



## FOOD SAFETY QUESTIONNAIRE FOR MOBILE TRADERS

Event: \_\_\_\_\_

Date: \_\_\_\_\_

Location: \_\_\_\_\_

### Important Information

In order to streamline our operation and to save our mobile traders time you now only need to complete this form once per calendar year. Please list the events that you are planning to attend this year at question 16 at the end of this form. If you need to inform of us of your attendance at any additional events you can do so by emailing [environmental.health@dacorum.gov.uk](mailto:environmental.health@dacorum.gov.uk)

1. **Trading Name** \_\_\_\_\_

**Owners Name** \_\_\_\_\_ **Position** \_\_\_\_\_

**Address** \_\_\_\_\_

\_\_\_\_\_

**Tel. No** \_\_\_\_\_ **Mobile** \_\_\_\_\_

**Email** \_\_\_\_\_

2. **Type of structure**

Trailer  Van  Vehicle Reg. \_\_\_\_\_

Stall  Tent  Other \_\_\_\_\_

3. **Please indicate power source**

LPG  Diesel

Petrol  None  Other \_\_\_\_\_

4. **Have you registered as a food business?** Yes  No

If yes, with which council? \_\_\_\_\_

5. **How long have you been operating as a food business?** \_\_\_\_\_

6. **Which Local Authority is responsible for issuing your sticker?**

\_\_\_\_\_

7. **What was the last date of your inspection?** \_\_\_\_\_

8. What is your food hygiene rating score? \_\_\_\_\_

9. Please name all foods prepared and sold (alternatively enclose a menu card)

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

10. If any food products are prepared or stored in a place other than the stall/mobile, please state what is done and where.

\_\_\_\_\_

\_\_\_\_\_

11. Which facilities will you provide on site?

<b>Cold storage</b>	<b>Y</b>	<b>N</b>
Fridge		
Cool box		
Cold display unit		
Food Thermometer		
<b>Personal Hygiene</b>		
Handwash basin **		
Hot water for basin		
Hand soap		
Hand towels		
Protective clothing		
First Aid kit		
Drinkable water		

<b>Cooking Equipment</b>	<b>Y</b>	<b>N</b>
Cooking hob*		
Grill/Griddle*		
Fryer*		
Oven/spit/BBQ*		
Microwave		
<b>Cleaning Facilities</b>		
Separate food wash sink		
Separate equipment sink		
Hot water for sinks		
Detergent		
Disinfectant BS:EN?		
Cleaning cloths		

\* Suitable fire fighting equipment must be provided with these appliances

\*\*A dedicated wash hand basin MUST be provided where open food is handled (this is in addition to any wash hand basins at the WC facilities)

12. Have those staff handling food undergone formal food hygiene training?

Yes  If yes, which course?

\_\_\_\_\_

13. Do you have a written Food Safety Management System?

Yes  No

14. Are you a member of a catering organisation e.g. NCASS? If yes please state which one:

\_\_\_\_\_

15. Do you have (Please tick)

Public liability insurance

Gas/electrical safety certificates

16. Please list the events that you are planning to attend this year below

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Declaration**

By signing this declaration you agree that the information you have provided is accurate. If you significantly change the nature of your operation you must inform us immediately in order for us to assess if you need to complete a new form.

Signature \_\_\_\_\_ Name \_\_\_\_\_ Date \_\_\_\_\_

*Thank you for filling in this questionnaire. To ensure high standards at the event, the details may be passed to Dacorum Borough Council's Regulatory Services. It is likely that a food safety inspector will visit you at the event. If you have any queries or want food safety advice prior to the event, please call the Environmental Health Division on (01442) 228455 or email [environmental.health@dacorum.gov.uk](mailto:environmental.health@dacorum.gov.uk)*