

## **ABERDEENSHIRE COUNCIL ENVIRONMENTAL HEALTH SERVICE**

### **FOOD SAFETY CONDITIONS FOR MARKET OPERATORS LICENCE**

#### **1. Application for Licence**

- a. A list of all food stallholders attending the market along with full details of all foodstuffs to be displayed for sale must be forwarded to Environmental Health by the applicant. (Additional food stalls appearing at the market on the operating day(s) and not on the list of stallholders must not be allowed to operate).
- b. Each food stallholder intending to operate at the market must provide the Environmental Health Service with documentary evidence of their food safety management system (HACCP) detailing the controls in place to protect the food from contamination during the entire operation of the market. The documentation must be provided to the Environmental Health Service. (Failure to provide such documentation will result in food stalls not being allowed to operate).

#### **2. Inspection**

- a. All food stalls shall be inspected routinely by food enforcement officers from the relevant local Environmental Health area office to ensure that all licence conditions and legislative requirements have been complied with.

#### **3. General Food Hygiene Requirements (Food Hygiene (Scotland) Regulations 2006)**

- a. The following is a list of legal requirements which you must comply with and it is also recommended that advice be sought from the food stallholder's local Environmental Health Service.

#### **Requirements:**

1. All food handlers must be trained to the Royal Environmental Health Institute of Scotland Elementary Food Hygiene level or equivalent. Evidence of training in the form of an appropriate Certificate must be displayed at all market stalls selling food.
2. All displayed food must be covered or wrapped and transported under hygienic conditions.
3. High risk food must be transported and stored on site under temperature controlled conditions (0°C to 4°C/-18°C).
4. The freezer air temperature for the storage of frozen food should be maintained between -15°C and -10°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.

**All above temperature requirements must be monitored throughout the operation of the market, recorded on appropriate record sheets and made available for inspection, on market days.**

7. Adequate facilities, e.g. a portable probe thermometer, and arrangements for monitoring temperatures must be available.
8. Food workers 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 (e.g. a suitable sink of adequate size, with supplies of hot and cold water and a bactericidal detergent).
13. Smoking must not be permitted.
14. Customers must be discouraged from handling food.
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.
17. Where customers are encouraged to try before they buy, adequate arrangements must be in place to prevent food samples becoming contaminated, e.g. provision of separate containers for clean and used spoons, and use of individual cocktail sticks.

#### **4 Labelling of Foodstuffs (The Food Labelling Regulations 1996 as amended).**

##### **Foods sold loose or pre-packed by the person selling direct to the customer.**

1. The name of the food must be given on either a label on the food or a notice in close proximity to the food. The name must be accurate and unambiguous.
2. A declaration (on a label or a notice in close proximity to the food) of the category of any additives used, such as flavouring, flavour enhancers, preservatives, flour improvers, colours, antioxidants or sweeteners.

##### **Foods sold pre-packed**

Pre-packed foods other than those that have been pre-packed by the person selling direct to the consumer will need the following:

1. The name of the food.
2. The list of ingredients (in descending order of quantity at the preparation or 'mixing bowl' stage of manufacture).
3. A Best Before or Use By date. Best Before dates are mainly for foods whose quality decreases over a medium to long shelf life, such as cakes and biscuits. Use By dates are for foods which deteriorate rapidly and may end up posing a risk to health, such as cold meats, pate or soft cheeses.
4. Any special storage conditions, or conditions of use.
5. The name and address of the person putting the food into circulation.
6. Particulars of the place of origin or provenance of the food, if failure to do so could mislead a customer.
7. Instructions for use, if it would be difficult to make use of the food without instructions.
8. Any previous processes or treatment, for example "previously frozen".

There are specific requirements for declaring the percentages of certain ingredients. For instance where an ingredient is highlighted in the name of a food, e.g. "Apple and Ginger Chutney" the percentages of apple and ginger would have to be declared on the label.

If any specified allergens are contained in ingredients their presence must be clearly indicated on all pre-packed foods.

All labelling must be provided in English.

Meat products require a label showing their meat content, or in the case of cured meat, their added water content.

All Products of Animal Origin (e.g. meat products, dairy products, fish products, shellfish products) must show evidence in the form of an approval number that the product was produced in an EC approved establishment.

## **5. Enforcement**

- a Any breach of Community Regulation (EC) 852/2004 that constitutes an imminent risk to health will result in the serving of a Hygiene Emergency Prohibition Notice in accordance with Regulation 8 of The Food Hygiene (Scotland) Regulations 2006 which will require the immediate closure of any stall(s) meeting the health risk condition.

## **6. Guidance**

The Food Safety Guide for Farmers Markets in Scotland contains relevant information to ensure compliance with the aforementioned legislation. The prospective Market Operator is advised to obtain a copy of this document.