



HYGIENE SAFETY AND STANDARDS

for

MOBILE TRADERS



Lothian & Borders Food Liaison Group

This guidance has been produced by Lothian and Borders Food Liaison Group it is intended to provide information for both new and existing street traders and for those operating from mobile premises. This guidance aims to provide consistent information and advice across our council boundaries.

Further and specific information can be obtained by contacting the appropriate authority, contact details are given below:-

City of Edinburgh Council	0131 529 3030
East Lothian Council	01620 827365
Midlothian Council	0131 270 7500
Scottish Borders Council	01896 662706
West Lothian Council	01506 775400

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Introduction

Mobile Traders

Mobile traders include mobile premises, kiosks, stalls, vehicles, trailers and other such similar premises. For the purposes of this guidance these will all be referred to as mobiles.

Some of these activities will require a Civic Government Street Traders Licence and you should contact the appropriate licensing authority (see Appendix 2). A licence will be required for each council area in which you trade.

Street Traders Licence

A copy of the current street traders licence must be displayed on the premises and any identification badge worn as required.

Registration

All vehicles and stalls trading in food should be registered with the food authority at least 28 days prior to commencement of business, unless they are operating from a premises, which is already registered. Application forms for registration of the food business may be obtained from the appropriate Local Food Authority (see further information – Appendix 2).

Legal References

All vehicles and stalls must comply with the relevant provisions contained within the following statutes and regulations made thereunder:-

The Food Safety Act, 1990

The Food Hygiene (Scotland) Regulations 2006

The Health & Safety at Work etc Act 1974

The Civic Government (Scotland) Act 1982

The Food Labelling Regulations 1996 (as amended)

General Requirements for all Food Vehicles and Stalls

Dimensions

Vehicles shall be constructed and designed to enable operations to be conducted hygienically from the vehicle in a manner to the satisfaction of the Council. Headroom within the vehicle should be adequate to allow the operator to stand upright when working.

Lighting

Vehicles shall be provided with sufficient natural lighting and suitably protected artificial lighting to enable persons working to carry out that work safely.

Ventilation

Every vehicle shall be provided with sufficient ventilation, not including the open service hatch of the vehicle. Roof ventilators must be designed to prevent the entry of dust and insects.

Drainage

Waste water resulting from the food operation shall be collected in a suitable receptacle and not discharged directly to the carriageway or footpath.

Refrigerated Storage and Temperature Control

Vehicles shall be provided with suitable and sufficient temperature controlled storage facilities (fridges, freezers or other suitable means) for perishable and frozen foodstuffs. The food manufacturers recommended instructions relating to the temperature for storage and the use of particular foodstuffs must be followed. A thermometer(s) must be provided and used to ensure that fridges and freezers (and where appropriate cool boxes) are operating correctly and that appropriate food temperatures are being maintained and monitored.

Where your trade involves any form of temperature control you must provide a suitable probe thermometer to ensure that suitable food temperatures are being maintained and monitored. These temperatures should be regularly recorded during each working day.

It should be ensured that probe thermometers are accurate (check using melting ice and boiling water) at least once per month. Probe thermometers must be disinfected (using suitable non tainting probe wipes) before and after each use.

Protection of Food

All food on display for sale must be protected from contamination. Suitable 'sneeze guards' must be provided where appropriate to protect open food from direct handling by the public and to prevent the public touching hot plates, etc. Food packaging materials should be kept wrapped (or otherwise protected) until ready for use. When the vehicle is in motion all windows and external doors must be kept closed.

Sleeping in Food Vehicles

No food vehicle may be used as sleeping accommodation.

Hand Washing Facilities

All vehicles must be provided with a wash hand basin used solely for hand washing. Each wash hand basin must be provided with an adequate supply (at all times) of both hot and cold water, or warm water at a suitably controlled temperature. The water should be supplied to the basin directly from the taps. The practice of having to use jugs to transfer hot water to the basin is not recommended.

A supply of soap (bactericidal or anti bacterial liquid non perfumed soap is preferred), and a hygienic means of drying hands e.g. disposable paper towels must be provided at the wash hand basin.

Cleanliness and Construction

Mobiles need to be constructed in such a way that they can be kept clean and you can carry on your food business hygienically. Interior surfaces and fittings should be constructed of light coloured durable, smooth and impervious materials that will survive cleaning and cleaning chemicals. The interior of the vehicle should be designed to minimise ledges and other dirt gathering features. Floor coverings should be durable, impervious, and where appropriate non-slip. Wood is not usually acceptable.

You will need to write down a cleaning schedule to be followed when cleaning the premises and its fixtures, equipment and fittings. Inspectors will check that you are following this cleaning schedule. Materials for “cleaning as you go” should be available for use during trading – particularly for sanitising work surfaces. Facilities and materials suitable for the cleaning of the vehicle must be provided at the location in which the vehicle is garaged. Cleaning materials must be stored away from foods.

Business Name

The name and address (or post code) of the person carrying on the business must be legibly and conspicuously inscribed on the vehicle (or be otherwise easily seen/displayed when trading).

Control of Refuse

A suitable impervious receptacle with a close fitting lid for the storage of refuse generated during trading must be provided. Refuse receptacles (bins) must be cleaned and disinfected at the end of each working day. Foot operated pedal bins or sack liners are recommended as are the use of disposable bin liners. Cardboard boxes or similar containers should not be used.

Vehicles operating from a fixed stance must provide suitable bins for customer use. Traders are expected to keep the area around their stance clear of litter and debris arising from their activities.

Traders are responsible for ensuring rubbish is properly disposed of as trade waste.

First Aid Kit

Vehicles shall be provided with a suitable first aid kit containing an adequate supply of bandages and dressings (including blue coloured waterproof dressings) readily accessible for use by persons engaged in the food business.

Accident Book

An accident book must be kept on the vehicle. It should be noted that certain categories of accidents must be reported (see further information). If you are unsure on this matter please contact this office.

Personal Hygiene

Hands and fingernails must be washed before starting work and at frequent intervals throughout the working day, and in particular before handling food.

Outdoor clothing and personal belongings must not be stored in the sales area of the vehicle.

Suitable clean protective clothing including head coverings must be worn by food handlers at all times whilst engaged in the handling of food. Any cuts or sores must be kept covered with a suitable blue covered waterproof dressing.

It is particularly important that persons suffering from a communicable disease, food poisoning or diarrhoea do not handle food for at least 48 hours after symptoms have stopped or until cleared to do so by a medical practitioner.

Smoking is prohibited in the vehicle. Suitable 'No Smoking' signs must be displayed.

Persons employed in any food business must adopt hygienic methods and practices in order to ensure that food is protected from the risk of contamination. Open food not being prepared should be kept covered.

Food Hygiene Training

Food handlers must be suitably trained, and where appropriate supervised in matters relating to food hygiene and safety. Lothian and Borders Food Group will require those working on food mobiles to provide evidence of training equivalent to the REHIS Elementary Food Hygiene Training or equivalent Course within 3 months of the commencement of their employment. In addition to this it is recommended that refresher training be undertaken at least every 5 years.

Persons in a supervisory role and/or responsible for implementing the food safety management system should undertake additional training including training in HACCP principles.

Food Safety Management System

All proprietors of food businesses must have in place a food safety management system for their business based on HACCP principles (Hazard Analysis and Critical Control Point): -

- (a) identifying any hazards that must be prevented, eliminated or reduced to acceptable levels;
- (b) identifying the critical control points at the step or steps at which control is essential to prevent or eliminate a hazard or to reduce it to acceptable levels;
- (c) establishing critical limits at critical control points which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards;
- (d) establishing and implementing effective monitoring procedures at critical control points;

- (e) establishing corrective actions when monitoring indicates that a critical control point is not under control;
- (f) establishing procedures, which shall be carried out regularly, to verify that the measures outlined in sub-paragraphs (a) to (e) are working effectively; and
- (g) establishing documents and records commensurate with the nature and size of the food business to demonstrate the effective application of the measures outlined in subparagraphs (a) to (f). When any modification is made in the product, process, or any step, food business operators shall review the procedure and make the necessary changes to it.

Where your business involves any form of temperature control you will be required to monitor that your critical temperature controls are operating correctly. Thus regular temperature checks will be required on each working day. Such checks must be recorded

The Food Standards Agency Scotland in conjunction with Scottish Local Authorities have developed the Food Safety Management Systems CookSafe and Retail Safe. CookSafe and Retail Safe are designed to help small businesses comply with the above requirement.

Hard copies of all versions of CookSafe (ISBN 978 011 702140 2) and RetailSafe (ISBN 978 011 702145 7) can be purchased from the Stationery Office at www.tsoshop.co.uk or the sales hotline on 0870 600 5522. Alternatively, copies may be downloaded from the Food Standards agency website www.food.gov.uk/scotland Free copies of these documents may still be available from your local food authority (see Appendix 2).

Insurance

You should ensure that you are suitably insured and have adequate Public Liability Insurance and Employers liability insurance where appropriate.

Water

All water to be used in mobiles must be potable. For further information see Appendix 3.

Additional Requirements Relating to Sale of Meat and Meat Products

The following standards apply to vehicles and stalls retailing meat and meat products in addition to the general standards which apply to all mobile traders.

1. Raw and cooked meats and meat products must be stored separately under suitable temperature control. They must be handled in a manner, which avoids cross contamination. Hands must be washed on every occasion after handling raw meat/meat products and before handling cooked meats/meat products.
2. Separate utensils and cutting boards should be used for the serving of raw and cooked meats. Raw and cooked meats must be stored and displayed separately.

If vacuum packers are used there must be a separate packer for both raw products and cooked products.

3. Serving tongs must be used where appropriate.
4. All fittings and equipment should be of non-corroding material such as stainless steel or other durable easily cleanable material. The use of wood should be kept to an absolute minimum and is not permitted on any surface with which the meat comes into direct contact.
5. If hanging rails are provided they should be so placed that the movement of the vehicle will cause minimum contact between the meat hung on the rails and the bodywork of the vehicle. Where this is not possible the wall of the vehicle will be considered a food surface and should be constructed accordingly.
6. Equipment used in the preparation or storage of meat products shall, after cleaning, and at least once on every day on which it is used, be treated with steam or water at a temperature not lower than 76.7°C , or washed with clean hot water containing an efficient bactericidal agent in suitable quantity, and thereafter rinsed with clean water.

Additional Requirements Relating to the Sale of Prepared Hot Foods

The following standards apply to vehicles or stalls retailing prepared hot food in addition to the general standards, which apply to all mobile traders.

1. Adequate washing facilities for the cleaning and sterilisation of utensils and equipment should be provided, i.e. the provision of at least one sink supplied with piped hot and cold water in addition to the wash hand basin. It is generally recommended that two sinks of adequate dimensions be provided. Additional washing facilities may be required to the satisfaction of the local food authority.
2. High risk foodstuffs such as meat should be stored as per manufacturer's instructions pending preparation. Particular care must be taken to separate raw and cooked foods during all stages of storage/preparation to prevent possible cross contamination.
3. Particular care must be taken to ensure that separate knives and cutting boards (preferably colour coded) are used for raw meats and cooked foods. Knives for raw meats should be clearly marked and kept in separate impervious containers.
4. All working surfaces, cutting boards, trays, knives and cloths etc., must be cleaned and sterilised with a suitable bactericidal detergent as often as necessary throughout the day in addition to at the end of the working day.
5. Depending upon the nature of the business, additional mechanically assisted ventilation may be necessary. This must be to the satisfaction of the local food authority.
6. Re-heating of foods is to be discouraged. Should foods be re-heated they must be heated to a temperature of not less than 82°C. A thermometer must be provided to monitor such temperatures.

Additional Requirements Relating to the Sale of Ice Cream

The following standards apply to vehicles and stalls retailing ice cream in addition to the general standards which apply to all mobile traders.

1. The vehicle should only be used for the sale of ice cream and consumable commodities. Other articles of food or non-food items, which are potential contaminants, should not be carried.
2. A wash hand basin must be provided as described in the general conditions. A second sink must be provided for general cleaning purposes. This should also be provided with adequate supplies of hot and cold water, or warm water at a suitably controlled temperature.
3. Scoops, servers and other utensils must be maintained in good condition and replaced if their surfaces become broken or cracked in any way. They must be cleaned and disinfected each day before use and at frequent intervals during trading. The disinfectant used should be non-tainting. Quaternary ammonium compound (QAC) disinfectants specially formulated for this purpose may be obtained from your ice cream supplier. Between uses scoops and servers should be rinsed in a bowl of clean water and then stored in a solution of the disinfectant. Before the scoop server is next used, the disinfectant residues should be rinsed off in a separate bowl of clean water (the 3-bowl method). The contents of the bowls should be changed frequently during the day (at least every hour or more frequently if they become heavily soiled). Proprietary three-compartment scoop holders are available for this purpose. A supply of disinfectant solution and enough clean water for the day's trading should be carried on the vehicle.
4. Suitable freezers/conservators must be provided to ensure that the temperature of the ice cream is satisfactory. Bulk freezers should maintain ice cream at -18°C (or colder). Display freezers (conservators) should maintain ice cream at -10°C (or colder). If ice cream melts it should be discarded or returned to the manufacturer. Conservators/freezers must be well maintained and thoroughly cleaned. They must be defrosted regularly and should be used only for the storage of ice cream, liquid ice cream mixes and iced lollies. Returnable/refillable containers should be rinsed out and returned to the manufacturer for proper cleaning and disinfection.
5. If soft serve ice cream is sold, the temperature of the pasteurised liquid mix (or sterilised mix once open) must never exceed 7.0°C . If pasteurised mix goes above this temperature it should be discarded. The hopper of the soft serve ice cream should be capable of maintaining the ice cream mix temperature below 7.0°C . The cleaning of soft serve equipment is complex. Inspectors will check that you are following the manufacturer's instructions concerning cleaning methods and frequencies. You must ensure you have the correct cleaning materials and that these are used in accordance with the manufacturers' instructions.
6. A suitable thermometer must be provided and used to check that the above temperatures are maintained.
7. Wafers, cones and other confectionery items used in conjunction with the serving of ice cream may be used directly from their packages provided these are raised off the floor and not exposed to the risk of contamination by customers and insects etc. Toppings, fruit sauces and syrups, if not packaged in ready to use containers, should be decanted into suitable lidded, impervious containers before use. This is particularly important once canned fruits have been opened.

8. Suitable facilities must be available for cleaning ice cream vehicles and equipment. At the end of every working day, or more frequently if required, all ice cream equipment should be thoroughly cleaned and sanitised. Counters and other working surfaces should be cleaned with a warm solution of a sanitiser. Windows shelves and floor coverings require to be washed with warm water and a suitable detergent.
9. In order to comply with labelling requirements, a notice must be conspicuously displayed near to the point of sale advising the customer of the type of ice-cream (dairy or 'non dairy') and of presence of any antioxidants, colours, flavour enhancers, flavourings, preservatives or sweeteners in the ice cream being sold. A suitable notice to this effect may be obtained from your ice cream supplier (examples are attached at Appendix 1).

Additional Requirements Relating to the Labelling of Loose and Prepacked for Direct Sale Foods

All foods sold at retail level must be labelled and advertised in such a manner that the consumer is properly informed and is not misled.

These notes refer to products that are sold non-prepacked ("loose") or prepacked for direct sale (packed in premises for sale on those premises).

These foods must be labelled with the following information:-

- The name of the food.
- A declaration of the presence of any antioxidants, colours, flavourings, flavour enhancers preservatives, sweeteners and/or flour improvers.
- Meat products must be labelled with a quantitative ingredient declaration (QUID) for each meat species present
- Fish must be labelled in accordance with the Fish Labelling (Scotland) Regulations which includes the need to declare the name of the fish, the production method and catchment area. Further detailed information is available from your local food authority.
- Melons and potatoes must include an indication of their variety in their labelled name.

Special labelling arrangements apply to eggs, cheese made from unpasteurised milk, foods containing additives, genetically modified or irradiated ingredients as well as those that have undergone certain processes.

All of the information detailed above must be marked legibly and conspicuously on the wrapper of the food, or a ticket in immediate proximity to the food to which it refers or in a notice that is readily discernible to an intending purchaser in English and must not be covered or defaced.

Remember, it is your responsibility to ensure that all food you offer for sale complies with the Regulations.

If you require any further advice you should contact your food authority (see information section).

Additional Requirements Relating to the Labelling of Pre-packed Foods Advice for retailers

All foods sold at retail level must be labelled and advertised in such a manner that the consumer is properly informed and is not misled. In addition pre-packed foods must be labelled with the following information:

- The name of the food, this must be sufficiently precise to inform a purchaser of the true nature of the food. A brand or trade name is not sufficient.
- A list of ingredients headed by the word “ingredients” and noted in decreasing order of weight at the time of preparation of the food.
- Where there is a characterising ingredient or special emphasis is given to an ingredient there is a requirement to mark the ingredient(s) with a quantitative ingredient declaration (QUID) specifying the per cent of the ingredient present in the food.
- The presence of certain categories of allergens.
- A durability indication, the words “Use By” followed by a date for highly perishable foods or the words “Best Before” or “Best Before End” followed by a date for most other foods.
- Any storage conditions necessary to ensure the product life.
- Any special conditions of use.
- The name and address of the manufacturer or packer or of a seller established within the EC.

Special labelling arrangements apply to meat products, cheese made from unpasteurised milk, eggs, foods containing additives, genetically modified or irradiated ingredients as well as those that have undergone certain processes.

If foods are marked with any nutritional claims, e.g. “low calorie” or “low fat”, the regulations require labelling with nutritional information in a prescribed format and content.

All of the information detailed above must be marked legibly and conspicuously on the packaging in English and must not be covered or defaced. It is an offence (for anyone other than the person originally responsible for dating the food) to remove or alter a ‘Use By’ date.

Food must not be sold beyond the marked “Use By” date. Any food sold beyond the marked “Best Before” date which proves not to comply with the Food Safety requirements may lead to the Food Authority pursuing the retailer, not the manufacturer. You are strongly advised not to sell food beyond the “Best Before” date.

You should take care when purchasing stock to ensure these requirements are fulfilled. Particular attention will be required when purchasing stock intended for foreign markets. Labelling legislation outside the EC is not identical to the regulations enforced in the UK. A product labelled in English for a non-EC country may not comply with the Regulations. The composition of the product will also be governed by different regulations and may not comply with UK requirements.

Remember, it is your responsibility to ensure that all food you offer for sale complies with the Regulations.

If you require any further advice, or are unsure whether food you stock complies with the legislation, you should contact your local food authority (see information section).

Additional Requirements Relating to Health and Safety

The following standards relating to health and safety apply to all vehicles and stalls.

Risk Assessments

The Management of Health and Safety at Work Regulations (MHSWR 1999) require every employer and self employed person to carry out a suitable and sufficient assessment of the risks to the health and safety of his employees and other people who may be affected by his undertaking.

A free booklet called “Five Steps to Risk Assessment” which you can complete is available. However, only employers with five or more employees are legally required to record the significant findings of their risk assessment.

A risk assessment will involve the identification of hazards which are present and then evaluating the extent of the risks involved taking account any precautions being taken.

In mobiles the main hazards will be fire and explosion associated with the use of LPG, slips and trips inside the MCU or on the access to it, cuts and burns associated with equipment and appliances.

Further advice on health and safety matters may be relevant is contained in a free booklet called Preventing Slips, Trips and Falls at Work (IND(G) 225(L)). There is also some useful advice in the HSE publication ‘Health and Safety In Kitchens and Food Preparation Areas’ (HS(G)55 which is available from HSE Books or Waterstones Bookshop.

General Conditions

The layout of the vehicle and methods of operation within must be such that they expose no risk to the health and safety of either the operator or any member of the public.

Fire Fighting Equipment

All vehicles must be provided with fire extinguishers of suitable size and type which are adequately maintained and located in a readily accessible positions. A dry powder extinguisher conforming to BS5423 and rated at 89B (e.g. minimum capacity of 9kg) should be carried in vehicles utilising LPG cylinders. Where frying is undertaken a heavy-duty fire blanket (BS6575 1985 and BSEN 1869: 1997) must be provided. All extinguishers should be inspected annually and records of such inspections affixed to the appliance.

Further information on fire safety issues may be available by contacting the Fire Safety Officer at Lothian and Borders Fire and Rescue Service.

Additional requirements Relating to the Use of LPG

A gas safety certificate from a reputable company (GasSafe registered for inspecting LPG in mobiles) indicating that the gas system has been thoroughly checked and is safe, must be submitted to the Council at least once per annum (or more frequently if deemed appropriate).

- a) All cylinders including reserves must be stored upright in a container or compartment used solely for the storage of LPG which is vented at both high and low level to the outside air.
- b) The compartment must only be accessible from the outside of the vehicle, it should be lockable and it should have a notice attached indicating the presence of gas containers.
- c) The internal walls of the compartments must be constructed to give a minimum of 30 minutes fire resistance and be gas tight to the interior of the vehicle.
- d) Pipe work should be as short as is reasonably practicable and should be of drawn copper or stainless steel. The pipe work should be supported at intervals not exceeding 1 metre and where it passes through partitions it should be protected by means of rubber grommets. All flexible gas pipes must be fixed permanently at both ends.
- e) Lengths of flexible high-pressure hose should be kept to a minimum.
- f) All appliances served by LPG should be securely fixed to the vehicle and must be fitted with flame failure devices as required by the relevant British Standards.
- g) Adequate ventilation should be provided and suitable flues fitted to all appliances.
- h) Appliances should not be lit whilst the vehicle is in motion nor should they be left unattended when in use.
- i) Every LPG pipe should terminate with a readily accessible shut off valve immediately before the appliance.
- j) All pipe work and appliances should be regularly tested for leak using soap solution.
- k) **In addition to the above an easily accessible single emergency shut off valve (which cuts off the gas supply to all appliances) should be provided in the vehicle.**

Electrical Safety

The electrical distribution system in the mobile (the electrical wiring, connectors and appliances) are subject to The Electricity at Work Regulations. Every employer or self-employed person has a duty to comply with these regulations and must ensure that your electrical system in the workplace is safe. In particular, attention must be given to the following: -

- a) Electrical connectors, cables. must be waterproof and suitable for external use.
- b) Cables should be sited so that they are not subject to any abuse through wear and tear, strain on connections, mechanical damage abrasions or exposure to heat.
- c) Sockets, plugs and connectors must be visually checked for damage on a regular basis.
- d) Generators must be sited so that they cause minimum disturbance to other traders, to the general public and surrounding environments and are suitable for external use.

Fuel should be stored in approved containers in well-ventilated areas away from sources of ignition and away from food.

- e) All electrical appliances must be examined initially for suitability and thereafter on a regular basis.
- f) It is imperative that all electrical items are suitable for their intended use.

- g) The electrical system should be protected by appropriate residual current devices and circuit breakers.
- h) If you are maintaining refrigeration equipment or are charging batteries overnight do not trail cables across public footpaths when doing so.

Training

All persons working in a mobile catering unit must be given adequate instructions and information on the dangers associated with LPG, action they must take in the event of an emergency (whether a gas leak or a fire), how to safely change cylinders and how to safely use equipment and appliances.

Written information can be obtained from your LPG supplier or the equipment manufacturer.

Slips and Trips

Slips and trips account for a high number of accidents at work. There must be safe access into the mobile and the floor surface inside the mobile must be kept free from substances which are likely to cause someone to slip. On a wet day, your risk assessment may decide that in order to control the risk associated with water on the vehicle floor a suitable non-slip mat or walkway should be provided.

Control of Substance Hazardous to Health (COSHH)

COSHH regulations requires that you carry out an assessment of the use of hazardous substances. This basically means looking at the substances you use to see if they are hazardous in any way. Information is present on the container. Data sheets are also available from chemical suppliers. Think about the risks to peoples health from the way the substances are used. Where there are significant risks decide on the action you must take.

Note that some cleaning chemicals may fall within the COSHH Regulations. Ensure that they are properly used. Many cleaning chemicals should never be mixed with other chemicals. Cleaning chemicals must be properly stored in suitably marked containers. Never store cleaning chemicals in food containers. Some cleaning chemicals may be an irritant to the skin or eyes and their use will require protective equipment such as gloves.

A free booklet is available on the COSHH Regulations (IND (G) 136L).

Further Health and Safety Advice

Free and confidential health and safety advice for small businesses (including Health and Safety Risk Assessment assistance) may be available by contacting the The Scottish Centre for Healthy Working Lives Tel No. 0800 019 2211 www.healthyworkinglives.com

Further information on health and safety matters (including some free information leaflets for caterers) is available on the HSE website www.hse.gov.uk

Appendix 1 – Example of Ice Cream Notice

**Ice Cream Sold From These
Premises May Contain Colour
and Flavourings**

Food Labelling Regulations 1996

**Dairy Ice Cream Sold From
These Premises May Contain
Colour and Flavourings**

Food Labelling Regulations 1996

Appendix 2 – Further Information

Local Food Authority/Environmental Health Contact Details:-

City of Edinburgh Council	0131 529 3030
East Lothian Council	01620 827365
Midlothian Council	0131 270 7500
Scottish Borders Council	01896 662706
West Lothian Council	01506 775400

Licensing Contact Details:-

City of Edinburgh Council	0131 529 3030
East Lothian Council	01620 827365
Midlothian Council	0131 270 7500
Scottish Borders Council	
West Lothian Council	01506 775400

Food Hygiene Training Providers:-

Details of (some) food hygiene training providers is available by contacting:-

- Your local food authority.
- The Royal Environmental Health Institute for Scotland (REHIS), Manor Place, Edinburgh, (Tel. No. 0131 225 5444) (website: www.royal-environmental-health.org.uk)
- Your trade body (where applicable).

APPENDIX 3 – Water Use In Mobiles

Water Supply

The water used to fill the water containers is important. It should:-

- Come from a tap fed directly by mains water. It should not come via a loft storage tank, unless you can show that it is cleaned out regularly. If you need to use water that does not come from the public (mains) water supply, i.e. a Private Water Supply you must contact your local Food Authority to discuss this in more detail.
- Not come from a hose if this can be avoided. If it does, the hose will need cleaned in the same way as the water tanks themselves (see below). If a hose is needed, it must not come into direct contact with the ground, as this can allow dirt and bacteria into the containers.

Water Containers in Mobile Businesses

If you use portable containers of any type to carry water for use in your food operation, then you must take precautions to make sure that the water does not become contaminated.

Container Types

Only use containers which are designed for “food use” and keep them in good condition. If you can't clean them effectively any more, you will need to replace them.

Cleaning Water Containers

To make sure that water in containers is safe to use for food preparation, hand washing and cleaning etc, the following cleaning procedure must be followed regularly – preferably at the end of each working day. Also use this method before using new containers for the first time.

Clean water containers must be clearly distinguished from those used for wastewater.

1. Empty all remaining water from all containers.
2. Only use fresh mains water from a clean tap for cleaning.
3. Clean and wash the outside of the container to remove any dirt, dust or other contamination. Use hot water and a suitable bactericidal detergent (in accordance with manufacturer's instructions).
4. Thoroughly rinse out the container.
5. Following the pack instructions, make up a suitable sterilising solution (e.g. Milton, home brew cleaner or products intended for caravans). Use this to fill the water container to the brim and leave to stand for the recommended contact time. Always ensure that you have read and understood the instructions before using any cleaning chemical.

6. At the same time, clean and soak the cap and any pipework in a bowl of the solution. Remove any seals from the cap. Make sure all of the pieces are under the water.
If you can't disconnect your pipework, you can clean it in place by pumping the solution through your pipes at stage 8, below.
7. Pay particular attention to the neck of the container and the cap, which have been found to carry dangerous bacteria. You may need to use a small brush for this. Keep the brush for cleaning only and don't use it for anything else.
8. After the contact time empty away the solution and, if the instructions call for it, then rinse with fresh water.
9. Put the cap back on and store the container in a clean area until it is needed again.
10. Fill containers straight from a clean mains tap, in a clean area. Do not use a filling pipe if it can be avoided. If you have to use one then clean it immediately before use using the sterilising solution as above.

This procedure will help to keep your water in a safe condition – but only if it is followed carefully every time.

Samples may be taken of the water you use. If it is found to be unsafe then legal action may be taken against you.