

Are the cleaning chemicals stored away from food?  Yes  No

### Contamination

Can food be protected from contamination at all times?  Yes  No

Is the unit free from pests and is open food protected from flying insects?  Yes  No

### Food waste

Have you got proper bins with lids for food and other waste?  Yes  No

Do you have appropriate arrangements for the disposal of food waste and recycling?  Yes  No

Do you have arrangements for the collection and disposal of waste oil?  Yes  No

### Staff

Are all your food handlers trained, supervised or given instruction to ensure food safety?  Yes  No

Have you any untrained, casual staff carrying out high risk food preparation?  Yes  No

Do your staff display a good standard of personal hygiene and wear clean over-clothing? Have you a good supply of clean overalls/aprons?  Yes  No

Are your staff aware that they should not handle food if suffering from certain illnesses?  Yes  No

Have you a first aid box with blue waterproof plasters?  Yes  No

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## Outdoor and Mobile Catering (part 3)

**Remember that food poisoning is preventable – you can help avoid it by carrying out these checks.**

### Safe food practices during the event

#### Storage

- Is good stock rotation carried out, and are stocks within their expiry dates?  Yes  No
- If you use raw and cooked foods are they adequately separated during storage?  Yes  No
- Are high-risk foods (e.g. cooked rice) stored under refrigeration below 8°C?  Yes  No

#### Purchase

- Are you purchasing raw ingredients or food products from a reputable company?  Yes  No

#### Preparation

- Do staff always wash their hands before preparing food, and after handling raw food?  Yes  No
- Are separate utensils used for raw and cooked food, e.g. tongs, knives, etc?  Yes  No
- Do you use separate chopping boards for raw and cooked food?  Yes  No
- If you answered 'no' to the previous question, are they properly disinfected between contact with raw and cooked foods?  Yes  No

#### Cooking

- Is all frozen meat and poultry thoroughly thawed before cooking?  Yes  No
- Is all meat and poultry cooked until it is piping hot (above 70°C and the juices run clear)?  Yes  No
- Are cooked and part-cooked food separated during cooking?  Yes  No

#### Reheating food

- Is all food reheated to above 75°C?  Yes  No
- Do you only reheat food once?  Yes  No

#### After cooking

- Is food cooked and served straight away?  Yes  No
- If 'no' is it hot held at 63°C or above until served?  Yes  No
- Or is the cooked food cooled to below 5°C?  Yes  No
- Once cooked, is food protected from contact with raw food and foreign bodies?  Yes  No

#### Cleaning

- Do you and your staff operate a 'clean-as-you-go' procedure?  Yes  No
- Are you using clean cloths and a 'food-safe' disinfectant/sanitiser to clean food contact surfaces?  Yes  No