

# CHECKLIST

## Temporary Food Premises, Mobiles and Stalls



### **Please keep this list for your records**

Documentation you must send to the organiser prior to the event

- Copy of your health and safety risk assessment (required for all stalls)
- Copy of Public Insurance Document (required for all stalls)

Documentation that must be available for inspection at the event

- Food safety Management System and records (Food Stalls)
- Copy of the food hygiene training records for staff who will be on the stall (Food Stalls)
- Copies of certificates for assurance schemes where required. (e.g. Organic)
- Gas Safety Certificate (required for gas appliances)
- Electrical Safety Certificate (required for electrical appliances)

Equipment that Food Stalls are likely to need for the event

- Potable (clean) water container
- Waste water container
- Hot water urn
- Equipment sink
- Hand wash sink/basin
- Antibacterial wipes hand /surface (where no open food handled)
- Cleaning equipment sanitiser/detergent/cleaning cloths
- Thermometer
- Refrigerated storage/Ice packs for cool boxes
- Barriers for hot food equipment
- Litter bins/bags
- Electrical cable covers
- Fire extinguisher/blanket

Additional information can be obtained from:

Public Protection Service

Plymouth City Council

Civic Centre

Plymouth.

PLI 2AA

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Tel: 01752 304141

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