



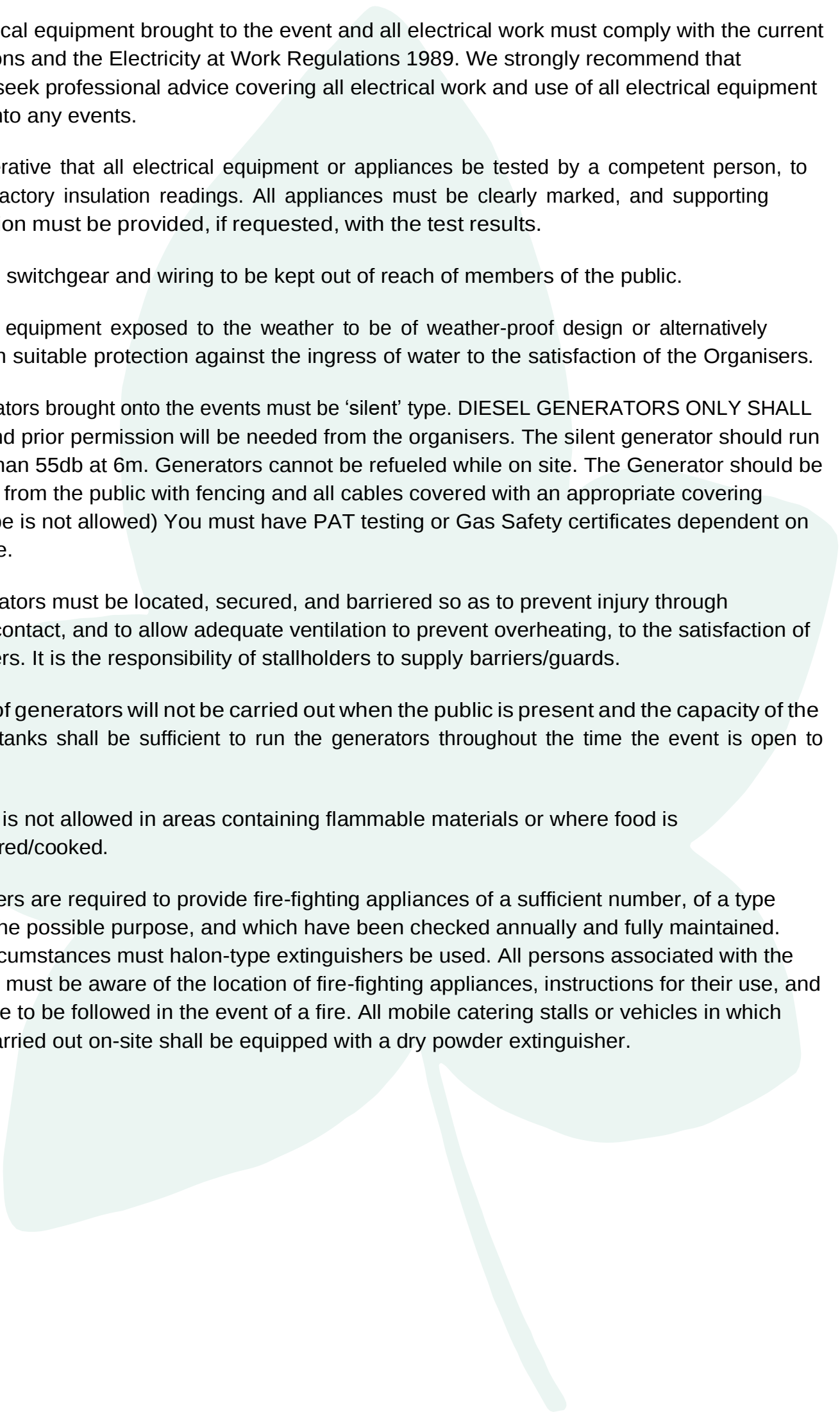
Street Food Vans and Vendors Catering Terms & Conditions

The below terms and conditions should be read in conjunction with the general terms and conditions for Miss Ivy traders.

1. The Organisers wish to bring to the stall holder's attention (this includes pitches where providers use their own vans or equipment), the fact that all activities will also be subject to Public Health, Health and Safety, Food Safety, Food Hygiene and Consumer Protection regulations and legislation. Specifically, Stall Holders catering on their stands must conform to the requirements of the current Food Safety Act 1990 – with its all-embracing requirements and then specifically The Food Safety (General Hygiene) Regulations 1995 and The Food Safety (Temperature Control) Regulations 1995. It is the responsibility of the Vendor to be aware of any relevant legislation and regulations. Catering concessionaires are reminded that these regulations apply to all food sold at outdoor events.
2. The Food Hygiene Regulations require that any unit/area for cooking purposes be surrounded on three sides and have a roof covering to protect food from the risk of contamination. A waterproof flame retardant material must be used. Any barbecue must also be covered in accordance and guarded.
3. The whole structure of the stall/vehicle shall be clean. The structure is to be made of materials that are readily cleanable and designed and constructed to be able to be kept clean, avoiding the risk of contamination. Work surfaces, cooking and storage facilities must be of smooth, durable, readily cleanable material. Vehicle interiors should be fitted for the purpose of food preparation.
4. A fire risk assessment and gas safety certificate must be submitted prior to the event.
5. All equipment must be made of materials which can be easily cleaned and are not porous.
6. All equipment must be clean before you start work and cleaned throughout the day.
7. A sink or bowl for washing food and equipment must be provided. Detergent and clean cloths must also be available. The sink must be kept clean and set up for use.
8. A separate hand basin or bowl for handwashing must be available at the stall and supplied with soap, towel and nailbrush. The basin must be kept clean and in working order.
9. Proper containers for cold water should be available at the stall. They must be made of suitable materials and protect the water from contamination. Water will have to be brought from off-site.
10. Food must be kept covered and at least 450mm (18") off the ground.

11. All stalls/vehicles must have adequate facilities for disposing of rubbish and waste food and for separating unfit food.
12. Cooked food must be always kept separately from raw food.
13. All high-risk foods i.e. meat, cream, milk, eggs should be kept refrigerated at 5°C or below at all times.
14. Adequate procedures must be in place to maintain and record food temperatures for hot and cold foods.
15. Persons handling food must keep themselves clean. They must wear clean clothes, clean over-clothing and particular attention should be paid to keeping hands and fingernails especially clean. Hair must be tied back or a hat worn. They must be trained/supervised to basic food hygiene standard certificate.
16. Any person in the vicinity of food or handling the food must not smoke or use tobacco or snuff.
17. Any cut or abrasion must be covered with a waterproof dressing, preferably coloured blue.
18. A first aid box containing bandages and washable plasters must be kept at the stall.
19. The name and address of the company or person carrying on the food business must be clearly displayed, at all times.
20. A 2kg dry powder fire extinguisher and a fire blanket must be provided when food is being cooked.
21. Any LPG cylinders must be fitted with armoured hosing connected, stored, and used in accordance with the appropriate regulations. Rubber hosing is not acceptable under any circumstances. All gas cylinders must be kept in a secure storage cage that is lockable with valves and regulators external to the cage. All gas cylinders must be placed on level flat ground away from any flammable items. Prior to using the LPG gas bottle leak detection fluid must be used to indicate any leaking.
22. Strictly no portable gas camping stoves or any stove not suitable for commercial use may be used. If on doubt please check with the Organiser.
23. All equipment used on site must be CE/ UKCA or UKNI standards and have a serial number, manufacturer and fuel type on a data plate.
24. If you only have one appliance and 1 cylinder you need to locate the gas bottle 1m distance from appliance and ensure that the ventilation is sufficient (either back off or 2 sides off)
25. No containers supplied for the consumption of food or drink to be of glass or other brittle material.
26. No one may sell alcohol or drinks of any sort on their stalls without the prior approval of the Organisers.

27. Street food vans and vendors must provide a copy of their latest Food Hygiene Inspection Report before your pitch is confirmed. A minimum hygiene rating of 3 is required.
28. Street food vans and vendors must provide a copy of a valid Food Hygiene/Level 2 Certificate for all operatives who will be handling food on the day.
29. Street food vans and vendors will be required to comply with the Food Agency Environmental Health Event Safety Guidance applicable to outside catering at events and in particular hazards analysis and critical control points (HACCP). Vendors will be required to produce a copy of the relevant HACCP documentation on the day. Failure to produce a copy for inspection on the day may result in the vendor being asked to stop trading.
30. Street food vans and vendors must comply with any other applicable environmental health requirements, regulations and legislation as determined by the organiser. It is the responsibility of vendors to ensure that they meet all applicable requirements and minimum standards. Note: The event organisers reserve the right to ask any participant to vacate his/her pitch in the event that the stallholder or vendor does not conform to these terms and conditions.
31. No barbecue, LPG heaters and containers, cooking appliances or other high-temperature devices, flammable gas or real flame, shall be used at the event without prior notification to, and approval by, the Organisers.
32. All barbecues, LPG heaters, cooking appliances and high-temperature devices, shall have adequate guarding and fireproof shields, and be sited in a safe position. Such appliances shall always be sited on a fire-resisting base (not asbestos or an asbestos-based product).
33. Spare LPG cylinders, both full and empty, shall be stored in a cage away from public areas and removed at the end of the show. Stallholders leaving cylinders on site will be charged a minimum of £200 for their removal.
34. Flexible hoses connecting liquefied petroleum gas (LPG) cylinders to appliances shall be armoured and must comply with BS3212 or equivalent.
35. The hosing for LPG cylinders must be connected at the bottle outlet and the appliance inlet with jubilee clips or equally effective devices. There shall be no other connections (tee pieces etc).
36. Storage of petroleum spirit and fuel storage vessels to be in secure, robust metal vessels.
37. Stallholders are expected to keep their trading areas as clean as possible. If using oil or fluids, we expect you to provide a floor covering or use trays underneath your vehicle. If any spillages occur and there is marking you are responsible for cleaning this up or paying for the area to be cleaned. You are responsible for disposing of any foul water/oils and fluids and all catering waste.
38. No single-use plastic items will be allowed at any events. This includes packaging which needs to be either paper or biodegradable. All food containers, packaging, plates and cutlery must be constructed of bio-degradable materials such as paper and wood. Drink containers should be recyclable or biodegradable.
39. The stallholder shall provide a CO2 fire extinguisher(s) near to any generator they are using.
40. The Fire Brigade will be called to any outbreak of fire a decision to call will be made by the event organisers only traders are not to make their own emergency calls.

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41. All electrical equipment brought to the event and all electrical work must comply with the current IEE regulations and the Electricity at Work Regulations 1989. We strongly recommend that stallholders seek professional advice covering all electrical work and use of all electrical equipment they bring onto any events.
42. It is imperative that all electrical equipment or appliances be tested by a competent person, to ensure satisfactory insulation readings. All appliances must be clearly marked, and supporting documentation must be provided, if requested, with the test results.
43. Electrical switchgear and wiring to be kept out of reach of members of the public.
44. Electrical equipment exposed to the weather to be of weather-proof design or alternatively provided with suitable protection against the ingress of water to the satisfaction of the Organisers.
45. All generators brought onto the events must be 'silent' type. DIESEL GENERATORS ONLY SHALL BE USED and prior permission will be needed from the organisers. The silent generator should run at no more than 55db at 6m. Generators cannot be refueled while on site. The Generator should be cordoned off from the public with fencing and all cables covered with an appropriate covering (masking tape is not allowed) You must have PAT testing or Gas Safety certificates dependent on the appliance.
46. All generators must be located, secured, and barriered so as to prevent injury through inadvertent contact, and to allow adequate ventilation to prevent overheating, to the satisfaction of the Organisers. It is the responsibility of stallholders to supply barriers/guards.
47. Fueling of generators will not be carried out when the public is present and the capacity of the fuel storage tanks shall be sufficient to run the generators throughout the time the event is open to the public.
48. Smoking is not allowed in areas containing flammable materials or where food is prepared/stored/cooked.
49. All Caterers are required to provide fire-fighting appliances of a sufficient number, of a type suitable for the possible purpose, and which have been checked annually and fully maintained. Under no circumstances must halon-type extinguishers be used. All persons associated with the stand/exhibit must be aware of the location of fire-fighting appliances, instructions for their use, and the procedure to be followed in the event of a fire. All mobile catering stalls or vehicles in which cooking is carried out on-site shall be equipped with a dry powder extinguisher.