

Food Safety Rules

Exhibitors must ensure that all food displayed, sold and consumed at the festival adheres to current Food Standards Agency procedures and regulations.

Below are basic rules that must be adhered to. As in the past, a consultant with the Food Safety Company will be visiting to monitor hygiene standards during the festival.

Transporting food to the festival

- Foods must be wrapped or covered and transported in suitable clean containers to prevent contamination.
- Vehicles must be clean and, if refrigerated, maintained at a temperature of 8°C or below.

Storage and stall hygiene at the festival

- Sneeze guards must be provided on stalls. If not, then all food must be covered.
- If food will be stored on the floor, it MUST be in a sealed container.
- Raw and cooked food must be kept separate.
- Suitable antibacterial cleansers and cleaning cloths or disposable blue roll must be available.
- Products should meet the BS EN standards. Check product labels for either of these codes: BS EN 1276 or BS EN 13697.
- All surfaces on the stall must be easily cleanable.
- Staff should wear clean protective clothing/aprons.

Temperature control

- High-risk foods must be stored at 8°C or below.
- High-risk foods can only be kept out of temperature-controlled storage for a maximum of 4 hours.
- A system must be in place to monitor this.
- Hot food must be kept above 63°C.
- Foods must be cooked to the correct temperature. Standard advice is to cook food until it has reached a core temperature of
 - 70°C for 2 minutes.
 - 75°C for 30 seconds
 - 80°C for 6 seconds

Examples of high-risk foods

- Cooked meat and poultry
- Meat products such as pâté or stews
- Ready-made pies and pasties
- Gravy, stock, sauces, and soup
- Shellfish– particularly oysters, prawns, and crabs
- Raw egg products such as mayonnaise
- Dairy products
- Cooked rice.

Allergen Information

- All pre-packed food MUST have an ingredients list on the packaging. Allergenic ingredients must be emphasised in some way every time they appear in the ingredients list. For example, you can list them in bold, contrasting colours or by underlining them.
- Information about all 14 allergens that may be in unwrapped products must be available on stalls. Using the FSA allergen matrix is a way of presenting this information to customers if asked.

Further information

- The festival's food safety rules can also be found on the festival's website.
- Further information about food safety can be found on the Food Standards Agency website - [Food Standards Agency](#)
- If you need any further information you can contact Christina Ratcliffe on 07973 122904 or email - christina@foodsafetycompany.co.uk