



Food Stallholders Hygiene Form

For the Gamlingay Show
Gamlingay Village Primary School, 17th September 2022

Use this form to tell the event organisers the simple steps you will take to make sure that the food you make, serve or sell is safe. Please also read guidance details which can be found at

<https://www.food.gov.uk/business-guidance/safer-food-better-business>

The Event Organisers or food enforcement officers may stop you trading if it appears that you are not making adequate arrangements for food hygiene.

Food Business Name:	
Business Address:	
Telephone:	
Mobile:	
Email:	
Which Authority is the food business registered with? (if you are not registered contact the environmental health department at your local council).	

What type of foods will you be selling / handling? (Tick **ALL** that apply)

Wrapped, low risk (e.g., confectionary, bakery, cans / jars / bottle, dried or Frozen foods)	
Unwrapped, low risk (e.g., confectionary, bakery, dried foods, unprepared fruit / vegetables)	
Wrapped, high risk (e.g., packaged prepared salad / fruit & packaged foods containing meat, poultry, fish, eggs, dairy, etc that require chilling)	
Unwrapped, high risk (e.g., unwrapped prepared salad / fruit & foods containing meat, poultry, fish, eggs, dairy, etc that require chilling &/or that are prepared / cut / cooked at the event)	



What food training do food handlers have?

Name	Training

NB. If unwrapped foods are handled, at least one person on the stall should have up-to-date food hygiene training such as those provided by CIEH, RIPHH, RSH, or RIEHS accredited trainers.

Are all ingredients and allergens (i.e., nuts, gluten etc) labelled on all your products? If no, then you must contact the organisers ahead of the Show by e-mail

Item	Labelled Y/N

Tick or briefly describe how you will deal with the following food hygiene matters at the event.

Hand washing:

- Purpose built unit with hot and cold (or mixed) water + soap + hand drying
- Bowl with container / flasks / portable heater for water + soap + hand drying
- Other, please describe

Cleaning & disinfection:

- Anti-bacterial spray cleaner / sanitizer + disposable cloths / towels + purpose-built sink with hot and cold, or mixed, water + detergent
- Anti-bacterial spray cleaner / sanitizer + disposable cloths / towels + bowl with containers / flasks / portable heater for water + detergent
- Other, please describe.....

Preventing Cross contamination, see also cleaning:

- Separate storage units for raw and cooked / ready-to-eat foods.
- Separate container properly organized in one storage unit.
- Separate chopping boards / utensils / containers.
- Disinfecting boards / utensils / containers between raw & ready-to-eat use.
- Other, please describe



Cooking:

- Visual checks of centre of food (e.g., steaming, no pink meat, clear juices).
- Checks by probe thermometer.
- Hot cabinets / plates / lamps / Bain Marie for hot holding.

Name of business operator:

Signature: **Date:**

Position in the food business:.....