

Event Catering at Fêtes, Gala Days, Fund Raisers etc.

Providing an effective food service can add to the overall success of your event and can be a good means of fundraising but there must be suitable measures taken to protect public health.

Did you know that the food safety laws apply to most events like yours?

The control of *E.coli* and similar germs are of prime importance, especially at such events. These germs can be found widely in the environment, and may only need very small numbers in food to cause illness. Thankfully, just a few basic precautions can help to avoid problems and ensure that everyone enjoys their day.

Have someone on the committee who understands about food safety or have a food hygiene-trained person(s) provide the service – or ask us.

Food Safety Planning

If you are using a field for your event, has the land been used for grazing animals? If so then there may be issues. Please contact us for further assistance.

Ensure your resources match your plans, e.g. is the venue suitable, with appropriate facilities for the types and amount of food to be served? The level of food service provided will determine the level of controls required.

Key points

You may have to consider the following:

- ✓ Purchasing food from reputable suppliers (check packaging, dates, storage conditions)
- ✓ Purchasing prepared ingredients and foods can save preparation time on site
- ✓ How is food to be stored prior to service? (e.g. cool boxes with ice packs)
- ✓ Remember you may be touching open foods and money. Is there an appropriate supply of potable water for hand washing and cleaning including soap, paper towels, sanitisers?
- ✓ Separate food tongs and a supply of disposable gloves will minimise the need for direct hand contact with foods
- ✓ Using disposables can reduce the need for additional cleaning but remember to plan for waste
- ✓ Protective clothing such as an apron or hat may be required for food handlers
- ✓ Plan preparation so that food is not left lying at ambient temperature for long
- ✓ Give barbeques, cookers / hot cabinets time to warm up before using them

- ✓ If cooking foods on site, do you have a food probe thermometer to check core temperatures? Remember to clean between uses.
(We recommend cooking to **over 75°C**)
- ✓ Avoid self-service as much as possible – unwashed hands may contaminate food
- ✓ Don't do high risk (ready to eat) foods if you are not equipped for it – stick to safer alternatives instead
- ✓ Ensure you can inform customers of any food allergens in unlabelled or loose foods

Preparing at home prior to the event

- Keep pets out of the kitchen when preparing food.
- Always wash your hands before preparing food.
- Make sure that surfaces, bowls, utensils, etc. are clean.
- Don't use raw eggs in anything that won't be thoroughly cooked, such as icing or mousse.
- Keep all meats, cheeses, salads, cheesecakes and any cakes or desserts containing cream or butter icing, in the fridge **below 5°C**.
- Store cakes and sandwiches in a clean, sealable container, away from raw foods, especially raw meat.
- Transport cakes and sandwiches etc. in a clean, sealable container within a cool box.

Site safety

You may also have to consider general site safety for volunteers, guests and particularly children. Think about equipment safety, access routes, gas cylinders, fire risks, inclement weather for example. If you are any doubt, please get in touch for advice.

Further Information

Please do not hesitate to contact the Environmental Health team to discuss your event plans. An Officer from the department will be happy to advise you accordingly.

You can contact the Service at

Environmental Health
45 Southbank Drive
Kirkintilloch
G66 1XR

Tel: 0300 123 4510 or email environmental.health@eastdunbarton.gov.uk