



Food Hygiene Regulations 1974 – if food is being sold, the vehicle shall comply with the First Schedule of the Food Hygiene Regulations 1974 as far as practicable to the satisfaction of an Environmental Health Officer.

If a base kitchen is used for food preparation it shall be a registered food premise complying fully with the First Schedule to the Food Hygiene Regulations 1974 and Council's building and planning requirements.

Main Construction Requirements for Mobile Shops

- (a) All interior surfaces of mobile shops (including floors, walls, ceilings, shelving and cupboards) are to be constructed so that these are smooth, durable, impervious, light in colour and able to be easily cleaned.
- (b) The floors are to be covered with a smooth surfaced material. All angles between the floor and walls or permanent fittings shall be coved to a height of 75mm from the floor.
- (c) The mobile shop must have an adequate wash hand basin (separate to any sink) that is to be used only for the washing of hands. The basin is to be provided with a dual piped supply of hot and cold water or a single piped supply of water at a minimum temperature of 38°C in the basin. The wastewater shall be drained by a trapped wastepipe to a sealed wastewater container.
- (d) An adequately sized sink must be provided for washing food and/or equipment and which has a dual piped supply of hot and cold water and which drains by a trapped wastepipe to a sealed waste water container.
- (e) A minimum wholesome water storage capacity of 50 litres is required to supply water for cleaning and hand washing. Extra water storage capacity required for purposes other than cleaning and washing hands should be added to the above figure. The water tanks should be filled at least once a day and maintained in a clean and hygienic condition.
- (f) All waste water is to be piped to a sealed waste water container for containment until it is disposed of into an approved foul water drainage system. The waste water is to have a holding capacity greater than the total wholesome water storage capacity on the mobile shop. The waste water container is to be emptied and cleaned at least once daily or more frequently as required.
- (g) All appliances used in a mobile shop are to be constructed and maintained so as to permit effective cleaning and inspection.
- (h) Adequate artificial lighting must be provided to supply effective illumination for cleaning and inspection.
- (i) An adequate ventilation system shall be installed where necessary to:
 - (i) Remove steam, odours, fumes and other impurities.
 - (ii) To prevent the air in the mobile shop from becoming excessively heated.
 - (iii) To prevent condensation and the formation of excess moisture on the floors, walls and ceilings.



Some or all of the foregoing requirements may be waived by an Environmental Health Officer in any case where it would be unreasonable or impracticable having regard to the type of food that is to be sold.

In addition to the above construction requirements, adequate refrigerated storage shall be provided for perishable foods.

For further information or assistance contact your Environmental Health Officer, Marlborough District Council, PO Box 443, Blenheim 7240