

# **MOBILE TRADERS FOOD HYGIENE NATIONAL STANDARD**

## **Introduction**

This document only relates to mobile food units where the operation of such requires a Street Trader's Licence under the Civic Government (Scotland Act) 1982 (as amended).

For the purposes of this document, the term "mobile traders" includes mobile premises, kiosks, stalls, vehicles, trailers and other such premises. All such categories shall henceforth be referred to within this document as "mobile food units".

## **Structural and operational requirements**

These standards cover only structural requirements for Mobile Food Units. The text represents structural aspects which shall be considered as core requirements for the assessment for a Certificate of Compliance. Operational matters which can only be assessed during normal trading are not included within this standard.

## **Notification of the Food Authority [Registration]**

The food business operator must ensure that the Food Authority in which the mobile food unit is normally based (even when not trading) is notified of the existence of that food business. The information duly requested must be provided by the food business operator in order to enable relevant details to be entered on the register of food premises held by the Food Authority.

Any other premises used for preparation of food which is to be sold from a mobile food unit must be registered as such by the Food Authority within which it is located.

## **Street Trader's Licence**

In order for a person to obtain a Street Trader's Licence under Section 39 of the Civic Government (Scotland) Act 1982, the mobile food unit operated by that person must be subject of a valid Certificate of Compliance from a Food Authority.

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

## **Certificate of Compliance**

In order to obtain a Certificate of Compliance under Section 39 of the Civic Government (Scotland) Act 1982, the mobile food unit must be inspected by the Food Authority which has registered that food business/mobile food unit.

If the trader/unit is not registered in Scotland, the inspection and issue of a Certificate of Compliance must be undertaken by the Scottish Food Authority in which the application for a Street Trading Licence is made, or another authority to which an application for a street trader's licence in respect of this activity is or has been made.

## **Period of validity**

Any Certificate of Compliance so granted will be valid for a period of 3 years.

Inspection for a Certificate of Compliance and issue of certificate does not preclude the subsequent inspection of the mobile food unit by any Food Authority while the unit is trading within its jurisdiction.



# MOBILE TRADERS FOOD HYGIENE NATIONAL STANDARD

## GENERAL FOOD HYGIENE REQUIREMENTS

### 1.0 WATER SUPPLY

#### **Legal References:**

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter III, (2)(c)(d)(e)&(f)*

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter VII, (1)*

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter VII, (4)*

#### 1.1 General

- 1.1.1 Mobile food units must be provided with an adequate, piped supply of hot and cold water or warm water at a suitably controlled temperature.
- 1.1.2 All water supplied to hand, equipment and food washing facilities must be potable water.
- 1.1.3 Potable water must be used:
- for cleaning food;
  - for cleaning surfaces which may come into contact with food;
  - for cleaning hands;
  - for using as an ingredient in food and drinks;
  - for cooking of food;
  - any other operations where there is a risk of contaminating foodstuffs
- 1.1.4 Ideally, mains water or a suitably treated private supply should be used. Where there is no direct connection to a suitable supply, containers may be used. This water must be potable.
- 1.1.5 A “piped supply” includes the use of a tap mechanism that delivers hot and cold water independently or provides warm water via a mixer tap that is manually (or sensor) controlled. The practice of using jugs etc to transfer water to sinks or wash basins is not acceptable.
- 1.1.6 The supply must be from a tap or taps at adequate pressure and temperature
- 1.1.7 The supply must provide a sufficient volume of water, by capacity or means, for the trading hours.
- 1.1.8 Containers used for holding water and any associated pipework must be:
- made of food grade materials and be enclosed;
  - capable of being cleaned and disinfected;
  - readily identifiable as being for water use only and visibly different from any containers used for receipt and storage of waste water;
  - of sufficient capacity to store enough water for the business’ potable water needs

## **1.2 Hot water**

- 1.2.1 The pipe work must be affixed and deliver the water supply directly to all sinks. The practice of using jugs etc. to transfer water to a sink(s) is not acceptable.
- 1.2.2 Where services are readily available, a constant piped supply or an instantaneous water heater (gas/electric) can be used. Alternatively, insulated containers for hot water storage would be acceptable provided they are of suitable capacity and capable of storing the water at an adequate temperature and deliver water to the sink(s) via fixed pipework.

## **1.3 Ice**

- 1.3.1 Utensils must be made from durable materials that will not present a foreign body hazard.

## **2.0 WASH BASINS**

### ***Legal References:***

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter III, (2)(a)*

## **2.1 Wash Basin Provision**

- 2.1.1 All units must be provided with an adequate number of wash basins designated for the purpose of maintaining personal hygiene.
- 2.1.2 The wash basin must be located in an accessible position and available for use.
- 2.1.3 A suitable and sufficient supply of liquid soap and single-use paper towels for hand-drying must be provided.
- 2.1.4 The wash basin must be provided with an adequate, piped supply of hot and cold water or warm water at a suitably controlled temperature in order to facilitate hand washing under running water.
- 2.1.5 Waste water from the wash basin must be piped to a suitable closed container which is readily identifiable as being designated for that purpose. For example, it could be clearly marked 'Waste Water'. (See Section 7 – Waste)

## 3.0 SINKS

### **Legal References:**

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter III, (2)(c)*

### 3.1 Sink Provision

3.1.1 Sinks must be located in an accessible position.

3.1.2 The requirement for sinks is in addition to wash basins. The provision of a sink or sinks is for the washing of food and the cleaning and disinfecting of work tools and equipment and is not for the washing of hands.

3.1.3 Sinks must be of sufficient size to accommodate all equipment that requires to be washed during trading.

3.1.4 The minimum provision for sinks in each Unit Category is as listed in 3.1.5 below. Categories 1 and 2 are defined in Annex 2.

- 3.1.5
- **Category 1 Unit** - No sink required
  - **Category 2 Unit** – Minimum of 1 Sink Required

A sink will **not** be required in a Category 2 Unit in the following circumstances:

- Where food is only served and not prepared (where “prepared” means processed by washing, cooking, reheating or assembling etc, so as to be ready to serve or eat with little or no further preparation); and
- Where there is an adequate provision of multiple/duplicate items of equipment, e.g. knives, spoons, tongs etc; and
- Where adequate alternative arrangements have been made for the cleaning and disinfection of non-replaceable food contact surfaces in the event of spillage or other contamination.

3.1.6 Where no sink is provided and ready-to-eat food is sold, e.g. fruit, signage is required to advise customers that such items must be washed prior to consumption.

## 4.0 STRUCTURE AND EQUIPMENT

### **Legal References:**

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter III, (2)(b)*

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter V(1)(a)(c&(d)*

### 4.1 Equipment Standard – Installation and Maintenance

- 4.1.1 Food equipment, work surfaces and fittings must be constructed using smooth surfaces that allow effective cleaning/disinfection.
- 4.1.2 All internal surfaces must be constructed and/or finished with washable materials.
- 4.1.3 Food equipment, work surfaces and fittings must be installed so that they allow access for cleaning or they must be capable of being moved or dismantled to allow such access.
- 4.1.4 Walls immediately behind and adjacent to food preparation surfaces and equipment must be capable of being cleaned and, in high risk food areas, disinfected.
- 4.1.5 Tables, work surfaces, food display cabinets, counters, equipment, utensils and display containers must be in good repair in order to be easy to clean and must be kept clean and maintained in good condition at all times. Surfaces coming into direct contact with food or are in such close proximity that they could contaminate the food if dirty must be capable of being disinfected and should be duly disinfected as appropriate.

## 5.0 PROTECTING FOOD FROM CONTAMINATION

### **Legal References:**

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter III, (1)*

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter III, (2)(f)&(h)*

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter V, (1)(b)&(c)*

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter IX*

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter X*

### 5.1 Layout/Structure

- 5.1.1 The unit must be large enough for the type of operation carried out. In particular, there must be sufficient space to prevent contamination of foods to facilitate adequate cross contamination prevention procedures.

### 5.2 Food Protection

- 5.2.1 Layout, facilities and equipment must be capable of protecting food from any contamination likely to render the food unfit for human consumption, injurious to health or contaminated in such a way that it would be unreasonable to expect it to be consumed in that state.
- 5.2.2 All wrappings, containers etc. in contact with food must be made of food grade material.

## **6.0 PEST CONTROL**

### ***Legal References:***

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter III, (1)*

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter III, (2)(h)*

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter IX, (4)*

### **6.1 Exclusion of Pests**

6.1.1 Mobile food units must be designed to prevent the access of pests.

## **7.0 WASTE**

### ***Legal References:***

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter III, (1)*

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter III, (2)(f)*

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter VI (1-4)*

### **7.1 Waste - General**

7.1.1 A suitable receptacle must be provided for the storage of waste materials on the unit.

### **7.2 Waste – Receptacles and Containers**

7.2.1 The internal and external surfaces of non-disposable waste containers must be washable and in good repair.

### **7.3 Liquid Waste/Drainage**

7.3.1 Where liquid waste cannot be linked directly to the mains drainage system, holding containers may be used. These containers must be readily identifiable so that their intended use is understood and that they are visibly different from potable water containers.

7.3.2 Waste water must be collected in a readily identifiable sealed container. It must not be discharged directly onto the unit's stance or surrounding area. It must be disposed of to a suitable drainage system at the end of each trading day. This excludes the disposal down surface water drains.

## 8.0 TEMPERATURE CONTROL

### **Legal References:**

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter III, (2)(g)*

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter IX, (5)*

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter IX, (6)*

*EC Regulation 852/2004, Article 4(2) and Annex II, Chapter IX, (7)*

### 8.1 Temperature Control – Facilities and Equipment

- 8.1.1 Mobile food units must be provided with suitable and adequate temperature controlled storage facilities for perishable and frozen foodstuffs.
- 8.1.2 Where temperature controlled storage facilities are used, suitable means of monitoring temperatures must be provided.

## 9.0 VENTILATION

### **Legal References:** None

*Note – No specific provision for the provision or adequacy of ventilation exists in relation to mobile vehicles from a food safety perspective.*

- 9.1 Every mobile food unit must be provided with sufficient ventilation, not including the open service hatch of the unit.
- 9.2 Ventilation openings and mechanisms must be washable and be designed to prevent the entry of dust and all pests.

## 10.0 LIGHTING

### **Legal References:** None

- 10.1 Vehicles must be provided with sufficient natural lighting and suitably protected artificial lighting to allow for the hygienic preparation and service of food and the effective cleaning of the vehicle.

## ANNEX 2

### Definition of Mobile Food Unit Categories

<b>Category</b>	<b>Types of Operation</b>
Category 1	<ul style="list-style-type: none"><li>• Tea, coffee only</li><li>• Pre-packed food only;</li><li>• Raw fruit and vegetables only</li><li>• Wet fish only;</li><li>• Any combination of the above</li></ul>
Category 2	All other operations