



Food, health and safety advice for mobile catering units

Food business operators must register the business online with the local authority where the vehicle is stored overnight [Starting a food business \(southkesteven.gov.uk\)](#)

Food handlers need to have received food hygiene training including food allergy awareness [Food safety training \(southkesteven.gov.uk\)](#)

Operators need to have a suitable food safety management system (e.g. Safer food, better business pack) in place with relevant day to day monitoring records [Food safety management \(southkesteven.gov.uk\)](#)

The vehicle must be well maintained and easy to clean, you will need appropriate hand wash facilities in addition to a general sink. Water stored in tanks should not be used for drinking unless boiled. Containers and fittings need to be cleaned/sterilised using appropriate chemicals carefully following manufacturers guidelines. Gas appliances, associated fittings and liquid petroleum gas bottles need to be maintained and stored safely, a Gas Safe engineer can help you with this. Keep paperwork from gas maintenance checks to demonstrate compliance. Ensure you only keep the minimum number of gas bottles and always ventilate to the outside environment due to the risks of ignition and explosion [Gas health and safety \(hse.gov.uk\)](#) Electrical circuits, appliances and associated generators need to be maintained and operated safely.

Ensure you have sufficient firefighting equipment on the vehicles to help tackle small fires e.g. fire blanket, fire extinguisher.

You can be inspected by an officer from Environmental Health in any area where you are operating. You should be able to show the inspecting officer evidence that you are registered and inspected with the local authority where you keep the vehicle together with compliance documentation relating to the above points.

Once you are open for trading you will receive a food hygiene rating by the registering authority, other councils can discuss inspection findings and ratings with the registering authority.

Event organisers will likely ask for all paperwork so you should have it to hand, this could include insurance for public and employers' liability. Many organisers will also stipulate that you need to have received a minimum food hygiene rating to be able to operate. [Food Hygiene Rating Scheme \(Consumer\) \(southkesteven.gov.uk\)](#)