

Food Concessions: Events



**MANCHESTER
CITY COUNCIL**

The following information must be returned by the event organiser to; Environmental Health, Manchester City Council, 1 Hammerstone Road, Gorton, M18 8EQ at least 10 working days before the date of the event.

E-mail: c.hughes2@manchester.gov.uk or Tel: 0161 234 5004.

Name and Location of Event	
Name and Address of Food Business Operator: Contact tel no: E-mail address:	
Business Name:	
Local Authority Food Business is Registered with: FHRS Score given on last inspection:	
Name of person who will be managing food preparation on site: No. of persons employed:	
Type of Structure (van, stall, marquee etc): Food (list range of foods sold):	
Meat/ Chicken/ Rice dishes – is the meat/ chicken/ rice cooked from raw at the event or cooked elsewhere and reheated at the event? Describe Cooking/ reheating procedure:	
Food Handlers Training: Year certificates obtained:	

<p>Describe hand washing facilities:</p> <p>Hot water provision:</p>	
<p>Facilities for washing equipment:</p>	
<p>Temperature Control –</p> <p>How will you ensure correct storage, hot holding and cooking temperatures?</p>	
<p>Documented food safety management system - do you use Safer Food Better Business (SFBB) or Assured Safe Catering?</p> <p>If you are not using a recognised system please describe your system:</p>	
<p>Electrical equipment:</p> <p>How will power be provided? (PETROL GENERATORS WILL NOT BE PERMITTED)</p> <p>Are Electrical Safety Certificates available for electrical appliances?</p>	
<p>Are Gas Safety Certificates available for gas appliances?</p> <p>Have staff been adequately trained in storage and use of gas cylinders?</p> <p>Will leak detection fluid be available?</p>	
<p>Has a fire safety risk assessment been completed?</p>	
<p>Arrangements for storage and disposal of waste:</p>	
<p>Type of ground sheets/boarding to be provided in event of bad weather:</p>	

Signed

Dated.....