

12 November 2017

Checklist for smiley faces in outdoor food sales

With these tips you can ensure food safety in outdoor food sales.

1. Transport, store and serve cold-stored food cold (below +6 °C) and hot food hot (over +60 °C).

You will need enough cold storage for storing the food. Food requiring cold storage must be stored below 6 °C (or less, e.g. fishing products) and hot food products must be kept at over 60 °C.

Food products that are prepared in a food preparation kitchen or other pre-processing facility must be cooled down to below 6°C before transportation to the sales event. The food must be cooled down effectively in no more than 4 hours. Alternatively, the food products can be transported hot, in which case the temperature must be kept at over 60 °C. Products that have been prepared on the same day must also be cooled down before they are transported to the sales spot, unless the products are transported hot.

2. Remember to wash your hands after each work stage and change disposable gloves often enough. Disposable gloves are not a substitute for washing your hands.

If the sales point is used for handling easily perishable food products, for example the sale of food, the sales point must include a hand washing station fitted with a boiler. In low-risk operations such as selling berries, the sales point only needs to provide a hand sanitiser. If your operations require a hand washing station, always make sure that you have enough household water available and check in advance where you can get more water, if necessary. The rule of thumb is that you should always have at least 15 litres of water available at a sales event.

3. Adopt the in-house control plan as part of your operations

The in-house control plan must be kept up to date and available for inspection. You can draw up the plan using the model templates provided by the City of Helsinki Food Safety unit: <http://bit.ly/2firr7y>

4. Monitor temperatures to ensure the integrity of the cold chain

For monitoring temperatures, you will need a thermometer. You should continuously monitor temperatures during storage (hot and cold) and transportation of food and record the measured temperatures at regular intervals. The in-house control records must also be kept available for inspection.