

- How are all surfaces, which come into contact with food, kept clean?
 - How is the food protected from contamination including transportation?
 - How are you supplying clean and adequate water to your stand?
 - If you are cooking on site, how are you carrying this out?
 - How will you carry out suitable hand washing?
 - Have you read the Aberdeenshire Council guidance Notes provided on -
 - a) Guide for Stall Operators providing Food at Outdoor/Temporary Events - Yes No
 - b) Allergens Labelling – Guidance for Caterers - Yes No
- Please see [RetailSafe - Allergen Management Insert Update September 21.pdf \(foodstandards.gov.scot\)](#) for more information

*****Please note if you are providing hospitality or food for your own/employees consumption, you must have controls in place e.g. refrigerated storage for milk, equipment to reheat soup to above 82°C and no food is to be placed directly on the ground*****

If the food has been prepared off site, please provide details of the name of the company or individuals (if applicable).

Food Hygiene Training

Have you/your staff/persons preparing, supplying food completed appropriate food hygiene training? Yes No

Please provide details. If your training is certified, please provide a copy of the certificate or provide name of training organisation, date of training etc.

Registered Food Business – Please complete

Which Local Authority are you registered for Food Safety? e.g. Aberdeenshire, Moray?

Name of Business _____

This form must be signed on behalf of your company.

Company Name	
Responsible Person	
	<i>Signature</i> <i>Print Name</i> <i>Date</i>

Please note: *This document does not preclude you from possible prosecution or removal from the venue from the event organisers, should a subsequent inspection reveal unsatisfactory standards.*

RNAS FOOD SAFETY GUIDANCE AT THE ROYAL NORTHERN SPRING SHOW

1. APPLICATION FOR SHOW

Exhibitors attending the show wishing to have complementary food at the stand must abide by the conditions as detailed below.

2. INSPECTION

Exhibitors may be inspected before or during the show by food enforcement officers from the Environment

al Health section or a show representative to ensure legislative requirements have been complied with.

3. GENERAL FOOD HYGIENE REQUIREMENTS (FOOD HYGIENE (SCOTLAND) REGULATIONS 2006)

The following is a list of legal requirements which you must comply with and it is also recommended that advice be sought from local Environmental Health Service where required.

Requirements:

1. Food handlers must be trained to a level commensurate with their duties.
 2. All displayed food must be covered or wrapped and transported under hygienic conditions.
 3. High risk chilled food must be transported and stored on site under temperature controlled conditions [target 5°C or less (tolerance 0°C to 8°C)] e.g. ready to eat sandwiches.
 4. Frozen food must be transported and stored on site under temperature controlled conditions [target -18°C or colder (tolerance -12°C to -25°C)].
 5. If food requires to be cooked or reheated prior to service, cooking equipment must be adequate to cook food to a minimum temperature of 75°C (or equivalent time/temperature combination) and to reheat the food to a temperature of not less than 82°C.
 6. If food is held hot, then it must be held at a minimum of 63°C after being thoroughly cooked and/or reheated.
- All above temperature requirements must be monitored throughout the day of the show, recorded on appropriate record sheets and made available for inspection, if required.**
7. Adequate facilities, e.g. a portable probe thermometer, and arrangements for monitoring temperatures must be available.
 8. Food handlers must maintain a high degree of personal hygiene, including the wearing of suitable protective clothing and thorough hand washing at the appropriate times.
 9. A suitable means of hand washing must be provided. This may be provided by a mobile hand wash unit with adequate supplies of hot and cold or warm water, soap and towels.
 10. Foodstuffs must be so placed as to avoid the risk of contamination.
 11. Work surfaces and food equipment must be kept clean and be constructed in such a way that they are smooth, impervious to moisture, and capable of being easily cleaned.
 12. Adequate cleaning equipment must be provided to ensure effective cleaning and disinfection takes place.
 13. Smoking must not be permitted.
 15. A first aid box must be provided including a supply of waterproof coloured dressings.
 16. Suitable facilities for the disposal of waste and waste water are required.

Allergens

It is recommended that where foods contain any of the declarable categories of food allergens that this be highlighted (or information be readily available). See guidance Allergens Notes.