



London Borough of Hillingdon's Guidance for food stalls at the Ickenham Festival Village Day.

Community Groups/Charity Stalls

Cake stalls and those offering food as prizes are low risk enterprises and will only need to ensure good personal hygiene/hygienic practices (cakes) and that food is within date (prizes) etc.

All food stuffs that are made and are sold off site must comply where necessary with all relevant food standards and be labelled in accordance with current labelling regulations.

Community groups preparing food at the site will have to comply with the same requirements as apply to mobile catering units.

Community groups preparing food at home should not prepare it too far in advance (on the day of the event is preferable), ingredients should be purchased from reputable suppliers, stored at the right temperature (below 8 degrees), be stored/prepared so as to minimise the risk of cross contamination, cooked thoroughly, cooled within 90 minutes and placed in a refrigerator and transported to the site under chilled conditions. Those preparing the food should practice good personal hygiene and wear overclothing. Worksurfaces etc should be cleaned with an antibacterial cleaner before commencing work, pets should not be allowed in the kitchen and the washing of dirty laundry should not take place etc.

Of concern would be the storage of food at the site on the day, particularly if it is high risk i.e. meat, chicken, cooked meats, cooked rice, fish and seafood, dairy based products etc. Such foods will need to be kept under chilled conditions. Vegetarian foods pose less of a risk. Good personal hygiene/hygienic practices will need to be observed at the site.

Advisory booklets are available from the Department and I would be quite happy to provide advice over the telephone.

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