

Ensuring Food Safety at Outdoor Events

Attendance of Officers from the Environmental Health Team will depend on the event size and content. It is expected that all businesses involved will comply with food hygiene legislation.

The Event organiser and caterers are legally responsible and have a duty of care for ensuring compliance with food safety legislation at the event. As the owners of the property or land the Council have civil law liability to ensure that all food safety requirements have been satisfied to ensure that the event will be carried out in a safe fashion before permitting or licensing the event.

As an event organiser, you have a duty of care to ensure any food or drink being sold to the public whether for profit or otherwise, is prepared, handled, cooked in a safe and hygienic manner, free from any risk of harm to the consumer.

Considerations for the event organiser and caterers of outdoor events must give due consideration to the safe production of food. A food poisoning outbreak and/or significant breaches of food safety legislation can result in a prosecution, the penalties for which include heavy fines and even imprisonment.

As the event organiser you need to demonstrate that you effectively manage food hygiene & safety at the event you are planning and are required to produce a Food Safety Plan, which needs to cover:

- **Registration:** All food providers should be registered with their Local Authority as a food business.
- **Food Hygiene Rating Score:** Food providers should have a Food Hygiene Rating Score of 3 or better. Traders outside the UK won't have a Food Hygiene Rating e.g. German Christmas Market.
- **Training:** All people working at the food stall should be suitably trained in food hygiene. A Level 2 Award in Food Safety in Catering is the recommended minimum level of training. All food handlers should also be able to demonstrate good food hygiene knowledge.

- **Experience:** Food providers should have previous experience of outdoor catering operations. People who do not normally run a food business may attend one-off events, but you must satisfy yourself that the food will be produced safely, hygienically and that it will comply with food hygiene legislation.
- **Food Safety Management System (FSMS):** Each food business operator must have a FSMS for their food business, for example a completed Safer Food Better Business (SFBB) catering or retail pack from the Food Standards Agency or completed NCASS Safety Management System. Your FSMS should be available and demonstrated at the event.
- **Water/electricity:** Organise the correct amount of power outlets, water hydrants or bowzers at suitable locations near the food traders to be sufficient throughout the duration of the event.
- **Refuse:** Ensure adequate waste disposal facilities at the site, which are emptied and disposed in the correct manner to avoid any build-up of refuse and resulted odour, pest and contamination issues. Regular disposal of flammable waste such as cardboard should also be considered, as build up presents a fire risk.
- **Information/communication:** You need to ensure appropriate advice/information is communicated, before, during and after the event to all traders, staff and the public attending the event. Ensure that everyone is aware of the locations for the service facilities e.g. water, electricity, barriers, toilets etc., briefings to staff, appropriate signage and site maps showing the locations of various facilities.
- **Audit of food providers:** It is the responsibility of the event organiser to ensure food providers at the event are taking reasonable steps and have in place the appropriate facilities to ensure that the food being served is safe to eat. The documents listed below are a useful aid to help with this task.
- **Action:** You must be prepared to take action against any food trader that does not comply with food safety requirements or compromises food safety. In such circumstances the trader must be asked to resolve any issues immediately or stopped from trading until they

have done so. Ultimately, failure to meet with the requirements of the event should result in them being removed from the event.

The following documents have been developed to assist you in complying with the above requirements:

[Questionnaire for Food Providers](#) – a questionnaire for Event Organisers to send to food providers to assist in deciding which food providers are compliant and appropriate for the event.

[Quick Food Safety Checklist](#) – used by the food providers and event organisers to check compliance with food hygiene and safety requirements to improve and ensure good food hygiene standards are met.

Relevant regulations to food businesses and Bristol City Council Food Safety details:

- Regulation (EC) 852/2004 on the Hygiene of Foodstuffs
- The Food Safety and Hygiene (England) Regulations 2013
- Government guidance

