

FOOD HYGIENE (SCOTLAND) REGULATIONS 2006

EVENTS FOOD SAFETY CHECKLIST

Event Name:

| | | | |
|--------------------------------------|---|-----------------------------------|--|
| Name of food business | | Your location at event (if known) | |
| Name of food business operator | | Number of food handlers working | |
| Contact phone number & email address | | Number of food handlers trained | |
| Type of premises: (please tick) | Snack van <input type="checkbox"/> Market stall <input type="checkbox"/> Pop-up food counter <input type="checkbox"/> BBQ <input type="checkbox"/> Other (please provide details): | | |
| Typical foods offered: | | | |

Please provide additional details on a separate sheet if required.

| PERSONAL HYGIENE | | | | |
|--|--------------------------|----|-----|------------------|
| Where open foods/drinks are handled a wash hand basin with a piped supply of running hot and cold water, soap and hand drying facilities are required and suitable protective clothing requires to be worn | | | | |
| | Yes (provide details) | No | N/A | Comments/details |
| Are dedicated hand washing facilities as detailed above provided? | | | | |
| Is protective clothing and head covering provided? | | | | |
| Are first aid facilities available including blue plasters? | | | | |
| CLEANING AND DISINFECTION | | | | |
| Where open foods are handled/prepared, suitable sinks with a piped supply of running hot and cold water are required. Cleaning/disinfection materials and cloths are also required | | | | |
| | Yes (provide details) | No | N/A | Comments/details |
| Are suitable cleaning facilities as detailed above provided? | | | | |
| Is a bactericidal detergent (BS 1276 or BS 13697 compliant) provided for cleaning utensils/equipment in sinks? | | | | |
| Is a sanitiser (BS 1276 or BS 13697 compliant) provided for disinfecting food contact surfaces? | | | | |
| TEMPERATURE CONTROL | | | | |
| Where perishable items are provided suitable chilled storage is required as are facilities for prepared hot foods | | | | |
| Please provide details of food holding equipment: | | | | |

| | Yes | No | n/a | Comments/details |
|---|--------------------------|----|-----|---------------------------------------|
| Are thermometers, wipes and record forms provided? | | | | |
| RISK OF CONTAMINATION | | | | |
| | Yes (provide details) | No | n/a | Comment/details |
| Are raw and ready to eat foods stored separately? | | | | |
| Is food stored in sealed containers? | | | | |
| Are separate work surfaces/chopping blocks/utensils provided for raw and ready to eat foods? | | | | |
| REGISTRATION OF FOOD BUSINESS | | | | |
| Is your food business registered with EDC or another Local Authority? | | | | |
| Do you have a current FHIS PASS certificate & certificate of compliance (mobile vehicles)? | | | | If yes, please provide a copy. |
| FOOD ALLERGENS | | | | |
| | Yes | No | n/a | Comments/details |
| Do you have full allergen information available to provide to customers? (This includes sweet mixes made up by you) | | | | |
| | | | | |
| HEALTH & SAFETY AT WORK | | | | |
| | Yes | No | n/a | Comments/details |
| Has a health and safety risk assessment been carried out and staff instructed/trained? | | | | |
| Where LPG/gas is used, is there an up-to-date safety certificate? | | | | If yes, please provide/upload a copy. |
| For electrical appliances and equipment, is there an up-to-date safety certificate? | | | | If yes, please provide/upload a copy. |
| Relevant pressure equipment such as coffee machines shall have Reports of Thorough Examination as per an appropriate Written scheme of Examination. | | | | If yes, please provide/upload a copy. |