



Food Trader Health and Safety Policy

Every food trader on site must adhere to the requirements outlined in this policy. All these requirements must be in place and made available to assess by a member of our team before commencing to trade.

- Your food business must have a Food Hygiene Rating of 4 or higher at the time of show
- All members of staff must hold a minimum of level 1 in an acceptable form of food safety training. Certificates must be made available and no more than 3 years old
- An up to date Food Safety Management System document must be made available when requested (HACCP, SFBB etc.)
- A dedicated hand wash basin with warm running water must be in operation and made available for testing

- Adequate coverage for food(s) on display must be used (sneeze screens/guards, cake covers etc.)
- Regular documented fridge temperatures must be checked and recorded throughout operational hours
- All barbequed food, including chicken, which cannot take place under a marquee or other structure, must be contained within lidded drums or BBQs with a chimney / flue to reduce smoke emissions
- Food allergen information must be displayed clearly at all stalls
- Colour-coded chopping boards must be used for raw meat, raw fish, cooked meat, salad and fruit, vegetables and bakery/dairy
- A fully equipped first aid kit must be readily available
- A non-slip ground sheet must be used for the floor areas of all catering back of house
- Adequate and clean clothing protection to be used, such as aprons.

Don't hesitate to contact us if you have any questions.

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