

Food Safety

The Famous for Food project is a Goodwood-led project which reaches across all areas of the Goodwood Estate, with a focus on improving the quality and reputation of food at Goodwood. We invite several independent traders to our events, and it is important that each concession operator strives to achieve the same standards we set the other areas of the Goodwood Estate. On event, this means ensuring that: there is no UHT or long-life milk used on any of the concession units, only fresh milk should be used on all units selling hot drinks, there is a non-dairy milk alternative available for those with dairy allergies. There is a gluten free option available on several concession units to cater for those with coeliac disease, e.g. gluten free rolls. Allergy/dietary requirement signage is displayed clearly on all items on your menu boards. Food that is sold as “organic”, “local”, “red tractor farm assured”, “marine stewardship council assured” etc. you must be able to provide documented evidence to prove this.

Allergens

You are required to have full information on the allergenic ingredients that make up or may make up foods and drinks that you are selling. All labels should be retained to ensure that the information that you provide is accurate. For any foods that are unwrapped you must have to hand, full allergen information. A matrix should be completed for all these foods. Failure to give correct information to a customer when asked about the presence of allergens is an offence. For further information see NCASS or www.food.gov.uk/allergy

Food Premises Registration

All mobile catering units must be registered with the Local Authority where the business is based, often referred to as the ‘Registering Authority.’ The Registering Authority will inspect the catering unit on a regular basis, sometimes whilst trading. Inspections look at the structure of the vehicle, its fitness as a food preparation area, and the practices used in the preparation and storage of food.

Food Premises Construction

Vehicles and trailers should be purpose built and of an adequate size to allow food to be prepared hygienically.

In vehicles, the cab should be separated from the food area. Where this is not possible, the cab should be constructed so that it can be kept clean. Trailers, barrows, and temporary stalls should be constructed so that they can be kept clean and so that food is protected from the risk of contamination. Floors should be made with an anti-slip, water resistant material. Walls, ceilings, and doors should be smooth, water resistant and easy to clean. If you are using gazebos for preparation, you must provide floor matting or similar to protect the ground and to allow cleaning. Suitable surfaces include

FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.

Thank you.

plastic sheet material, metal cladding and non-toxic washable paint. As far as possible, all surfaces should be continuous. Where joints are unavoidable, they should be sealed to prevent dirt traps. The general use of cardboard on floors is not acceptable. Outside (under cover) areas used for the preparation of foods must be covered and a covering placed on the ground that is capable of being kept clean and is also non-slip.

Ventilation

Adequate ventilation should be provided in a mobile catering vehicle. Ventilation is required at high and low levels to remove cooking odours and condensation to reduce heat and humidity as well as removing smoke and vapours.

Lighting

Adequate natural or artificial light is required to allow for hygienic food preparation and for staff to work safely.

Temperature control

The following table shows how long each temperature should be maintained before you can be confident that the food is safe to eat:

82°C – Instant	75°C - 30 Seconds
80°C – 6 Seconds	70°C – 2 Minutes

When cooking beef burgers, pork, and chicken the juices must run clear. No visible pink bits should remain and beef burgers and other processed, minced meat products or meat products that have been rolled must not be served pink. At Goodwood events it is not permitted to serve any minced meat products under-done. Cold foods must be kept at 8 degrees Celsius or below. Cold foods on display for sale can be kept above 8 degrees Celsius for up to 4 hours. You should only do this once and if any food is left after this time, you must discard it. If you do this, you may be expected to prove how long the foods have been on display for. Hot foods can be kept below 63 degrees Celsius for up to 2 hours. You should only do this once and if any food is left after this time, you must discard it, reheat it to 63 degrees Celsius or above, or cool it as quickly as possible to 8 degrees Celsius or below. If you keep hot foods below 63 degrees Celsius you may be expected to prove how long the foods have been on display for. For cooking and reheating of cooked foods it is recommended that they reach a temperature of 75 degrees Celsius because at this temperature most bacteria will be killed. You are required to check and record the temperatures of fridges and freezers at least 3 times a day. The first check must be carried out before you start trading. You are required to check and record the core cooking temperatures of appropriate foods at least 4 times a day. You must also ensure that your whole menu is checked during the course of the day. The first check must be carried out on the first batch of food that you cook each day. You are required to check and record the hot holding temperatures of appropriate foods at least 4 times a day. The first check must be carried out within 2 hours of trading commencing.

Food Storage

All food must be stored to protect it from the risk of contamination. Defrosting of foods must take place under refrigeration. Any cases of drinks that are stored outside must be

stored off the ground and covered. No food preparation is to take place outside (gazebos are permitted). Low risk foods may be stored outside; however, they must be off the ground, covered and kept to a minimum. All foods must be within their use by or best before dates. Any foods that you have opened must be date labelled if the life will extend to the next day. You must not extend manufacturer's shelf lives.

Food Washing

It is acceptable to have one sink for washing both food and equipment, if it can be effectively cleaned and disinfected between uses. However, you may not use any sink for the washing of raw foods if it is also to be used for the washing of ready-to-eats foods such as salads and fruit.

Cleaning, disinfection/sanitising

Only disposable cloths are permitted for food contact surfaces and equipment. Sponges may be used for general washing. All cloths must be disposed at the end of each day unless they are boil washed. All units must provide paper towel to use when disinfecting work surfaces and equipment. Disinfectants and sanitisers must comply with either EN BS 1276 or EN BS 13697. Bleach is not to be used in any open food handling areas.

Food Hygiene Training

The law requires that food handlers are supervised and instructed and/or trained to a level which is appropriate to their duties. For example, a supervisor will need a higher level of training than the people they supervise. The law does not mean food handlers must have received formal training. However, a certificate saying they have passed a recognised course is evidence they have complied with the law.

In addition to the general training requirement, the law also requires that those people responsible for developing and maintaining food safety management systems are specifically trained in their application, such as Safer Food Better Business. Although you may have submitted training certificates to Goodwood before the event, please have team members training records with you at the event so that the Goodwood Safety Team or Environmental Health Officers may view them.

Personal Hygiene

All food handlers must always maintain good personal hygiene through the regular and thorough washing of hands, particularly after going to the toilet or handling raw food. Staff members are required to wear clean washable or disposable over-clothing in the unit. The wearing of hats is preferred by those persons handling open, high-risk foods. Long hair must be worn tied back. Outdoor clothing should not be kept in areas where food is prepared or stored. There must be no smoking on the vehicle, trailer, stall, preparation areas or back up areas. Food handlers must not eat or drink (water is acceptable but must be consumed away from food areas) while handling food. Food handlers must not wear watches, jewellery, false nails, or nail varnish. Wristbands from other events must be removed. All wounds on the hands or other exposed parts of the body must be covered with blue waterproof dressings.

Hand Washing

Where open or unwrapped foods are prepared or sold, you must have adequate facilities to wash and dry hands hygienically. The basin should have a supply of hot and cold water (or warm water at a controlled temperature). The use of a flask for hot water is not satisfactory. Although anti-bacterial hand gels are a good additional measure, they must not be used in place of proper hand washing.

A supply of soap and a hygienic method of hand drying must be available. Liquid soap and paper towels in dispensers are a hygienic option, traditional bars of soap and cloth towels are not acceptable. Wash basins should be positioned so that they are always easily accessible.

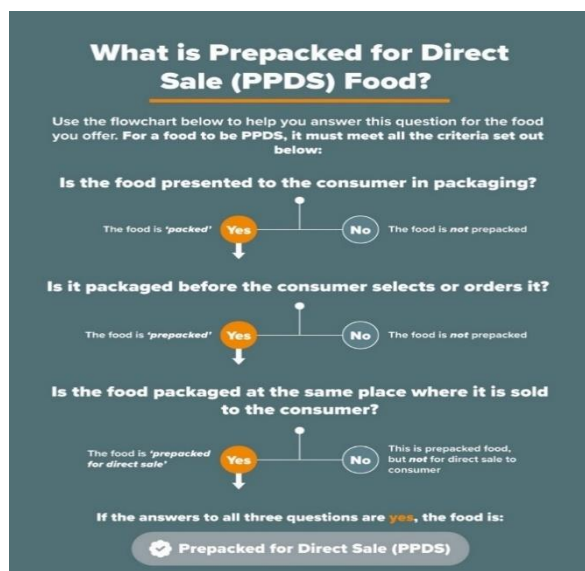
Reporting of Illness

Any person suffering from diarrhoea or vomiting must cease immediately from handling and preparing food and should not return to work until at least 48 hours after the symptoms have stopped.

Food Safety Management

EC Regulation 852/2004 requires food businesses to have a documented Food Hygiene Management System in place. Many businesses will use 'Safer Food, Better Business' as their documented system. However, you may choose to use another system. Whatever you choose to use you must ensure that it is available for inspection during the event and that appropriate records are kept of the monitoring of your critical control points. A copy of Safer Food Better Business is available from the Food Standards Agency (FSA). To

You can access specific guidance for event caterers by going to:
<https://www.food.gov.uk/business-guidance/prepacked-for-direct-sale-ppds-allergen-labelling-changes-for-event-caterers>



download a copy of the pack, visit www.food.gov.uk/sfbb

Food Labelling

The Food Information (Amendment) (England) Regulation 2022 On the 1st October 2021 The Food Information (Amendment) (England) Regulation 2022 came into force in England, this regulation changed the labelling requirements of foods that are pre-packed for direct sale. The following flow chart will help you decide if the food that you sell is Pre-Packed for Direct Sale (PPDS). Please note that there are no exemptions from this requirement if you

present food for sale that is PPDS. Environmental Health and Trading Standards Officers will be at Goodwood events to ensure that the regulations are followed.

License

All units should have a copy of Part B of our event Alcohol License. We will provide you with a copy before the event. This should be available to see at all units. We require Challenge 25 policy to be always in place over the event.