

## Mobile Catering Guidance

### Things to consider before you commence trading.

A mobile catering unit includes a vehicle, trailer, stall, caravan or other similar premises from which food (including drinks) is sold. Examples are hot dog & burger vans, fish & chip vans, jacket potato trailers and hog roasts. These may be located on roadsides, industrial estates, and fetes & fairgrounds etc.

#### Common Questions asked:

Q 1. Can I trade from anywhere in Arun?

A. No, is the short answer, parts of Arun have **Prohibited Streets**, where no street trading is permitted, some parts are **Licensed Streets** where trading is prohibited unless the trader holds a current licence. This is normally issued to a relatively fixed trader or a street market. Others are **Consent Streets**; where a trader must hold a current Consent issued by this Council to trade from a **Consent Street**.

Q 2. Do I need a Licence or Consent to trade from private land, such as on a forecourt or car park of a business premises on an industrial estate?

A. No, trading on private land is not street trading. Trading on this land would require permission of the landowner although planning consent constraints may be applicable in some circumstances. There may also be trading time constraints.

Q 3. Where can I find out about Street Trading Consents?

A. Further information can be obtained from a **Licensing Officer** at Arun DC Environmental Health Department by telephoning **(01903) 737500**

**Note\*** On some major roads in the Arun area, such as the A27 & A259, trading is controlled by West Sussex County Council Highways Department, you should contact WSCC at County Hall, Chichester, on (01243) 777100, to enquire before trading from these roads.

Q 4. Do I need to let the Council know where my Catering Trailer is kept?

A. The law requires you to register your food business at least 28 days before you start trading. Registration must be with the Local Council in whose area the vehicle or trailer is stored overnight. That means if you trade in the Arun area but store your vehicle in a neighbouring Authority's area, you will need to contact the authority where the vehicle is kept and not Arun, where you trade from. You will however, be subject to routine inspections by officers from the Food Safety & Health & Safety departments whilst you trade either in Arun or other authority's locations when attending fairs, markets etc.

Q 5. Will the same hygiene rules apply to a mobile food business as a café or take-away, or are there some concessions?

A. Requirements for food safety in mobile/temporary food premises are very much the same as those for 'regular' food businesses. The food hygiene requirements which must be complied with are set out in Regulation (EC) No.852/2004 and the Food Hygiene (England) Regulations 2006, these consist of;

- Adequate wash facilities (separate) for hand and tool/equipment washing.
- An adequate supply of hot and cold water to the wash facilities. This will normally involve the storage of clean potable water in suitable containers at your vehicle/trailer. A kettle is not a safe or sufficient method for the provision of hot water.
- Walls, floor, fittings, food-contact surfaces must be in sound condition and easy to clean
- Suitable facilities for maintaining relevant foods at the correct hot and cold temperature. This normally involves the use of a refrigerator and freezer for cold storage and the provision of hot hold equipment, such as a baine marie to store/display cooked foods.
- You may be required to receive food hygiene training/instruction to ensure that you have a level of competence appropriate for the handling/cooking of high risk foods.

Q 6. Am I responsible for disposing of my refuse and waste food?

A. Yes, any rubbish generated by your customers and food preparation at the location is 'Trade Waste' and not domestic waste, you will need to make arrangements with a Licensed Waste Collector for its disposal.

Q 7. How shall I dispose of Waste Cooking Oil and Waste Water?

A. It is an offence to pour waste cooking oil into the drain or sewers because it pollutes watercourses and causes blockages, you must ensure that it is stored properly until you have made arrangements for its collection by a Licensed Waste Oil Contractor.

Waste water is 'foul' drainage and should not be poured into the drain gully which is for surface water disposal only; it must be stored in a closed container until emptied into a foul water drain.

Q 8. How can I find out more about Food Hygiene requirements, Waste Cooking Oil collections and obtaining a Food Premises Registration Form?

A. Further information can be obtained from an Officer in the **Food Safety Team** at Arun DC Environmental Health Department by telephoning **(01903) 737500**

Q 9. Are there any issues if I trade close to residential accommodation?

A. Generally speaking, residents do not like mobile traders close to their homes; imagine the effects that your business will have on those living close to your vehicle/trailer whilst trading. Complaints are made to Environmental Health departments concerning noise from generators, rowdy customers, and setting up & closing down at unsocial times. Cooking smells and smoke causing a nuisance to these residents could result in the Council taking enforcement action against you.

Q 10. Are there any Health & Safety issues I should be aware of?

- A. You will be responsible for the health & safety of yourself, employees and customers to your food business. So all electrical equipment and gas appliances must all be in safe working order, you will be required to prove this by providing safety inspection documentation. A fire blanket, where frying is undertaken, and a dry powder fire extinguisher suitable for both LPG and fat fires, must be provided, together with an adequate supply of first aid materials.

Cylinders of LPG (Liquid Petroleum Gas) are highly inflammable; you must receive adequate instruction and information on the associated dangers, the safe method of changing cylinders, storage conditions, ventilation, connecting pipework, and action to be taken in the event of an emergency.

You will have a legal duty to report some work-related accidents, diseases and dangerous occurrences to the relevant enforcing authority or Incident Contact Centre (ICC).

Q 11. How do I find out more about these health & safety requirements?

- A. More information on general health & safety responsibilities and use of LPG in Mobile Catering Units can be obtained from a **Health & Safety Officer** at Arun DC Environmental Health Department by telephoning **(01903) 737500** and on the Health & Safety Executive website at: [www.hse.gov.uk](http://www.hse.gov.uk)

## Insurance

Q 12. Will I need any special insurance for this business?

- A. If you employ staff you will be required to have **Employers Liability Insurance** to cover you for claims made against you or your business by any employee, should they have an accident or incident resulting in a claim. You should also consider **Public Liability Insurance** to cover you for claims made against your business if you unintentionally cause food poisoning to a member of the public or cause damage to property.

Other Useful Contacts;

Food Standards Agency: [www.food.gov.uk](http://www.food.gov.uk) tel. 020 7276 8829

Business Link (England): [www.businesslink.gov.uk](http://www.businesslink.gov.uk) tel.0845 600 9006

Nationwide Caterers Association: [www.ncass.org.uk](http://www.ncass.org.uk)

Mobile Business Start Up: [www.villagefetes.co.uk](http://www.villagefetes.co.uk)

West Sussex County Council: (Trading Standards & Highways) tel. 01243 777100

[www.westsussex.gov.uk](http://www.westsussex.gov.uk)