

FOOD SAFETY QUESTIONNAIRE FOR EVENT CATERERS

Name & Address of Event:

Strawberry Fair
 PO box 104
 Cambridge
 CB4 1WZ

Date of Event:

06/06/09

Company Name	
Name of Food Business Operator	
Address & Postcode	
Telephone number	
Fax number	
Email address	
Name and address of Local Authority registered with?	
Date of last food hygiene inspection?	
Length of time company has operated this type of catering operation?	
Has the company implemented a documented food safety management system based on the principles of HACCP? If yes, then this and all verification/monitoring records must be made available at the event.	Y/N
Number of food handlers working at the event? Level of food hygiene training these food handlers have received prior to the event - please provide photocopied evidence of training certificates.	

<p>Please indicate which of the listed unit types will brought on to site and the number of each:</p>	<p>Stall Marquee Purpose built unit Converted vehicle Tent Other (please state)</p>
<p>Please indicate the unit size: length, width, height:</p>	
<p>Main types of food to be offered at the event:</p>	
<p>Please indicate which of the listed products are intended to be carried for sale or as an ingredient:</p>	<p>Milk Cream Ice-cream Salad Egg products Raw meat/poultry Cooked meat/poultry Shellfish Fish Other (please state)</p>
<p>Please list the names and addresses of the main food/drinks suppliers to be used for the event</p>	

<p>Please indicate which of the listed equipment will brought on site:</p>	<p>Refrigerator(s) Freezer(s) Cooking Hob(s) Microwave(s) Oven(s) Grill(s) Sink(s) Hot water supply to sink Wash hand basin(s) Hot water supply to wash hand basin Soap & hand drying facilities First aid kit Other (please state)</p>
<p>Please indicate which power source will be used:</p>	<p>LPG Diesel Petrol Electrical generator Other (please specify)</p>
<p>By what means will potable water be provided to the unit?</p>	
<p>How will hot water be provided on the unit for hand and equipment washing?</p>	
<p>Will any food be prepared or stored in a place other than the catering unit?</p>	
<p>Please outline the delivery arrangements for food/drinks supplies to the site?</p>	
<p>What measures will be taken to monitor and record the temperatures of high-risk food (hot and cold) being stored and displayed for service?</p>	
<p>List the 2 most recent outdoor event functions the business has catered at (please give event name and address)</p>	<p>1. 2.</p>

Name of person completing questionnaire & position in company	
Address & Postcode	

THANK YOU