

Tavistock Works Department



For the attention of the Works Department

Town Council Offices

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FOOD SAFETY CHECK LIST FOR FOOD BUSINESSES OPERATING AT TAVISTOCK GOOSE FAIR 2018

| FOOD SAFETY CRITERIA | TICK |
|---|-------------|
| 1. Is my food vehicle or trailer designed and constructed so as to avoid the risk of contaminated foodstuffs? | |
| 2. Is my food vehicle/trailer kept clean? Are all items of equipment kept clean? | |
| 3. Is there adequate provision for hot temperature storage of food products, i.e. above 63° C? | |
| 4. Is my food vehicle or trailer kept in good repair? | |
| 5. Are food products protected from the risk of contamination? (Are sneeze guards provided?) | |
| 6. Are adequate provisions made for cleaning of utensils, equipment and food, i.e. sinks? | |
| 7. Is there a wash hand basin? | |
| 8. Is there adequate and portable supplies of hot and cold water? | |
| 9. Are staff engaged in handling food products trained in food hygiene? | |
| 10. Are staff provided with suitable protective clothing? | |
| 11. Have I carried out a hazard analysis of my operation? | |
| 12. Do I have a sign displaying my name and address on or within the stall? | |