

FOOD HYGIENE – TRADER GUIDANCE

As a trader operating a food business, it is important that you are compliant with Natasha's Law and the Food Safety & Hygiene Regulations 2013.

It is your responsibility to ensure that you are fully compliant and failure to evidence the required information, will result in your pitch being closed down until you are able to produce the appropriate documentation.

The purpose of this document is to assist you to ensure you are compliant. However, LSD are not able to provide detailed advice on Natasha's Law or the Food Safety & Hygiene Regulations 2013 and we encourage you to seek your own advice and the necessary training to ensure you understand requirements.

Failure to achieve 100% compliance may also impact your future trade with LSD Promotions (please refer to the balance of trade policy) and formal action may be taken in accordance with the trader conduct policy.

Please see below a checklist of the required documentation as a trader operating a food business:

- Allergen signage visible on your stall / unit
- Allergen information visible and available for each food product that you sell
- Prepacked for Direct Sale (PPDS) foods must individually be labelled with a breakdown of all allergen information on the label. For further information and advice, please refer to the Food Standard Agency website: <https://www.food.gov.uk/business-guidance/introduction-to-allergen-labelling-changes-ppds>
- Satisfactory hand wash stations in your stall / unit
- If applicable you must ensure you undertake and record regular temperature checks for certain foods. For further information and advice, please refer to the Food Standard Agency website: <https://www.food.gov.uk/safety-hygiene/cooking-your-food>
- All traders selling food products are required to have suitable rubber matting in place within their stall at all times, in order to protect the ground surface from damage, staining, or contamination.

- You must hold a valid Level 2 Food Hygiene Certificate. In accordance with government best practice guidelines, we require all certificates to be renewed every three years.
- You must also ensure you have undertaken a Hazard Analysis and Critical Control Point (HACCP) to manage food safety standards. For further information and advice, please refer to the Food Standard Agency website: <https://www.food.gov.uk/businessguidance/hazard-analysis-and-critical-control-point-haccp>

It is mandatory that you have all of the above available when trading at an LSD market or event as spot check inspections will be undertaken by LSD internally and also by external Environmental Health Departments.