



Food safety advice

FOOD SAFETY AT EVENTS

Catering safely at events

It is very important that food safety is well managed when catering for events such as barbecues, festivals and fun days. Often large numbers of people are catered for and facilities available can be very limited.

Delivering food to the site safely



- Only bring food onto the site once suitable storage facilities have been provided.
- Ensure that vehicles used for transporting food are suitable for the purpose and are clean. High risk (perishable) products will need to be stored under refrigeration or in cool boxes with ice packs.
- Food must be protected from the risk of contamination.
- Food containers must be suitable for their purpose and in a clean condition (cardboard or wooden containers are not suitable).

Safe Storage

- You must ensure that raw and cooked foods are kept separate.
- Ensure that food is protected from contamination.
- If you plan to offer **allergen free** meal options then you must take great care in how the food is stored and handled.
- Food must be stored at the correct temperatures.
- High risk foods such as cooked meats and rice should be stored below 8°C (refrigerated or in a cool box with ice packs).
- If foods are to be kept hot you must ensure that they are stored at 63°C or above.
- Ensure that you have sufficient storage space available.
- Ensure that food and equipment etc... is stored undercover and off the ground.



- Ensure that adequate facilities are provided for the storage of refuse and arrangements made for removing it from the event site.

Food safety advice

Preparation and Cooking

- You must ensure that you have adequate space available for the preparation and cooking of food.
- Raw and cooked foods should be kept separate during preparation and cooking. Separate chopping boards and knives/utensils should be used to prevent cross contamination.
- You must protect cooked food on display from queuing customers.
- Meat must be cooked thoroughly until the juices run clear and there is no blood/pink meat inside.
- A probe thermometer should be available for probing foods to ensure that they have reached a core temperature of 75°C or above.



- All surfaces that may come into contact with food (worktops, chopping boards, stalls, mobile units etc...) must be cleaned and sanitised before use.
- Suitable hand washing facilities should be provided and must be supplied with hot and cold (or mixed) water, soap and hand drying facilities.
- Sufficient clean, washable protective clothing should be provided and worn by food handlers.



Food safety advice

Allergens

- The control of ingredients and recipes containing allergens must be very well managed. If you intend to offer allergen free menu choices, you must be 100% sure that the dish does not contain even a trace of the allergen.
- You must be able to accurately describe what allergens are present in all your food if asked by a customer. The 14 prescribed allergens are **gluten, fish, crustaceans (prawns), molluscs, milk, eggs, mustard, sesame, peanuts, other nuts, soya, celery, sodium dioxide, lupin (flour)**
- Please display a sign asking customers to discuss their allergen requirements before ordering. (available from FSA website)
- If you are unsure of the allergen status of a dish we suggest you **do not** serve an allergen free meal.

FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.

Thank you.

Extra things to consider

- All staff who are involved with food handling should be trained or instructed in food hygiene matters to a level appropriate for their food handling role.
- If food handlers are not feeling well they must stay away from the kitchen and any place they could be in contact with food. It is particularly important that people stay off work if they are suffering from diarrhoea or vomiting.
- Whatever the complaint do not take the risk of passing on the infection. Food handlers must be **free from symptoms for at least 48 hours** before resuming food handling.
- A first aid box should be provided.



Food safety advice

- Take extra care when catering for vulnerable groups such as young children, pregnant women, the elderly or people who are ill as food poisoning can make them very ill.
- Do not use raw eggs in uncooked foods eg. Chocolate mousse, royal icing, tiramisu, ice cream and homemade mayonnaise/dressings. Use pasteurised egg instead.



The list is not exhaustive and should be used as guidance. A documented food safety management system should also be in place and understood by all food handling staff (for example Safer Food Better Business).