

## **Event Guidance Note 12**

### **Food Safety**

If you are going to provide food at an event for both the staff and the public then careful planning is necessary to ensure that it is safe. Large events will require careful consideration to ensure that all the necessary controls are in place. Even experienced caterers and event organisers can find themselves dealing with things out of the ordinary. If an event occurs over several days then the quantities of food and their correct storage is an issue that will need to be carefully controlled and managed.

#### **Four Golden Rules for Food Safety:**

- Choose foods that can be cooked and served safely.
- Use staff who know what they are doing and who can demonstrate good practices of personal hygiene.
- Manage cleaning and disinfection to the highest standard;
- Store perishable foods at 8 C or below

#### **The Foods:**

- Keep it simple and only put on the menu what can be handled safely
- Do not serve food that cannot be stored, cooked or served safely
- Do not serve salad dressings, sauces or puddings made with under cooked egg.
- Serve foods that do not require refrigeration. E.g. apple pies, cheddar type cheese and fruit salad to reduce storage problems.

#### **Storage and Cooking-Cold Food**

Getting this right is vitally important for cold ready to eat foods, buffet dishes and cream dishes. The key factors to consider are as follows:-

- You may need to hire extra refrigeration equipment. High risk foods should ideally be kept at 5 C or less until ready for service.
- Keeping food cold is a priority.
- Make a list of all the cold foods you are going to use and then make sure that you have adequate refrigerated space to store them correctly.

## **Storage and Cooking-Hot Food**

Cooking food thoroughly and storing at the right temperature is very important to ensure safe food. The key factors to consider are as follows:-

- Ensure food is cooked to a core temperature of 75C
- Has the equipment available have the capacity to achieve this temperature throughout the oven.
- If food is to be kept hot for service is there suitable and sufficient equipment capable of keeping food above 63C
- Ensure that dishes made with minced meats, burgers, stuffed joints and rolled joints achieve a core temperature of 75C. There should be no pink bits and juices should run clear.
- You will need to make sure that there is a means of checking temperatures and someone who understands the process to undertake the checks.
- Raw and cooked food must be kept separate at all times to prevent cross-contamination. You will need to consider separate cutting boards and knives and may even need to designate separate areas for the activity.

## **Cooking to serve Cold or Reheat**

These are further matters that you need to consider if you are going to pre-prepare.

- Hot food must be cold within one and a half hours of cooking so that it can be put in a refrigerator. You may need to consider using small portions or need to use a blast chiller.
- If you intend to re-heat food then it must be kept cold until you intend to do so. The food must be re-heated until the core temperature reaches 75C or above.
- You need to consider how you will check and record the temperatures.

## **Final points for consideration**

- It is a legal requirement that every food business must have a documented food safety management system. This will identify hazards that may affect the safety of the food and put in place controls to reduce the hazards. Food businesses are expected to monitor these controls and keep documentation. Many food businesses use a 'Safer Food, Better Business' pack to meet this requirement, but they are allowed to write their own system. **Food Traders must have this documentation with them when they are trading, including at outside events.** You should be checking each food trader has a documented food safety management system before you agree for them to trade at your show, and you should inform each food trader that they must have it on site with them during the show.
- If you intend to use contract caterers or mobile food units ensure that they are registered with the local authority where they are based and they can demonstrate training in Food Hygiene. They should also be able to show you their documented Food Safety Management System which should be up to date and complete.
- Mark the location of each food trader on your plan. This assists operational staff to clearly identify each trader and feed back to you any issues or problems that they may have.
- Identify each type of food trader you intend to use at the earliest opportunity and pass that information to the Food Safety Team. Officers will prioritise inspections based on risk and those with a high risk or specialist cooking methods are likely to be rated higher.
- You must make sure that each food trader has access to or can supply a potable water supply. This is a legal requirement. If trader cannot supply this then the organiser of the event must make adequate provision.
- You will need to estimate the amount of food waste and packaging that may arise from the food traders operating at your event and make sure you have adequate and suitable facilities for waste collection and disposal. You will also need to consider litter bins and litter picking to cover public use containers.
- You can get further guidance and advice on Food Safety by contacting the Food Safety Team in Environmental Health. (Telephone 01622 602202.) Information is also available on the Council's website at <http://www.maidstone.gov.uk>