



Watford Borough Council

FOOD SAFETY QUESTIONNAIRE FOR MOBILE TRADERS

(to be returned one month prior to the event)

1. NAME _____
POSITION _____
TRADING AS _____
ADDRESS _____
CONTACT NOS. _____
2. ADDRESS WHERE MOBILE UNIT IS KEPT
(if different from above)

3. NUMBER OF UNITS TO BE USED _____
4. TYPE OF STRUCTURE
TRAILER VAN VEHICLE REG. NO _____
STALL TENT OTHER _____
5. POWER SOURCE
LPG DIESEL
PETROL NONE OTHER _____
6. YOU REGISTERED AS A FOOD BUSINESS?
YES NO
IF YES, WITH WHICH COUNCIL? _____
ADDRESS _____

(This information on registration must be provided in full to ensure checks can be carried out prior to the event with other local councils)

7. WHEN DID YOU START THIS FOOD BUSINESS? _____

8. PLEASE LIST ALL STAFF WHO WILL BE WORKING ON THE DAY AND INDICATE WHETHER OR NOT THEY HAVE RECEIVED FOOD HYGIENE TRAINING

<u>NAME</u>	<u>TRAINING</u> (tick)	<u>NAME & DATE OF</u> <u>TRAINING COURSE</u>
1. _____	<input type="checkbox"/>	_____
2. _____	<input type="checkbox"/>	_____
3. _____	<input type="checkbox"/>	_____
4. _____	<input type="checkbox"/>	_____
5. _____	<input type="checkbox"/>	_____

You should be prepared to show evidence of training on the day of the event (e.g. Certificates etc)

9. DOES YOUR BUSINESS HANDLE OR PREPARE ANY OF THE FOLLOWING? (tick all those that apply)

Fish/Fish Products	<input type="checkbox"/>	Cooked Meats/Delicatessen	<input type="checkbox"/>
Fresh/Frozen Meat & Poultry	<input type="checkbox"/>	Dairy Products	<input type="checkbox"/>
Eggs	<input type="checkbox"/>	Sandwiches	<input type="checkbox"/>

10. PLEASE LIST ALL FOODS YOU WILL BE SERVING (OR ENCLOSE A MENU)

11. IF ANY FOOD IS PREPARED IN A PLACE OTHER THAN AT THE EVENT PLEASE STATE WHAT IS DONE AND WHERE

12. HOW WILL FOODS BE STORED BEFORE THE EVENT AND FOR HOW LONG?

13. HOW WILL FOODS BE TRANSPORTED TO THE EVENT?

14. WHICH FACILITIES WILL YOU BE PROVIDING ON SITE?

COLD STORAGE

- Fridge
- Cool Box
- Freezer

- Cold Display Unit
- Temperature Probe/
- Thermometer

PERSONAL HYGIENE

- Handwash basin
- Hot water for basin
- Soap (preferably anti-bacterial)

- Paper hand towels
- Overclothing
- First aid kit
- Drinkable water

CLEANING FACILITIES

- Food sink
- Equipment sink
- Hot water for sinks
- Detergent
- Disinfectant
- Cleaning cloths

COOKING EQUIPMENT

- Cooking hobs*
- Grill/griddle*
- Fryer*
- Oven/spit
- Microwave

*suitable fire-fighting equipment should be provided with these appliances

Thank you for completing this questionnaire.