

DORSET



COUNTY SHOW

7 & 8 Sept 2019

Food Safety Checklist

Low risk, pre-wrapped foods

Name:

Address:

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Trading name *(if different to above):*

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Name / address of registering Local Authority:

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Current Food Hygiene score:

This checklist is to help you identify hazards and for you to put the necessary controls in place to make sure that the food you sell / serve is safe to eat; it is specifically designed for caterers and food business operators attending outdoor events.

Please bring the completed checklist with you to the event.

Should you need any assistance with this, or wish to discuss any of the points in it, please feel free to contact us.

Please give a brief description of your stand and the products you will be offering:

Important, please note:

If any of your products are open / unwrapped or if any of them contain meat, poultry, shellfish, fish, milk, cream, eggs, cheese, cooked rice, cooked pasta, lentils and beans you will need to complete the full food safety checklist showing how you will manage your food safety, contamination controls, temperature controls and hygiene.

Do you only sell pre-packed , low risk products, e.g.: alcohol, bottled drinks, confectionery, meat-free and dairy-free cakes, pastry, breads and biscuits that are placed in their final packaging before they are brought on site?	Yes	No
N.B.: If the answer to the above is “ No ” you will need to complete the full food safety checklist showing how you will manage food safety, contamination controls, temperature controls and hygiene.		
Do you intend to offer samples of unwrapped foods for tasting?	Yes	No
If yes, will you be cutting foods?	Yes	No
How will you ensure that knives, chopping boards and hands are kept clean and hygienic?		
If you are offering samples of drinks, please confirm that you will be using single use, disposable cups	Yes	No
What facilities do you have for hand-washing?		
Do you have appropriate arrangements for the disposal of waste and recycling?	Yes	No
Please confirm that staff have received a minimum of level one food safety training	Yes	No

Should you require any advice or assistance with this form, have any queries or wish to raise any specific points, please contact the show office.

Signatures:		
Food Stall Operator:	Date:	
Show Staff:	Position:	Date:

