

Notes on complying with HYGIENE REGULATIONS for Food Stalls

Identify the risks on your stall and be sure of how you are going to control them!

Work to a system! e.g. keep cooked and raw foods separate.

Know the products you are selling and how they should be kept safely.

You are responsible for the quality and safety of the foods you sell.

The Guidance Note 16 'Food Stalls' is now available on the FSAI website at the following link: www.fsai.ie/publications/guidance_notes/gn16.pdf This Guidance Note is available in electronic format only, not hardcopy.

Specific guidance on training for food handlers is available from the FSAI series 'Guide to Food Safety Training' which can be downloaded from their website www.fsai.ie

An E-Learning course on 'Essential Food Safety Skills' can be done online for only 30 euro. Go to the Training section on www.bordfailte.ie

It is essential that all products displayed and sold at the market, are produced to the highest standard of hygiene and are of a consistent high quality. Only sell food that is fresh and throw out the stale stuff! Label packaged foods. Don't call any food 'organic' unless it is officially certified as Organic with a recognised Symbol.

It is recommended that all stallholders producing food in their own kitchens (excluding meat and dairy products) comply with the regulations in I.S. 344.2002 produced by the NSAI and available from ILI, Northumberland House, 42/44 Northumberland Road, Dublin 4. Tel 01-8576730, info@standards.ie The regulations are also written in a separate book available from any Country Market.

Transport and display of the food must be done in such a way to prevent any contamination of the food and to maintain the necessary temperatures to prevent the growth of microorganisms and maintain the integrity of the food.

Any food requiring refrigeration (meats, soft cheese, etc) must be kept at a temperature at or below 5 C during transport and whilst displayed on the stall. Therefore the fridge must be set at a lower temperature to achieve this. Care must be taken not to let any foods freeze and unfreeze as this can lead to contamination by dangerous pathogens.

Stallholders selling high-risk foods should buy a digital probe thermometer and be aware of the temperatures of their foods. Thermometers are available from Nisbets, Acme Business Park, Old Mallow Rd, Cork.
Tel: 021-4946777. Fax 021-4946789. Email sales@nisbets.ie Price 15.68 euro.

It should be possible to keep high-risk foods cold by using ice or ice-blocks and insulated containers. Try stacking two stainless steel gastronorm pans with ice in between for displaying foods or use a slab of marble stone with ice underneath.

If using a refrigerated van please remember that it is only designed to hold goods that are already cold. It is not efficient at chilling foods. The foods should therefore be taken out of the van after each market and refrigerated. Best to buy a van with a roof

mounted airflow system so that the engine can be run whilst stationary to keep down the temperature.

Small refrigerated deli display units may be purchased from Robin @ Dublin Display Centre (01- 4015050) where a 1 Metre Fan assisted chilled server will cost around 1,500 euro. Attach castor wheels underneath for wheeling in and out of the van.

A cheap way of producing electricity to run an ordinary fridge, without resorting to purchasing a generator, is to use a 24volt forklift battery with an inverter.

Refrigerated trailers can be obtained from Ed Hick at edhick@eircom.net Look up www.banchimercato.it or type Euromag Fiche Produits into Google. Try applying for Leader funding to help with the expense.

Hand-washing is vital and should be done frequently, particularly after setting up the stall and before handling food. Hot water and soap should be used. For a small operation a flask full of hot water will be adequate. Otherwise fill a large coffee dispenser. Nisbets stock a range of unbreakable "airpots" up to 5 litre for around 50 euro.

Please note that alcohol hand disinfecting wipes are only effective on clean hands. They are inactivated by contact with organic matter.

Utensils should be washed in a separate bowl. Otherwise, use one utensil for each product.

Bigger operations may need to purchase units that heat the water off the vehicle battery whilst the engine is running. They are available from www.tealwash.com and www.vangadgets.com with costs starting at £220. They can also be obtained from Bott Ltd, Unit 11, Carrigaline Industrial Park, Carrigaline, Co. Cork. Tel: 021-4376966. Fax: 021-4376646. Email john@bott.ie Prices start at 300 euro