



FOOD HYGIENE AND SAFETY CHECKLIST

The South of England Agricultural Society is required by Food Safety Legislation to ensure that any food providers are compliant with all applicable legislation.

Please answer the questions honestly and to the best of your knowledge. All forms will be reviewed and further information may be requested.

Food Hygiene Details

Event Name: (Please tick as appropriate)	Spring Live! [<input type="checkbox"/>] South of England Show [<input type="checkbox"/>] Connect with the Countryside [<input type="checkbox"/>] Autumn Show & Game Fair [<input type="checkbox"/>] Winter Fair [<input type="checkbox"/>]
Year	
Business Name:	
Business Address:	
Contact Number:	
Mobile Number:	
Email:	
Website:	
Which local authority are you registered with for Food Hygiene Purposes	
What was the date of your last inspection	
What was the last recorded score given by your local authority?	
Do you hold a Food Hygiene certificate? If yes please state rating	
Are you selling food/drink/both?	
This document is completed by: (please sign, print and date)	Name (PLEASE PRINT): Date: Signature:

Where appropriate do you regularly monitor food temperatures to ensure food is below 5°C or above 63 °C?	Yes	No	N/A
Do you have the means to provide adequate clean water on your stall?	Yes	No	N/A
Do you have suitable provision for appropriate hygiene and food handling arrangements e.g. hand washing in hot and cold water, anti-bacteria gels etc?	Yes	No	N/A
If you are using LPG have you made adequate storage arrangements, including overnight?	Yes	No	N/A
Have you had a GASAFE or CORGI inspection in the last 12 months?	Yes	No	N/A
If cooking on the stall you must provide a fire extinguishers or fire blanket. Which will you provide?			
(a) Fire extinguisher	Yes	No	N/A
(b) Fire blanket	Yes	No	N/A
If using electricity has the equipment been PAT tested in the last 12 months and will the certificate be available for inspection?	Yes	No	N/A
Do you have a first aid kit available for use?	Yes	No	N/A
Have your staff undertaken food hygiene training? Please provide details below:	Yes	No	N/A