

Requirements for mobile businesses, food businesses run from domestic premises and vending machines

These rules apply to premises such as marquees, market stalls, mobile sales vehicles and mobile fast food vans.

1. To be sited, designed, constructed and kept clean and maintained in good repair and condition as to avoid the risk of contamination, in particular by animals and pests.

2. In addition to the above, where necessary:

- facilities to maintain adequate personal hygiene must be provided (such as hand washing, changing and sanitary facilities);
- surfaces in contact with food must be in good condition and be easy to clean and disinfect (smooth, washable, corrosion-resistant and non-toxic);
- facilities for cleaning and disinfecting of work utensils and equipment must be provided;
- hygienic facilities for washing food must be provided;
- an adequate supply of hot and/or cold water must be available;
- adequate arrangements for the storage and disposal of waste must be made;
- adequate facilities for maintaining and monitoring suitable food temperatures must be in place;
- food must be placed to avoid the risk of contamination