

Checklist for Mobile Caterers

We have provided this checklist 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.

Remember that Food Poisoning is preventable - you can help avoid it by carrying out these checks.

Task	YES	NO	N/A
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? Do you keep monitoring record sheets, training records, etc? Are these available for inspection on your trailer/stall? Storage Are all food storage areas under cover and protected from contamination? Are they clean and free from pests? Do you have enough refrigeration? Does it work properly? Food preparation and service areas Have you got enough proper washable floor coverings for the food preparation areas? Have you got precautions to keep mud out of the stall in wet weather? Are all worktops and tables sealed or covered with an impervious, washable material? Have you got enough preparation work top space? Have you got enough wash hand basins? Are they supplied with hot and cold water, soap and paper towels? 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? 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? Have you got enough fresh water containers? Are they clean			

<p>and have they got caps?</p> <p>Have you got a supply of hot water reserved for washing up and hand washing?</p> <p>Have you got adequate natural/artificial lighting, particularly for food preparation and service at night?</p> <p>Is all your food equipment in good repair? Are any repairs outstanding since your last event?</p> <p>Can you keep high risk foods stored/displayed at 8C or less?</p> <p>Cleaning</p> <p>Is your stall/vehicle clean? Can it be kept clean? Have you allowed time for thorough cleaning of the vehicle/stall equipment between events?</p> <p>Do you have a written cleaning schedule to ensure all areas are kept clean?</p> <p>Have you an ample supply of clean cloths and a 'food-safe' disinfectant/sanitiser to clean food and hand contact surfaces?</p> <p>Are the cleaning chemicals stored away from food?</p> <p>Contamination</p> <p>Can food be protected from contamination at all times?</p> <p>Is the unit free from pests and is open food protected from flying insects?</p> <p>Food waste</p> <p>Have you got proper bins with lids for food and other waste?</p> <p>Do you have appropriate arrangements for the disposal of food waste and recycling?</p> <p>Do you have arrangements for the collection and disposal of waste oil?</p> <p>Staff</p> <p>Are all your food handlers trained, supervised or given instruction to ensure food safety?</p> <p>Have you any untrained, casual staff carrying out high risk food preparation?</p> <p>Do your staff display a good standard of personal hygiene and wear clean over-clothing? Have you a good supply of clean overalls/aprons?</p>			
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<p>Are your staff aware that they should not handle food if suffering from certain illnesses?</p> <p>Have you a first aid box with blue waterproof plasters?</p>			
<p>Safe Food Practices During Event</p> <p>Storage</p> <p>Is good stock rotation carried out, and are stocks within their expiry dates?</p> <p>If you use raw and cooked foods are they adequately separated during storage?</p> <p>Are high-risk foods (e.g. cooked rice) stored under refrigeration below 8°C?</p> <p>Purchase</p> <p>Are you purchasing raw ingredients or food products from a reputable company?</p> <p>Preparation</p> <p>Do staff always wash their hands before preparing food, and after handling raw food?</p> <p>Are separate utensils used for raw and cooked food, e.g. tongs, knives, etc?</p> <p>Do you use separate chopping boards for raw and cooked food?</p> <p>If you answered 'no' to the previous question, are they properly disinfected between contact with raw and cooked foods?</p> <p>Cooking</p> <p>Is all frozen meat and poultry thoroughly thawed before cooking?</p> <p>Is all meat and poultry cooked until it is piping hot (above 70°C and the juices run clear)?</p> <p>Are cooked and part-cooked food separated during cooking?</p> <p>Reheating food</p> <p>Is all food reheated to above 75°C?</p> <p>Do you only reheat food once?</p>			

<p>After cooking</p> <p>Is food cooked and served straight away?</p> <p>If 'no' is it hot held at 63°C or above until served?</p> <p>Or is the cooked food cooled to below 5°C?</p> <p>Once cooked, is food protected from contact with raw food and foreign bodies?</p> <p>Cleaning</p> <p>Do you and your staff operate a 'clean-as-you-go' procedure?</p> <p>Are you using clean cloths and a 'food-safe' disinfectant/sanitiser to clean food contact surfaces?</p> <p>Health & Safety</p> <p>Have the gas appliances been fitted and tested by a competent Gas Safe engineer. Certificates should be available?</p> <p>Are LPG cylinders in a fire resistant, lockable compartment with adequate ventilation at high and low levels?</p> <p>Are all cylinders kept away from heat and ignition sources?</p> <p>Are all gas cylinders kept in an upright position and secured with chains or straps?</p> <p>Have all portable electrical appliances been PAT tested?</p> <p>Is all electrical equipment maintained in good repair, i.e. no exposed wires etc.</p> <p>If used, are generators protected from interference and situated to reduce noise and fume nuisance?</p>			
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