

Training

You and any other persons cooking within the vehicle will need to be formally trained in food hygiene, to a level equivalent to the Basic Food Hygiene Certificate. * I attach a list of food hygiene trainers in the area.

Refuse

You will need to supply sufficient rubbish bins for food waste, both inside the vehicle and for customers. You must arrange for suitable disposal at the end of the day.

Temperature Control

You must comply with the Food Hygiene [England] Regulations 2005.

Walls, floors, ceilings and other surfaces

Walls, floors, ceiling and especially surfaces in contact with food must be in sound condition and easy to clean/disinfect. In practice this means they should be smooth, hard-wearing, washable and in a good state of repair.

Facilities for cleaning and washing food

There must be adequate supply of hot and cold water and cleaning materials for washing and disinfecting surfaces and equipment.

You must have a separate bowl dedicated to washing food such as salad stuff [not the same one you use for cleaning equipment etc]

You must have adequate facilities for washing hands.

Cooking

Ensure that you thoroughly cook food as undercooked food such as beef burgers can cause food poisoning.

Cross Contamination

Cooked food should never be placed next to raw food.

Keep raw burgers well away from cooked burgers on the griddle.

Food handlers responsibilities

If you or any of your staff have any symptoms such as diarrhoea, vomiting or stomach pains, then you or they must not handle or prepare food. Make sure that your staff tell you if they have any type of illness or skin condition. *

Food handlers :fitness to work leaflet is enclosed.

Calor Gas

You must ensure that the gas cylinder installation is maintained in good condition. * enclosed is a safety sheet on calor gas.