Food Mobile Safety Checklist

# Overview

This document has been compiled using the CIEH National Guidance for Outdoor and Mobile Catering 2010 as a key reference. Published by CIEH ISBN 978-1-906989-29-3

It is usual for food standards and hygiene to be checked by Officers at food events/markets/street trading sites in order to give a rating, but not so common for Health and Safety checks to be undertaken.

Therefore, the following safety points have been drawn up to advise Officers what to look for when inspecting a mobile unit/pitch.

| **Details** | **Yes** (ok) | **No** (not ok) | **NA** |
| --- | --- | --- | --- |
| Liquefied Petroleum Gas (LPG) |  |  |  |
| Safety check list for all connections using bottle gas used for cooking and heating such as Calor gas: |  |  |  |
| Gas fixtures and systems should require appropriate certification from a competent person who is gas safety registered for LPG appliances. |  |  |  |
| Fixed piping such as copper or steel should be used where practicable |  |  |  |
| Flexible hoses should be kept to a minimum. Where it is unavoidable to use flexible piping, it must be to the appropriate BS and where appropriate provided with mechanical protection to minimise damage. Flexible hoses must not be used in concealed locations. Flexible piping must be checked regularly for leaks (bubbles can be seen if joints/hose run with soapy water) and replaced if damaged or worn. LPG has a distinctive smell, which gives warning of a leak. Do not use a naked flame when looking for leaks. |  |  |  |
| Screw driven fastenings for gas pipes must be avoided as these can be over tightened and damage the hosing.  Crimp fastenings should be used instead. |  |  |  |
| Cylinders should be fitted with pressure relief valves and an emergency shut off valve |  |  |  |
| Cylinders must be stored upright so that they cannot fall over and stored away from any ignition source or flame |  |  |  |
| If the cylinder is stored inside a trailer, it must be secured in an upright position with half an hour fire protection from the inside of the unit. Access must be from the outside of the unit and there should be adequate ventilation. The cylinder must be securely fastened during transit. |  |  |  |
| Cylinders should be stored away from risks of tampering by unauthorised personnel |  |  |  |
| Cylinders should be located away from entrances/exits and circulation areas |  |  |  |
| Cylinder valves and gas appliances must be turned off when not in use |  |  |  |
| Appliances should be fixed securely on a firm non-combustible heat insulating base and surrounded by shields of similar material on three sides. Combustible material should be kept way from the appliance. |  |  |  |
| Permanent ventilation must be provided to areas using these gas appliances.  Low level ventilation is required – ensure floor vents are not covered with stock. |  |  |  |
| All gas appliances must be installed and regularly serviced/ maintained by a competent person. The food business operator must be familiar with operating the appliance and have plans of how to deal with problems such as leaks, or a fire break out. |  |  |  |
| In the case of a fire the fire brigade will need to be made aware of the siting and number of gas bottles |  |  |  |
| A safety notice on how to connect and disconnect the LPG bottles should be displayed with the gas compartment |  |  |  |
| A suitable notice should be fixed to the outside of the bottle compartment to warn of the presence of gas. |  |  |  |
| Suitable signs indicating "Caution – LPG" and "Highly Flammable” should be displayed. |  |  |  |
| The food business operator must carry out a fire risk assessment |  |  |  |
| Cylinders should be fitted with automatic cut-off valves and be protected from tampering |  |  |  |
| All pipes should be protected from abrasion or mechanical damage (armoured if subject to temperatures over 50°C) |  |  |  |
| All pipes should be renewed every two years |  |  |  |
| All gas appliances must be fitted with a flame failure device and adequately ventilated |  |  |  |
| All fryers should be fitted with an automatic high temperature-limiting device (operates at a fat temperature of 250°C or lower) |  |  |  |
| Electricity |  |  |  |
| This guide focuses on three main risk areas - fire, contamination and electrical hazards. Fire risks have long been associated with electrical systems and brought about the introduction of the IEE wiring regulations in 2008.  Safety checklist for all electrical installations: |  |  |  |
| All electrical temporary installations and equipment must be inspected after assembly at a new site or location (PUWER 98 Regulation 6) as their safety depends on the installation conditions. BS7909:2008 Completion Certificates or BS7671:2008 Electrical Installation Certificates may be issued. |  |  |  |
| All fixed electrical installations must be inspected in accordance with BS7671 IEE Regulations and should be periodically checked. The IET recommends a routine annual check and a full inspection and test every three years for caravans and six month checks with annual testing and inspection for caravan parks. Electrical Installation certificates and Periodic Inspection Reports to BS7671 should be available for every mobile catering unit (Trade associations such as ECa, NAPIT or NICEIC also produce certificates based on BS7671). This inspection should be done by a competent electrician. |  |  |  |
| All electrical equipment should be tested regularly by someone competent to carry out the test. Portable appliance testing (PAT) should be carried out on all portable appliances annually and six monthly for handheld devices in accordance with the IEE Code of Practice for Inservice Inspection and testing of Electrical equipment. |  |  |  |
| All temporary electrical systems and generators should be managed, and risk assessed.   * The general outline of the system should be noted, and the amount of power needed * A person should take responsibility for the system - * The system should be planned * A risk assessment should be undertaken * The equipment should be checked * The system should be set up and checked * If changes to the system are needed, they should only occur when isolated from the supply of energy and the system should be checked again. * Systems should not be left unattended, especially when using generators * The system should be isolated from the source of energy before removal and safely dismantled * Problems should be noted and acted upon by competent people |  |  |  |
| When using socket outlets in other people’s premises the sockets should be checked before use by inspection of a current Electrical Installation Certificate or Periodic Inspection Report and/or by using an appropriate test device (http://www.hse.gov.uk/electricity/socket1.htm). |  |  |  |
| A generator should NOT be used as an addition to the use of sockets in a building without consulting an electrician to ensure earthing arrangements are adequate. |  |  |  |
| When more than one operation is on the same site, generators over 6kva, more than one generator or socket outlets of 32A or over are used to supply more than one individual item of equipment a skilled electrician should inspect the system and provide a written certificate to BS7671:208 or BS7909:2008 as appropriate. |  |  |  |
| Competent Persons: A skilled electrician will usually meet the JIB requirements for approved electrician status (having passed the C&G 2391 or equivalent) and will probably be a member of the ECA, JIB, NAPPIT, NICEIC, Temporary Electrical Systems Association or similar professional body. A competent PAT tester will have passed the C&G 2377 examination or equivalent. |  |  |  |
| Generators need to be protected from inclement weather but have good ventilation at all times. It must be sited away from the public and/or in a protective cage on a hard standing or firm ground. External plugs and sockets must be waterproof and the circuit breakers must work effectively. |  |  |  |
| Small generators should be placed on a bund enclosure to prevent ground contamination in the event of a fuel spill or mechanical failure: large generators often have bunds built into the design |  |  |  |
| A suitable (CO2) Fire Extinguisher should be within 5m of a generator |  |  |  |
| Suitable environmental protection measures should be available (spill kit) to absorb spilled fuel and the Environmental Agency notified if a spill occurs. |  |  |  |
| Small generators must be fitted with a residual current device and all circuits should be protected with a 30mA device |  |  |  |
| The generator must be sited to prevent exhaust fumes from contaminating food or affecting people [PUWER 98 Regulation 4(1) and (2)] |  |  |  |
| Generators must be sited away from any inflammables and fuel. |  |  |  |
| Fuel used for the generators must be stored in an approved container away from any ignition source and the generator itself. The safest form of fuel is LPG. It is recommended to use diesel rather than petrol to reduce the amount of fuel storage needed. Please note the item above regarding action against spilled fuel. |  |  |  |
| If possible, do not store oil (petrol or diesel) in significant risk locations (such as within 50m of a spring, well or borehole, or 10m of a watercourse). |  |  |  |
| Petrol generators can be converted to LPG. |  |  |  |
| Generators must not be refuelled whilst the generator is still running. |  |  |  |
| Generators must not be overloaded by connecting appliances that require higher wattage than can be delivered. Generators must fit the size of operation. |  |  |  |
| Generators are also a noise source and can produce fumes. This must be borne in mind in the siting of the equipment. Most event organisers will require super silent diesel or LPG powered generators. Many events may supply power from a centralised generator and charge for usage. |  |  |  |
| Consideration needs to be given to contingencies in case of generator failure particularly in maintaining food safety temperatures. |  |  |  |
| Many events may supply power from centralised generator(s) together with a skilled electrician. They may charge for usage and should provide individual traders with a separate, clearly labelled point of supply and isolation (Puwer 98 Regulation 8 and regulation 19, EAWR regulation 12). Care should be taken to ensure that a fault, in one operation does not affect others on site. |  |  |  |
| Lighting – Sufficient working, safety and emergency lighting must be available (PUWER 98 Regulation 21), the choice of lighting should take into account dangers from rotating machinery. Lights for workers safety may be necessary to the rear of catering units. Fixtures must be suitable for the environment and external influences (IP44) outdoors. |  |  |  |
| Cables – Cables must not be a tripping hazard and should be protected from accidental damage. If for outdoor use cables must be of industrial grade BS7179 (HO7RN-F or equivalent) rubber, with a minimum voltage designation of 450/750v (heavy duty flexible as a minimum as defined in BS7540-1) and resistant to abrasion and water |  |  |  |
| Note BS6500 cables are for domestic duty and in particular the PVC blue “artic” cables are not considered suitable for work environments outdoors. (See PUWER regulation 4) |  |  |  |
| Ventilation and heating systems should be sufficient, designed and installed by competent persons |  |  |  |
| **Reference**  The Electricity at Work Regulations 1989  Provision and use of work regulations 1998  BS7909: 2008 The code of practice for temporary electrical systems for entertainment and related purposes  BS7671: 2008 IEE Wiring regulations  Section 708 Electrical installations in caravan/camping parks and similar locations  Section 711 Exhibitions, shows and stands.  Section 717 Mobile and transportable units  BS7540 Electrical cables guide to use for cables with a rated voltage not exceeding 450/700v.  BS7919 Electrical cables- flexible cables rated up to 450/750v for use with appliances and equipment intended for industrial and similar environments  BS 7430:1998 Code of practice for earthing |  |  |  |
| Design and structure |  |  |  |
| All stalls/vehicles should be designed and constructed to protect food from risk of contamination |  |  |  |
| Fittings and equipment for mobile units should be of good quality materials capable of being readily cleaned. Bare wood is not acceptable. |  |  |  |
| Floors in mobile units should be of smooth, impervious and non-slip material and preferably coved to the wall fixtures. |  |  |  |
| Stalls should be screened at the sides and back to prevent risk of contamination and pests. |  |  |  |
| Tent/marquees should be of cleanable materials, or the kitchen/preparation areas should be provided with washable wall linings. |  |  |  |
| Frequently used walkways should be effectively weatherproofed. |  |  |  |
| Lighting levels within the marquee must be adequate. |  |  |  |
| It is important the marque/tent is weighted down so high winds do not blow it over. |  |  |  |
| Layout |  |  |  |
| Ideally catering exhibitors should be sited close to essential services e.g., water/power hook up. |  |  |  |
| Allow adequate space for preparation, cooking, storage and wash-up |  |  |  |
| Ensure that refrigerated storage vehicles and trailers are easily accessible. |  |  |  |
| Check for any tripping and safety hazards. |  |  |  |
| Water supply |  |  |  |
| There must be an adequate supply of clean and wholesome water provided (ideally from the mains). |  |  |  |
| If water containers are used, they must be cleaned and sanitised on a regular basis. |  |  |  |
| Washing facilities |  |  |  |
| Suitable and sufficient hand wash basins must be provided and accessible for use by food handlers. Supplies of soap and means of hygienic hand drying must be available at each basin. |  |  |  |
| Suitable sinks must be provided for food preparation and for equipment washing |  |  |  |
| A constant supply of hot water should be provided at the sink(s) and wash hand basin |  |  |  |
| Drainage |  |  |  |
| Wastewater from sinks and wash hand basins should be discharged into foul water system or into suitable containers and not directly onto the ground. |  |  |  |
| Other considerations |  |  |  |
| The FBO has insurance and/or his street trading licence is displayed. |  |  |  |
| If a refrigerated vehicle is used, has it had a recent MOT/service and the fan checked and does it give a temperature reading. |  |  |  |