



## **MINIMUM STANDARDS:**

### **‘SCOTLAND’S LARDER LIVE!’ EXHIBITOR STALLS & ‘FOOD TO GO’ CATERERS**

Exhibitors at food fairs will often wish to provide samples to the public to showcase their product in order to encourage sales. However, this will mean that the operation is no longer just retailing and will require the provision of various facilities depending on the nature of the product.

The following minimum standards will be required, depending on the products involved:

#### **Low Risk**

This will include products such as jams, oils, biscuits, breads etc.

1. Suitable facilities for hand washing provided at the stall. The minimum acceptable standard would be a bowl with soap, towels and a readily accessible supply of clean water at a suitably warm temperature.
2. The use of gloves, gels and sani wipes should be in conjunction with hand washing and **not** a replacement.
3. Access to appropriate hot water and washing facilities for knives, cutting boards etc.
4. If any cleaning chemicals are to be used, they must meet the standards of:  
BS EN 1276:1997 or BS EN 13697:2001.

#### **High Risk**

Where high risk products such as meat, game and dairy products are to be offered to the public, especially if any of the product is to be cooked or re-heated at the stall, the stall holder or trader will be required to follow the same standards as those detailed in the below guidance “Hygiene and Safety Rules for Street Traders and Stalls.”

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#### **For reference**

### **HYGIENE AND SAFETY RULES FOR STREET TRADERS AND STALLS**

All stalls/vans that handle open foods and/or provide hot food (even if that food is for sampling only) must have the following facilities: -

1. Facilities for cleaning equipment including a potable supply of hot and cold water. All equipment coming onto the Showground should be cleaned before arrival.
2. Facilities for hand washing which must be provided with a supply of hot and cold water and which are separate from facilities for cleaning equipment.
3. Soap and hand towels, or paper towels, for washing and drying hands.
4. Surfaces must be in good condition and be easy to clean/disinfect
5. Cleaning chemicals i.e. a surface sanitiser/disinfectant which must be marked with BS EN1276:1997 or BS EN13697:2001.
6. Facilities must be provided for keeping foods cool. Fridges or other coolers should keep food at 5°C or below.
7. 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.

8. All hot foods on display for sale must be kept at 63° C or above.
9. All re-heated food must be heated to 82° C or above.
10. Means to dispose of waste water, food waste and other rubbish.
11. An Impervious floor covering should be provided in all food handling units. Keep food off the ground. Keep food covered to prevent the food being contaminated.
12. A first aid box with waterproof plasters.
13. A periodic inspection report (PIR) for an electrical installation should be available and portable electrical testing (PAT) of equipment should have been carried out.
14. "No Smoking" signage must be visibly displayed.

**It is strongly recommended that all food brought onto the site is pre-prepared to reduce the food handling and potential cross-contamination which may take place.**

**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.**

### **FOOD ALLERGY LABELLING LEGISLATION**

People with food allergies have to be extremely careful about what they eat. Food labelling is therefore very important to those with food allergies as there can be potentially serious consequences from eating food that they are allergic to.

On 13 December 2014, new legislation (the EU Food Information for Consumers Regulation No. 1169/2011) came into force which requires food businesses to provide allergy information on food sold unpackaged, in for example catering outlets, deli counters, bakeries and sandwich bars. Guidance has been developed to help businesses meet these requirements and further information on this is available from the Food Standards Agency website.

The Food Information Regulations 2014 were laid in Parliament on 15 July 2014 and came into force on 15<sup>th</sup> August 2014. The Regulation SI 2014/1855 is available from;  
<http://www.legislation.gov.uk/ukxi/2014/1855/contents/made>

An updated version of the FSA guidance notes on allergen management can be found at:  
<http://www.food.gov.uk/business-industry/allergy-guide>

More information about the new European legislation can be found on the European Commission website (Link available from FSA website).

### **FAILURES IN THE ACHIEVING ABOVE CONDITIONS**

- Failure to meet the minimum standards detailed in this document will in all likelihood, result in an enforced closure of trade stand.
- City of Edinburgh Council reserve full rights to temporarily or permanently enforce a trade stand operator to cease trading if failures of the minimum standards are evident.
- The Royal Highland Show will fully support the decision of City of Edinburgh Council in such matters. In such circumstances no refund or compensation will be issued for loss of trade as this will be deemed a 'breach of contract' between exhibitor and Royal Highland Show.
- City of Edinburgh Council may wish to pursue separate proceedings against exhibitor, dependent on the severity and nature of said incident.