



Wokingham Lions Club Wokingham May Fayre



Monday 5 May 2025

Food Safety

All commercial food vendors must register with the Food Standards Agency requirements, <https://www.food.gov.uk/safety-hygiene/providing-food-at-community-and-charity-events>

Wokingham Borough Council issue the following guidelines for other vendors:

Registration will not be required if food is being handled or prepared at a one-off event or if food is prepared only occasionally, for example for coffee mornings or charity functions.

However, despite this food hygiene legislation still applies. You must ensure you have good food hygiene practices & procedures in place. There is guidance available on the [Food Standards Agency website](#) and areas for consideration should be:

- *If you have vomiting / diarrhoea you should refrain from handling food until you are 48 hours symptom free.*
- *Hand Washing Facilities – ensure you have access to hot & cold running water, anti-bacterial soap & paper towelling. Using a hand wash basin in a W.C for example is not considered suitable as you are potentially contaminating your hands by touching door handles / turning off light switches etc.*
- *Ensure hair is tied back, jewellery is removed, and clean, protective clothing is worn i.e an apron.*
- *Ensure pets are not permitted in areas where foods are prepared & stored / ensure there is no pest access.*
- *Ensure all work surfaces are sanitised prior to & after food preparation.*
- *Ensure all equipment which comes into contact with food is clean and in a good state of repair.*
- *Ensure any salad items & fruit are thoroughly washed, ideally in a colander if the sink they are being washed in is also used for washing equipment.*
- *Use separate chopping boards for cutting raw & cooked foods i.e salad items & ham and / or any allergen free foods.*
- *Store foods in a fridge until required.*
- *High risk foods such as sandwiches have a 4 hour exemption period whereby they can remain outside of temperature control for this one-off period only.*
- *Hot Holding – foods must be stored at 63 degrees C +. There is a 2 hour exemption period whereby foods can be below this temperature for a one off period at which point they will need to be reheated or discarded.*
- *Provide tongs for handling food to avoid direct contact & prevent cross contamination.*
- *Ensure clear information is provided on foods containing any of the 14 food allergens.*
- *Leftover foods should be discarded*

Allergens

- *We advise that each vendor should display a sign listing allergen information or have the allergen information documented in a matrix.*

General

- *The main issue we find with mobile food traders is a lack of hand washing facilities. The use of gloves and hand sanitiser cannot be used instead of hand washing but in addition to handwashing. It is a legal requirement to have hand washing facilities in place with hot & cold running water, soap & hand drying facilities. This is an example of one option for mobile traders - Teal mobile sinks – Mobile sinks and portable basins for hand washing (<https://www.tealwash.com/>).*
- *Any traders handling raw meat or vegetable should be using a sanitiser which meets BS EN standards e.g. <https://www.amazon.co.uk/Clean-Pro-Anti-Bacterial-Spray-Litre/dp/B00T4BHGRQ>*
- *Traders should have the following available at all times - evidence of food hygiene training / documented food safety management procedures & records / allergen information for customers.*

Food Standards Agency Guidance

RICE - <https://www.torbay.gov.uk/media/2274/advice-on-how-to-handle-rice-safely-english.pdf>

BURGERS - <https://www.food.gov.uk/safety-hygiene/bbq-food-safety>

ALL MEAT - <https://www.food.gov.uk/business-guidance/cooking-safely-in-your-business>

Chartered Institute of Environmental Health Guidance

<https://www.cieh.org/media/1254/cieh-national-guidance-for-outdoor-and-mobile-catering.pdf>