

Businesses that supply or produce food on the move

Requirements that apply when you supply or produce food on the move.

Transporting food

If you are a movable, temporary or domestic business, you must be aware of the requirements that apply to you and your business.

You must [register your food business](#) at the location where it is stored overnight.

When you transport food, you must prevent it from becoming contaminated.

Vehicles and containers used to transport food must be:

- kept clean and in good condition
- protected in a way to minimise contamination
- capable of keeping food at the right temperature
- able to check food temperatures where necessary
- insulated container(s) can be used to ensure the hot meals are kept at a suitable temperature during the journey/delivery - before the meals are dispatched ensure they are properly heated

When transporting, you must separate:

- different types of food, for example raw food and ready-to-eat food
- food from non-food items

Food can be contaminated if vehicles and containers are not cleaned and disinfected.

Movable and temporary premises

Where food is sold direct to consumers, these premises must also be registered with local authorities. They must ensure that food is handled and supplied safely.

Movable and temporary premises include:

- marquees
- stalls
- vans
- trailers

Food businesses based in domestic premises

As with movable or temporary premises, food businesses based in domestic premises must also be registered with local authorities if they supply consumers directly. They must also ensure food is handled and supplied safely.

The legal requirements for these premises are different because of the different circumstances and allow more flexibility.

Food businesses based in domestic premises include B&Bs, home cake makers and some childminders.

Hygiene

Surfaces that come into contact with food must be easy to clean and are to be kept in a sound condition.

Suitable materials are:

- smooth
- washable
- corrosion-resistant
- non-toxic

Requirements for facilities are:

- adequate supply of hot and cold water
- adequate facilities for cleaning and disinfecting
- storage for utensils and equipment
- made of corrosion-resistant materials

You must have adequate facilities for washing food where necessary.

Food Hygiene Rating

Your business will receive a food hygiene rating once it has been inspected. You are encouraged to [display your rating in your advertising](#).