



Market Stalls

General requirements



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This leaflet is produced by Environmental Health, Craven District Council.

CDC/F/003

August 2016



Anyone considering selling open food or drink from a market stall must comply with The Food Hygiene (England) Regulations 2006 and Regulation (EC) No 853/2004 Hygiene of Food Stuffs.

Protection food from risk of contamination

High risk, ready to eat perishable foods must be protected from the risk of bacterial, chemical and physical contamination during all stages of transport, handling, preparation, display and service. It is the stall holders responsibility to identify hazards and implement suitable controls to prevent harm to food.

Transport

- All foods must be wrapped, covered or placed in sealed washable containers to prevent contamination.
- All high risk food must be kept cool see temperature control) and the vehicles used must be kept clean and in good repair.

Storage and display

- Keep food off the floor, ideally 45cms above ground level.
- Food surfaces should be smooth, impervious and capable of being cleaned and disinfected.
- Keep raw and ready to eat foods apart at all times.
- If the same person is to handle and serve both products, then strict hand washing after handling raw foods must be observed
- All foodstuffs should be placed to avoid the risk of contamination; this may include the use of screens.

- The provision of colour coded tongs or disposable gloves for handling different foods may be necessary to keep handling of open food to a minimum.
- Any free samples must also be protected against contamination e.g. use disposable cocktail sticks or forks to prevent handling. Samples should only be on display for as short a period as possible then replenished.

Temperature Control

- All perishable foods should be kept at a suitable temperature.
- Food which is usually stored in the fridge should be kept below 8°C. If a refrigerated unit is not available it may be adequate to store the product in an insulated container with ice packs. It is possible to display the product at ambient temperatures for a short period of time but no more than 4 hours. It is recommended that you only keep a minimum amount of food at ambient temperature to minimise the amount of time it is out of temperature control.

If you are selling hot food you must ensure that it is thoroughly cooked before it is sold and keep it hot prior to sale i.e. above 63°C.

