



Melplash Show Food Hygiene Policy

This policy is intended to set the standard expected at the Melplash Show and has been agreed by both the Show Committee and Environmental Health at Dorset Council. The policy is an interpretation of EU Regulations, Regulation No 852/2004 applied by the Food Hygiene (England) Regulations 2013. Be aware that selling or catering at a Showground is significantly different from working in an indoor environment however a high standard of Food Hygiene is still required. Environmental Health Officers and Trading Standards Officers do regularly visit our Show.

Minimum Standards:

- **Structure:** Walls, floors and work surfaces must be in good repair, easily washable and mud-free. Depending on conditions and activities being undertaken a suitable clean floor surface may be required.
- **Allergens:** Traders and their staff must be able to provide information on any of the 14 allergens contained in their products
- **Food safety management procedures documentation:** The Food Standards Agency's 'Safer Food Better Business' pack will be acceptable provided it is relevant, complete and made available for inspection. Nationwide Caterers Association (NCASS) Due Diligence System is also recognised. SFBB packs and diary refills can be ordered direct from <https://www.food.gov.uk/business-industry/caterers/sfbb>
- **Labelling:** Traders should be aware of their responsibility for complying with the Food Information to Consumers Regulations. Including requirements for any pre-packed food labelling and the importance of the traceability of the food on sale.
- **Hand washing:** If selling unwrapped food or ice cream a separate basin or sink must be conveniently accessible with a controllable supply of hot **and** cold running water, soap, towels and nail brushes. Disposable paper towels are preferred, and a suitable refuse bin should be provided for used towels. A purpose-built sink unit e.g. a Teal unit is preferred but if one cannot be provided then a marked clean plastic bowl only used for this purpose can be used, provided that hot and cold water is made available. A large, clear notice reminding food handlers to wash their hands must be displayed.
- **Protective clothing:** Persons involved in the handling of unwrapped food must wear clean and washable overalls/aprons. These must be changed daily or more frequently if they become dirty. Outdoor clothing and footwear must be stored away from food preparation areas. Long hair must be tied up or covered by a hairnet or hat.
- **Water supply:** A sufficient supply of clean and wholesome water must be available at each outlet. Water containers must be cleaned and disinfected inside and out. A chlorine-based steriliser e.g. 'Milton' should be used. A mains supply of water is available on site.
- **Drainage:** Arrangements must be made for the drainage of waste water from sinks and hand wash basins. If waste containers are to be used these must be clearly marked 'WASTE WATER'.



- **Temperature control:** Sufficient storage space for all foods requiring refrigeration must be provided. The temperature of these foods must be maintained at 8°C or below.
- **Protection against contamination:** All open food on display must be kept covered or protected by screens. Raw and cooked or 'ready to eat' foods must be kept separate at all times. Food must be stored to prevent contamination and be off the ground.
- **Training:** All persons handling food must be suitably trained in both Food Hygiene and Allergens
- **Waste:** Food waste must be disposed of in a suitable container. Where selling food for consumption then a suitable food waste bin must be provided (unless in the Food Hall Areas where the Show will provide bins for the public)

SALE OF ALCOHOL

- **Licence:** The sale of alcohol must take place under a Temporary Events Notice. It is the Traders responsibility to ensure that the Notice is in place. Applications should be made to Dorset Council. The requirements of the Licensing Act must be adhered to at all times.
- The name of the licence holder must be clearly displayed on the Stand.
- **Challenge 25:** You must ensure that Challenge 25 is implemented and that a refusal log is maintained (Trading Standards may ask to see this).

Failure to meet the above standard may result in you being required to close and pack up with no refund given.