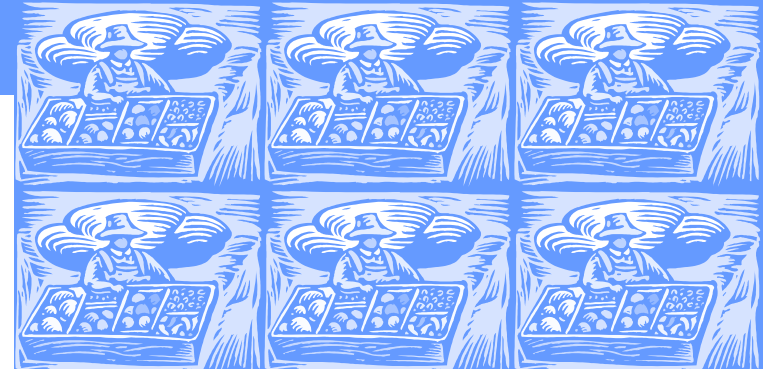




## Further information

More information can be found in the Markets and Fairs Guide 'Industry Guide to Food Hygiene Practice', telephone order 0207 8275882.



# Guidance for Stallholders at Farmers Markets

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## General guidance

Anyone considering selling open food/drink from a market stall must comply with Food Hygiene law. Foods most at risk will include cooked meats, fish and dairy products. Certain facilities may be shared provided they are conveniently accessible to all and properly managed.

The checklist below is guidance for market stalls:-

### **Protect From Risk Of Contamination:**

High risk wrapped/unwrapped foods should be protected from direct sunlight. Food should be kept in containers that are pest proof.

### **Keep Open Food Off The Floor:**

Ideally at least 18" above ground level.

### **Temperature Control:**

High risk foods should be kept in equipment capable of maintaining the appropriate control temperature. For hot food this temperature should be no less than 63°C and for cold foods below 8°C. Foods can be displayed un-refrigerated for no more than 4 hours.

### **Training:**

Handlers of open high risk food should be trained to at least a basic food hygiene certificate level or similar.

### **Clean/Washable Surfaces:**

Food surfaces should be smooth, non absorbent and capable of being cleaned/ disinfected.

### **Protective Clothing:**

Clean and washable over clothing should be worn by food handlers.

### **First Aid Kit:**

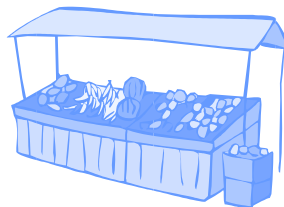
Should contain sterile dressings, including waterproof dressings.

### **Washing Facilities:**

Catering activities are likely to need a double bowl sink/drainage for washing equipment/ utensils. For other stalls a single sink should suffice. A suitable detergent/sanitiser should be used. Separate facilities to those for equipment are needed for hand washing. A supply of clean towels and soap must be provided.

### **Water Supply:**

An adequate supply of cold and hot water must be readily available to both hand and equipment washing facilities.



## Waste disposal

### **Liquid Waste:**

Unless markets have suitable soak away pits, waste water should be collected in capped containers and emptied into foul drainage systems. Potable and waste water containers should be clearly labelled to avoid confusion.

### **Dry Waste:**

Ideally, lidded receptacles should be provided and emptied regularly. Alternatively, plastic sacks can be used.

