



**Food Safety
TEAM**



Certificate No. 961473

**REGISTRATION FORM FOR TEMPORARY FOOD PREMISES, MOBILES
& STALLS INTENDING TO TRADE IN WARWICK DISTRICT**

Trading Name	Place of trading and proposed date(s)
Proprietor (Full Name)	Mobile vehicle registration number
Address	Stall
	Marquee
Contact telephone: Home	Contact telephone: Mobile
List foods to be provided:	
Number of staff:	

THE FOLLOWING SELF-CERTIFICATION SHOULD BE COMPLETED IN CONJUNCTION WITH THE WARWICK DISTRICT COUNCIL'S STANDARD FOR TEMPORARY PREMISES & STALLS AT MARKETS AND EVENTS ETC

Please note: In this document ***open ready to eat*** foods include:

- sandwiches
- salads
- cooked bakery products containing eggs, meat and cheese.
- cooked meats
- sausages/burgers/meat products
- open bread
- cooked pies
- fish
- sweets eg.fudge / liquorice
- soft and blue veined cheeses
- ice cream / yogurt / cream
- fresh cut fruit
- olives
- shellfish

SELF CERTIFICATION BY PROPRIETOR OF THE BUSINESS, EVENT ORGANISER OR MARKET ORGANISER			
Q1. Do you only handle wrapped raw meat, whole fruit, vegetables, wrapped cakes, wrapped sweets, wrapped bread or similar?	Y	N	If yes, Qs 2 to 20 do not apply If no, please continue with Q2
Q2. Do you handle wrapped ready to eat foods?	Y	N	If yes, Qs 16 to 18 apply If no, please continue to Q 3
Q3. Do you handle unwrapped bread, cakes, sweets (such as fudge and liquorice)?	Y	N	If yes, Qs 8 to 11 apply If no, please continue to Q4
Q4 Do you handle unwrapped ready to eat foods?	Y	N	If yes, Q5 and Qs 8 to 20 apply If no, please continue with Q 5
Q5. Do you offer ready to eat food samples?	Y	N	If yes, please continue with Q 6 If no, please continue with Q8
Q6. Are ready to eat food samples prepared and cut up off site?	Y	N	If yes, Q 11 and Qs 16 to 18 apply If no, please continue with Q7
Q7. Are ready to eat food samples prepared and cut up on site?	Y	N	If yes, Qs 8 to 20 apply
Q8. Do you have a wash hand basin?	Y	N	If no, you must provide and use a wash hand basin with a direct supply of hot and cold water or appropriately mixed running water to the basin. Soap and hand drying materials must be made available. Suitable drainage must be provided to the basin.
Q9. Do you need to wash work surfaces, chopping boards or equipment or wash food such as salads?	Y	N	If yes, you must provide a second/separate sink for washing with a direct supply of hot and cold water or appropriately mixed running water to the sink. The sink must be sanitized prior to being used for food washing. Suitable drainage must be provided to the sink.
Q10. Do you have cleaning chemicals and cleaning equipment?	Y	N	If no, you must provide suitable detergents, disinfectants or sanitizers, clean cloths and brushes etc.
Q11. Are ready to eat foods protected from contamination during storage and display?	Y	N	If no, Stored foods must be covered or wrapped. Ensure that raw and ready to eat foods are stored and displayed separately. Displayed foods must be suitably screened against contamination
Q12. Do you serve hot food?	Y	N	If yes continue with Q13 If no go to Q16
Q13. Do you have a digital probe thermometer to check the core	Y	N	If no, You must use a calibrated, sanitized, digital probe thermometer to

temperature of the hot food?			measure the core temperature of cooked and reheated food to ensure it reaches 75°C and above
Q14. Do you keep food hot ?	Y	N	If yes, You must use a calibrated, sanitized digital probe thermometer to measure the core temperature of the hot food to ensure it is being held at 63°C and above.
Q15. Do you keep temperature records for hot food?	Y	N	If no, you must keep temperature records and make them available for inspection. The attached Food Safety Record sheet may be used.
Q16. Do you have facilities to keep ready to eat foods stored at 5°C or below?	Y	N	If no, you must ensure ready to eat foods are stored at 5°C and below.
Q17. Are ready to eat foods displayed at a temperature of 5°C or below?	Y	N	If no, you must ensure ready to eat foods are displayed at 5°C and below.
Q18. Do you keep temperature records for chilled foods?	Y	N	If no, you must keep temperature records and make them available for inspection. The attached sheet Food Safety Records may be used.
Q19. Are all food handlers who prepare ready-to-eat foods trained in food safety?	Y	N	If no, all food handlers must receive a minimum of 6 hours food hygiene training. Such training could be a Basic or Foundation Food Hygiene Certificate, Level 2 Award in Food Safety in Catering, or similar.
Q20. Do you have copies of food hygiene certificates?	Y	N	If no, you must have copies of food hygiene certificates available for inspection.

For further clarification and information regarding food safety requirements and facilities to be provided you should refer to Warwick District Councils Standard For Temporary Premises & Stalls at Markets & Events or contact the Food Safety Team direct on 01926-456713.

PLEASE RETURN THIS FORM PRIOR TO TRADING AT THE MARKET OR EVENT.

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Food Safety Record

Food Premises:

Week Commencing:

Delivery Temperatures		
<i>Chilled below 8°C. Frozen below -18°C</i>		
Date	Supplier	Temp

Unit Number	Fridge Freezer Temperatures													
	<i>Fridges must be below 8°C (Ideally 1-5°C) Freezers must be below -18°C</i>													
	Sun		Mon		Tues		Wed		Thurs		Fri		Sat	
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
1														
2														
3														
4														
5														
6														
7														
8														

Cooked (C) & Reheated (R) Food and Cooling Temperatures/Times						
<i>Cooked/Reheated temp must be above 75°C; Food must be cooled from 63°C to approximately 30°C within two hours then covered, date labelled and placed in the fridge or freezer</i>						
Day/Time	Food Checked #1	Cooked Temp	+ 2 hours	Food Checked #2	Cooked Temp	+ 2 hours
Sun						
Mon						
Tues						
Wed						
Thurs						
Fri						
Sat						

Hot Held Food Temperatures		
<i>Must be above 63°C</i>		
Day/Time	Food Checked	Temp
Sun		
Mon		
Tues		
Wed		
Thurs		
Fri		
Sat		

Date Code Check	
<i>All food MUST be within its USE BY date</i>	
Sun	
Mon	
Tues	
Wed	
Thurs	
Fri	
Sat	

Corrective Action Taken

Probe Thermometer Check Date: _____ Crushed Ice: _____ Steam/Boiling Water: _____

Manager's Signature: _____

Date: _____

