



Food safety advice

REQUIREMENTS FOR MOBILE PREMISES

Mobile premises must comply with food safety legislation in the same way as any other food business. Things you will need to consider are detailed below.



- Appropriate personal hygiene facilities must be provided (these will include facilities for hand washing and drying). You must have a wash hand basin, hot water supply, soap and hand drying facilities.
- All food contact surfaces (worktops, cutting boards etc) must be in a sound condition, be easy to clean and disinfect.
- There must be provision for cleaning/disinfecting work equipment and utensils. This will normally include the provision of a sink kept separate from the hand washing basin.
- Facilities must be provided for washing food (where that is necessary).
- An adequate supply of hot water must be available for hand washing, washing equipment/food and cleaning. Normally, in purpose made mobile vehicle, a gas powered water heater, providing a constant supply of hot water, will be appropriate. In Temporary Premises, a hot water 'boiler' may be acceptable.
- An adequate supply of clean, potable water must be provided. The water container should be protected from risk of contamination and should be regularly cleaned and sterilised.
- Adequate facilities must be provided for the disposal of solid and liquid waste. This will normally be a waste pipe connected to a suitable container or a foul drainage gully; and a waste bin of adequate size.



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- Food waste must not be allowed to accumulate in the food preparation area. You may keep small amounts of refuse in a bin.
- Facilities for maintaining and monitoring food storage temperatures must be provided where appropriate. This will often include a refrigerator and some form of 'hot-holding' device such as a bain marie.
- In some cases, where frozen food is used, a freezer may be required. Cool boxes with ice packs may be adequate in some circumstances.
- Foods which may support the growth of food poisoning bacteria (for example cooked meats, cheese, prepared foods containing mayonnaise etc.) must be stored below 8°C or be kept above 63°C if being kept hot prior to service.
- Vehicles used for transporting food must be kept clean and maintained in a good condition so as to protect the food from risk of contamination.
- All equipment used in the preparation of food must be in good condition, be easy to keep clean and be kept clean.
- All food handlers must wear suitable, clean and where appropriate, protective, clothing. Depending on the food operations, this may be just an apron or you may need food handlers to wear full overclothing, hat etc.
- All food handlers working in the food business must be trained/supervised/instructed so that they can carry out their duties hygienically and without affecting the safety of the food handled.
- Any person who may be suffering from a disease likely to be transmitted through food must not work in the food business until they have been symptom free for at least 48 hours (For example, staff with vomiting/diarrhoea symptoms).



It is a legal requirement to register your food business with us, 28 days before you start to trade. If your mobile is stored in Coventry overnight you should register it at that address, alternatively if it is kept where you are trading from you can register it at that address. There is no fee to pay, however it is an offence not to register. Registration can be done online on our website.