



Wokingham Lions Club Wokingham May Fayre



Monday 6 May 2024

Food Safety

All Stallholders handling food must prepare a written "Food Safety Management Assessment" and have it available for inspection/verification on the day. Trade food stallholders should already have documentation that suffices but other stallholders may not.

We are required to provide the council with details of all stalls dispensing food of all types and their locations. It is possible you may be contacted in advance of the day and/or inspected on the day by a representative of Wokingham Borough Council Food Safety Department.

The environmental officer is looking for stallholders to have an understanding of the potential hazards of preparing and serving food and to ensure they will manage the process safely. The following gives some guidance on the required content of a Food Safety compliance document

1. Is any food to be sold or given away? If no proceed to end
2. How will customers be given allergen details?
3. How will you ensure sell-by dates are not passed?
4. If food is being cooked on site, how will the raw food be stored/transported (i.e. cool box etc)?
5. How is the stallholder protecting food from contamination (e.g. gloves, raw/cooked separation, hand washing, chopping boards)?
6. How will you keep food cold (if appropriate)? (e.g. cool boxes etc or state not applicable)?
7. How will you keep food hot (if appropriate)? (e.g. cooking mechanism or state not applicable)
8. How will the handling of money and food be kept separated?
9. How will hands handling food directly be kept clean?

Some suggestions re the above questions:

Personal Hygiene:

Hot water and soap used to wash hands and paper towels provided to ensure hands correctly dried.

Alcohol based hand sanitizer to be used by all prior to touching food.

Long hair to be tied back.

Whites to be worn by cooks.

A hand cleaning gel should also be available on sites selling food

Equipment

Hot soapy water used to ensure all equipment is washed thoroughly prior and after every use

Using Knives

Cooks aware of correct knife use and will carry out cleaning of knives.

No-one under the age of 16 allowed to use sharp knives

Cooking

Public to be kept at a safe distance from cooking area

Food cooked to correct temperatures and checked prior to eating

Some extracts from a useful document produced by the Food Standards Agency – Safer Food, Better Business. More useful information can be found at the Food Standards Agency at www.food.gov.uk and Wokingham Borough Council at <https://www.wokingham.gov.uk/business-and-licensing/health-and-safety/food-hygiene-and-safety/> –

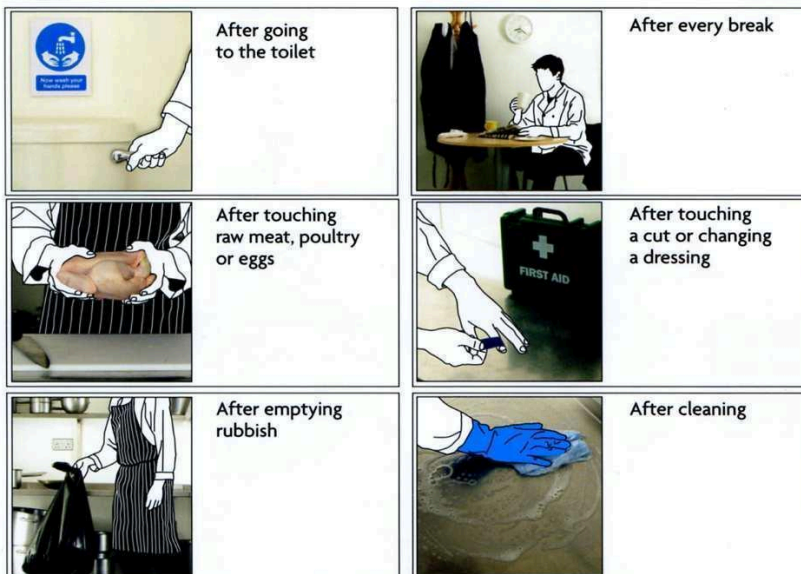
Finally – be aware of the contents of any food you make/seal to ensure if asked about allergic effects, you are able to answer appropriately

When to wash hands

Before –



After –



When you are working with food



Safe method:

Cloths

Cloths can be one of the top causes of cross-contamination in the kitchen. It is essential to use them safely to prevent bacteria from spreading.



Safety point

Use single-use cloths wherever possible, and throw them away after each task.

Always use a new or freshly cleaned cloth to wipe work surfaces, equipment or utensils that will be used with ready-to-eat food.

Take away re-usable cloths for thorough washing after using them with raw meat/poultry, eggs or raw vegetables – and surfaces that have touched these foods.

If using re-usable cloths, make sure they are thoroughly washed, disinfected and dried between tasks (not just when they look dirty).

Ideally, wash cloths in a washing machine on a hot cycle.

If you wash and disinfect cloths by hand, make sure all the food and dirt has been removed before you disinfect them. Use hot water to disinfect the cloths.

Why?

This will make sure that any bacteria picked up by the cloth will not be spread.

It is especially important to protect ready-to-eat food from bacteria. This is because the food will not be cooked, so any bacteria on the food will not be killed.

Raw meat/poultry and eggs are more likely to contain harmful bacteria than other foods. The soil on vegetables can also contain harmful bacteria.

Using dirty cloths can spread bacteria very easily.

A hot wash cycle will clean the cloths thoroughly and kill bacteria (disinfect).

If food or dirt is still on the cloths, this will prevent the disinfection process from being effective, so harmful bacteria might not be killed.

How do you do this?

How do you clean re-usable cloths?

Safe method:









Food allergies

It is important to know what to do if you serve a customer who has a food allergy, because these allergies can be life-threatening.



Safety point	Why?
If someone asks if a dish contains a certain food, check all the ingredients in the dish (and what they contain), as well as what you use to cook the dish, thicken a sauce and to make a garnish or salad dressing. Never guess.	If someone has a severe allergy, they can react to even a tiny amount of the food they are sensitive to.
Keep a copy of the ingredient information of any ready-made foods you use.	This is so you can check what is in them.
When you have been asked to prepare a dish that does not contain a certain food, make sure work surfaces and equipment have been thoroughly cleaned first. Make sure staff wash their hands thoroughly before preparing the dish.	This is to prevent small amounts of the food that a person is allergic to getting into the dish accidentally.
Give detailed information in the name or description of dishes on the menu, especially if they include the foods listed below, e.g. chocolate and <i>almond</i> slice, <i>sesame</i> oil dressing. Remember to update the menu when recipes change.	This allows people with food allergies to spot that dishes contain certain foods.

Type of food	What to look out for
Peanuts 	Peanuts, also called groundnuts, are found in many foods, including sauces, cakes and desserts. They are common in Thai and Indonesian dishes, e.g. satay sauce. Watch out for peanut flour and groundnut oil too.
Lupin 	People with a peanut allergy can often react to lupin as well. Lupin can come in the form of either seeds or flour that are used in breads, pastries, pies, waffles, pancakes and doughnuts.
Nuts 	People with nut allergy can react to many types of nut, including walnuts, almonds, hazelnuts, Brazil nuts, cashews and pecans. Nuts are found in many foods, including sauces, desserts, crackers, bread and ice cream. Watch out for nut oils, marzipan and ground almonds too.
Milk 	People with milk allergy need to avoid foods containing milk, yoghurt, cream, cheese, butter and other milk products. Watch out for dishes glazed with milk and ready-made products containing milk powder.
Eggs 	Eggs are used in many foods including cakes, mousses, sauces, pasta and quiche. Sometimes egg is used to bind meat products, such as burgers. Watch out for dressings containing mayonnaise and dishes brushed with egg.

Type of food	What to look for
Fish 	Some types of fish, especially anchovies, are used in salad dressings, sauces, relishes and on pizzas. Fish sauce is commonly used in Thai dishes.
Shellfish 	People who are allergic to shellfish often need to avoid all types, including scampi, prawns, mussels, oysters, cockles, scallops, crab and squid. Watch out for shrimp paste and oyster sauce in Chinese and Thai dishes.
Soya 	Soya comes in different forms, for example, tofu (or beancurd), soya flour and textured soya protein. It is found in many foods, including ice cream, sauces, desserts, meat products and vegetarian products such as 'veggie burgers'.
Gluten 	People who have gluten intolerance (also called Coeliac disease) need to avoid cereals such as wheat, rye and barley, and foods made from these. Wheat flour is used in many foods such as bread, pasta, cakes, pastry and meat products. Watch out for soups and sauces thickened with flour, foods that are dusted with flour before cooking, batter and breadcrumbs.
Sesame seeds 	Sesame seeds are often used on bread and breadsticks. Sesame paste (tahini) is used in some Greek and Turkish dishes, including houmous. Watch out for sesame oil used for cooking or in dressings.
Celery 	People who are allergic to celery can react to celeriac (the root of the plant), celery stalks and leaves. Celeriac and celery are sometimes used in salads and soups, or served as a vegetable. Watch out for celery salt and celery seeds, which are used as a seasoning in lots of foods, such as soups and meat products.
Mustard 	People who are allergic to mustard will react to any food that comes from the mustard plant, including liquid mustard, mustard powder, the leaves, seeds and flowers, sprouted mustard seeds and mustard oil. Mustard is sometimes used in salad dressings, marinades, soups, sauces, curries and meat products.
Sulphur dioxide 	Some people with asthma can react to sulphur dioxide. This is used as a preservative in a wide range of foods, particularly meat products such as sausages, soft drinks, and dried fruit and vegetables. Sulphur dioxide is also found in wine and beer.

What to do if things go wrong

If you think a customer is having a severe allergic reaction:

- Do not move them.
- Ring 999 and ask for an ambulance with a paramedic straight away.
- Explain that your customer could have anaphylaxis (pronounced 'anna-fill-axis').
- Send someone outside to wait for the ambulance.

How to stop this happening again

- Make sure all your staff understand how important it is to check all the contents of a dish if asked by someone who has a food allergy.
- Make sure you keep ingredient information for all ready-made products and staff know to check it.
- Review the way that staff prepare a dish for someone with a food allergy – are they cleaning effectively first and using clean equipment?
- Improve the descriptions on your menu.
- Train staff again on this safe method.
- Improve supervision.



Write down what went wrong and what you did about it in your diary.

