



Blair Castle Horse Trials - Stallholder Information

Name of Stallholder:

Telephone No:

Non Meat

Product Types available for sale from stall:

List Product(s)	Loose or Prepacked	Source of Product	Place of Production

MEAT / MEAT PRODUCTS / POULTRY / FISH / FISH PRODUCTS

Product Types available for sale from stall:

Product eg fresh meat, sausages etc	Source of Product	Place of Slaughter (including EC Approval Number)	Place of Cutting / Packing (including EC Approval Number)	Place of Product Manufacturer (eg sausages, pies etc) (Including EC Approval Number - where appropriate*)

Note: All fresh meat sold for human consumption must be produced in accordance with the Fresh Meat Regulations ie animals / birds must be slaughtered in an EC approved slaughterhouse and any subsequent cutting / packing of meat must be carried out in an EC approved cutting premises. Retail butchers whose premises are not in possession of a relevant cutting plant approval can not be used. * Meat preparations such as sausages, burgers etc can be manufactured on retail butchers' premises for sale at the market.

Fish / Product	Source of Product	Place of dispatch / purification centre (including EC Approval Number)	Place of processing / packing (including EC Approval Number)

Product Samples:

If samples of products are to be given away to consumers please specify the arrangements for transportation, cooking (including target core temperature and provision of adequate numbers of clean utensils for handling raw and cooked product) and display

Note: Please circle/tick appropriate answer to the following questions

- (a) I have read Appendix II "Conditions for Food Vendors at Markets" and I understand the requirements and will comply in all respects. YES / NO
- (b) I confirm that my operation will be: Low risk pre-packed
 Low risk with handling / sorting
 High risk pre-packed no preparation
 High risk with on site preparation
- (c) I have read Appendix II "Labelling Requirements". I understand the requirements and will comply in all aspects. YES / NO
- (d) I have read Appendix III "Weights and Measures Requirements". I understand the requirements and will comply in all respects. YES / NO
- (e) My place of production is already registered by the Local Authority as a food premises. YES / NO
If YES, name and address of Local Authority:
.....
.....
- Note:** You will only be registered if you have previously sent to the Authority a completed registration form in terms of the Food Premises (Registration) Regulations 1991.
- (f) I will be providing refrigerated transport YES / NO
- (g) I will be displaying food under refrigeration YES / NO
- (h) I will be providing a suitable thermometer to ensure that appropriate food temperatures are maintained during the period of the market YES / NO
- (i) If my produce has been subjected to treatment by chemicals, eg pesticides, herbicides etc, they have been so checked in compliance with all current legislation YES / NO
- (j) I will notify the market operators of any changes in the foregoing circumstances which could have a direct bearing on my eligibility to attend any future market YES / NO
- (k) I understand that I may be asked to vacate my stall if it is determined that I have falsely answered any of the foregoing questions or fail to comply with the requirements noted in the appendices YES / NO

Signed

applicant

The foregoing responses are satisfactory and this application can be accepted.

Signed:

**Food Safety (Manager/ Principal Officer)
Perth and Kinross Council**

APPENDIX I
FOOD SAFETY ACT 1990
FOOD SAFETY (GENERAL FOOD HYGIENE) REGULATIONS 1995

Conditions for Food Vendors at Markets

Introduction

The following conditions outline the requirements which have to be addressed by the stallholder prior to permitting their operation at the market. The responsibility for ensuring that these requirements are met rests with the stallholder.

The standards required for handling low risk foods (eg fruit, vegetables and food in sealed containers) are less onerous than those required for the handling of high risk foods (eg meat products). Also, the degree of on-site preparation has to be taken into account. Accordingly, the conditions are separated into four categories.

These are:

1. **Low risk pre-packed.**
2. **Low risk with handling/sorting.**
3. **High risk pre-packed no preparation.**
4. **High risk with on-site preparation.**

Conditions

1. Low Risk Pre-packed

Examples:

Fruit and vegetables already made up in tagged quantities, ie no open handling at stall.

Fruit jam and honey in jars.

Prepared bakery products in sealed containers.

Pre-packed raw meat or fish

Requirements:

- 1.1. All displayed food should be covered or wrapped.
- 1.2. No smoking should be permitted.
- 1.3. Customers should be discouraged from handling.
- 1.4. A first-aid box should be provided and should include a supply of waterproof coloured dressings.
- 1.5. Suitable facilities for the disposal of waste are required.
- 1.6. Suitable facilities for the disposal of waste water are required.

2. Low Risk Sold Loose

(eg where weighing out fruit and vegetables to desired quantity at stall.)

Requirements:

- 2.1. All displayed food should be covered or wrapped.
- 2.2. No smoking should be permitted.
- 2.3. Customers should be discouraged from handling.
- 2.4. A first-aid box should be provided and should include a supply of waterproof coloured dressings.
- 2.5. Suitable facilities for the disposal of waste are required.
- 2.6. Suitable facilities for the disposal of waste water are required.
- 2.7. Wash hand-basin with hot and cold or warm water in close proximity to stall (can be shared facility with neighbouring stalls).
- 2.8. If baking produce handled, then either a separate washhand-basin for that stall or shared with only one neighbouring stall selling similar products.
- 2.9. Work surfaces must be kept clean and will therefore require regular washing down throughout the day.

3. High Risk (Foods pre-packed and no on site preparation)

Examples:

Selling vacuum packed cooked meat.

Selling wrapped cream cakes.

Selling packaged seafoods.

Selling wrapped sandwiches.

Selling eggs.

Selling cheese.

Requirements:

- 3.1. All displayed food should be covered or wrapped and transported under hygienic conditions.
- 3.2. No smoking should be permitted by food workers.
- 3.3. Food workers must maintain a high degree of personal hygiene.
- 3.4. A suitable means of hand washing should be provided. This may be provided by a mobile hand wash unit with adequate supplies of hot and cold water, soap and towels. (May be shared with one neighbouring stall selling similar products.)

- 3.5. Customers should be discouraged from handling food themselves.
- 3.6. A first-aid box should be provided which should include a supply of waterproof coloured dressings.
- 3.7. Work surfaces must be kept clean and be constructed in such a way that they are smooth, impervious to moisture and capable of being easily cleaned.
- 3.8. High risk foods should be delivered and stored on site under refrigeration.
- 3.9. Facilities for monitoring temperature must be available.
- 3.10. Suitable facilities for the disposal of waste and waste water are required.

4. High Risk with preparation on site

Examples:

Cutting, portioning or preparation of meat products (raw or cooked)

Requirements:

- 4.1. All displayed food should be covered or wrapped and transported under hygienic conditions.
- 4.2. No smoking should be permitted by food workers.
- 4.3. Food workers must maintain a high degree of personal hygiene.
- 4.4. A suitable means of hand washing should be provided. This may be provided by a mobile hand wash unit with adequate supplies of hot and cold water, soap and towels. (May be shared with one neighbouring stall selling similar products.)
- 4.5. Customers should be discouraged from handling food themselves.
- 4.6. A first-aid box should be provided which should include a supply of waterproof coloured dressings.
- 4.7. Work surfaces must be kept clean and be constructed in such a way that they are smooth, impervious to moisture and capable of being easily cleaned.
- 4.8. High risk foods should be delivered and stored on site under refrigeration.
- 4.9. If food is required to be reheated prior to service, equipment to carry out this must be adequate to reheat the food to a temperature of not less than 82°C.
- 4.10. If food held hot, then it will be held at a minimum of 63°C.
- 4.11. Facilities for monitoring temperature must be available.
- 4.12. Suitable facilities for the disposal of waste and waste water are required.

Further Guidance:

Please contact Environment Services at:

Pullar House, 35 Kinnoull Street, PERTH, PH1 5GD

Telephone No. 01738 476400 for further advice and information.

APPENDIX II

Food Labelling

Food Sold Loose

All food sold loose only has to be labelled with the name of the food.

Note: See Appendix III for additional weights and measures requirements.

Food Sold Pre-packed

1. All food pre-packed by the seller only requires to be labelled on the pack with the name of the food.
2. All other foods sold which are pre-packed at premises other than the final seller will be required to be labelled with:
 - (a) the name of the food;
 - (b) a list of ingredients;
 - (c) an appropriate 'use by' or 'best before' declaration;
 - (d) any special storage conditions or conditions of use;
 - (e) the name of the manufacturer or packer;
 - (f) particulars of the place of origin if outwith Perth and Kinross.

Note: See Appendix III for additional weights and measures requirements.

There are special requirements for meat products relating to percentage of meat, fat, etc, which, if the vendor is unsure of the requirements, he should contact the Food Safety Section of Environment Services, Pullar House, 35 Kinnoull Street, Perth, PH1 5GD, telephone 01738 476400.

APPENDIX III Trading Standards

Weights & Measures and Pricing Requirements

Cheese – sold loose by net weight (metric)-unit price to be displayed. Pre-packed metric quantities only net weight, unit price and selling price to be marked on pack. Fish, meat & poultry – sold loose by net weight (metric) - unit price to be displayed. Pre-packed metric quantities only-net weight, unit price and selling price to be marked on pack.

Fresh fruits & vegetables except potatoes, mushrooms and soft fruit – sold loose by net weight (metric) or count where appropriate unit price to be displayed. Pre-packed metric quantities only-net weight, unit price price to be marked on pack. Pre-packed countable produce up to maximum of 8 items. Some vegetables can be sold by the bunch.

Potatoes – sold loose by net weight (metric) -unit price to be displayed. Pre-packed in specific metric quantities i. e. 500g, 750g, 1kg, 2.5kg or multiples of 2.5kg. Quantity to be marked on bag and selling price to be displayed.

Soft fruit & mushrooms – sold loose by net weight (metric) quantities or if in punnet or other light container gross weight - weight must be made known to purchaser-unit price to be displayed.

Honey, jams, preserves & marmalade – containers must be marked with net weight and can only contain specific metric quantities i.e.113g, 227g, 340g, 454g, 680g or multiples of 454g. Selling price to be displayed. Chunk and comb honey must be sold by net weight (metric) - unit price to be displayed.

Biscuits – sold loose by net weight (metric) - unit price must be displayed. Pre-packed in specific metric quantities i.e.100g,125g,150g,250g, or multiples of 100g-container to marked with weight and selling price to be displayed.

Shortbread – sold loose by net weight (metric) - unit price to be displayed. Pre-packed must be marked with net weight in metric units **unless** the container contains a piece or pieces each weighing 200g or more **and** is marked with the number of pieces or the pieces are clearly visible and easily counted-selling price to be displayed.

Sugar confectionery – sold loose by net weight (metric) - unit price must be displayed. Pre-packed must be marked with net weight in metric quantities - selling price to be displayed.

Bread – must be sold in quantities of 400g or multiples thereof-if in a wrapper this must be marked with net weight. Exemption for loaves weighing less than 300g. Selling price to be displayed.

Eggs – only Class A (fresh) eggs can be offered for sale by retail. Eggs must be weight and quality graded and can either be sold loose on keys trays or packed in small packs. Free range eggs **must** be sold in small packs. When displayed on keys trays notice must be displayed stating Class A and detailing egg size along with packers number and 'best before' date. Eggs sold in small packs must have packaging marked with packers name and address, packers number, Class A, weight grade, number of eggs and 'best before' date. In both cases selling price must be displayed.

Unit Pricing

The unit for "unit pricing is normally 1 kilogram (kg) or 1 litre (l), except for the products listed below, when the units of quantity in the right hand column must be used for unit pricing:-

<i>PRODUCT</i>	<i>UNITS</i>
Herbs	10g
Spices	10g
Rice	100g
Pickles	100g
Sauces, Edible Oils	100ml
Fresh Processed Salad	100g
Cream	100ml
Bread	100g
Biscuits	100g
Pies and Flans Indicating Net Quantity	100g
Ice Cream and Frozen Desserts	100g/ml
Preserves	100g
Fruit Juices, Soft Drinks	100ml
Coffee	100g/ml
Tea	100g
Confectionery	100g
Potato Crisps and Similar Products Commonly Known as Snack Foods	100g
Breakfast Cereal Products	100g
Wines, Sparkling Wine, Liqueur Wine, Fortified Wine	750ml

Additional Comments

After 31 December 1999 all goods sold loose will have to be sold in metric units.

Any weighing instrument used to weigh produce must be a metric, trade approved machine bearing either an Inspector of Weights and Measure's stamp or the relevant EEC certification stickers as the case may be.

In relation to unit pricing a supplementary indication of unit price may be given in imperial units, provided the metric unit pricing is prominent.