

Outdoor Events Caterers - Food Hygiene Requirements Checklist

Have you registered your business with your local Environmental Health Department?	Yes	No
Have you got a copy of your written food safety document available?		
Is your vehicle / stall in a condition which ensures food is not exposed to contamination?		
Have you got enough sinks? Are they supplied with hot and cold water?		
Have you got cleaning materials and cloths?		
Have you got enough wash basins? Are they supplied with hot and cold water, soap and paper towels?		
Have you got enough clean, water containers?		
Can you dispose of waste water correctly?		
Have you got bins / refuse sacks for rubbish?		
Have you got adequate chilled and frozen food storage?		
Is the equipment capable of keeping food at the correct temperatures?		
Are raw and cooked / ready-to-eat foods kept separate?		
Have you got a probe thermometer? Can it be properly cleaned?		
Is food cooked to at least 75°C (and kept hot above 63°C)?		
Do you and staff have washable, clean overalls?		
Are you and your staff properly trained?		
Do you have a first aid kit?		