**Event Food Vendor**

**Event: Date:**

**Main Details of food offer:**

Name of Food Business Operator (FBO) / Manager:

Contact Address:

Mobile Telephone number:

Email:

Name of Registered Food Business (**AND** Vehicle Reg. No. if van/trailer):

Name of Local Authority you are **registered with** and give Environmental Health contact details:

Authority:

Officer:

Food Hygiene Information Scheme status: Pass/Improvement Required **OR** FHIR Score/Rating (please circle) 1 2 3 4 5

Do you operate from a:

* **Vehicle/Trailer**
* **Stall**
* **Marquee**
* **Other (please specify below)**

If (where applicable), you have a valid **Certificate of Compliance** from another Local Authority, **enclose a copy** of the certificate with this form.

Give Details of Foods you are proposing to Sell (e.g. burgers, pizzas, crepes, hog roast, etc.) **or** **attach a Menu**

Give Description of Food Activities carried out (**include details of any on-site food preparation activities**)

**As the FBO /manager of the above catering concession, I fully understand and confirm that by ticking (√)** **the boxes, I agree that I will apply and meet the standards, requirements and operating conditions as detailed on the below checklist and will comply with them at the Event itself.**

**Food Safety Requirements/Operating Standards: Agree**

 **(Yes-** √ **No–** X N/A**)**

**Structure, Facilities and Cleanliness**

1. The stall/vehicle including fixtures & fittings, work surfaces and equipment will be **kept clean** and maintained in a good state of repair and condition so as to be easily cleanable.

2. Suitably located, accessible wash-hand basin (WHB) facilities **designated for hand wash only** will be provided in the food handling area/s (NB: **A basin and flask is NOT acceptable for a catering outlet**).

3. Wash-hand basin/s will be provided with an adequate supply of running pumped hot and cold or mixed/warm water, an **adequate supply** of liquid soap and disposable hand towels at each unit.

**Note**: Alcohol gel is **not** a substitute for hand washing and will not be accepted as an alternative.

4. I will be providing sufficient washing up facilities (**separate to hand wash**) with an adequate supply of hot and cold water at the stall/vehicle (dependent on nature of food operation) for cleaning and disinfection purposes. Water provision must be directly to (piped/pumped)/over the sink.

5. Sufficient provision will be made, **where necessary**, for the hygienic washing of foodstuffs. However, the provision and use of **pre-washed, pre-prepared** produce e.g. salad etc. is preferred and **strongly recommended**. **Avoid** **unnecessary** **food preparation when on site.**

6. I will be providing adequate temperature control facilities for perishable foodstuffs e.g. refrigeration and/or freezer storage etc. taking into account the nature of the food types stored to ensure the maintenance of the cold chain.

7. A **potable** (e.g. mains water) supply of water will be used for hand, equipment and food washing (where applicable) facilities. **Clean** containers will be used for storing the water and will be **readily identifiable** as such. An adequate supply (sufficient volume etc.) of **potable** water must be provided.

8. All waste water will be contained in readily identifiable **designated** sealable **waste containers**.

9. A suitable receptacle/s or bin bags will be provided to contain all waste/refuse and be removed as is needed so as to avoid accummulations.

**Training**

10. All staff/food handlers (including temporary staff) will be adequately trained and supervised etc. in food hygiene matters **commensurate with their food handling duties.** Where high-risk foods are handled, staff will be trained at least Level 2 (Basic Food Hygiene Certificate) REHIS or equivalent.

**Personal Hygiene**

11. Iwill ensure Personal Hygiene Rules are in place and monitored including:

1. an **effective** hand washing regime will be in place to be carried out by food handlers **before** starting to handle any food, after handling raw foods or waste, after using the toilet, etc.
2. staff/food handlers will wear **clean** protective clothing (and will be changed as necessary)
3. no person will handle food for or attend the event as a food handler if suffering from diarrhoea and/or vomiting **unless** **at least 48hrs** have passed after **all** their symptoms have ceased.

12. A Food Safety Management System for example CookSafe or an in-house equivalent, etc. i.e. your documented food safety procedures/‘House-Rules’ **relevant** **to your outdoor/event catering operation** will be provided and will be available.

13. Procedures will be in place to eliminate any risk of cross contamination at all stages including transport, storage, preparation, handling, display and service etc. of the food.

14. Separate dedicated colour coded chopping boards, equipment (*incl. food storage containers*) and utensils will be used **in particular** to separate raw and cooked/ready-to-eat foods. These will be easily identifiable, e.g. colour coded or for example the containers suitably marked.

15. **If** **‘allergen free’** foods are to be provided, suitable storage, preparation and handling control measures (e.g. handwashing, separate staff, area & equipment/utensils, etc.) **must** **be in place**. **N.B.** If you are **NOT confident** of being able to provide such food **safely,** **DO NOT** offer for sale/sell ‘free from’ foodstuffs.

**Cleaning and Disinfection**

16. A suitable detergent and/or surface spray sanitiser complying with **BS EN 1276 or BS EN13697** will be available for use at all times and be used in accordance with the manufacturer’s instructions e.g. contact times etc. to be followed.

16.1 A 2–stage cleaning process will be implemented for the cleaning of all food and hand contact areas and items i.e. Stage 1 to clean any visible dirt/food debris from the surface and Stage 2 disinfection using a ‘BS compliant’ sanitiser etc., as detailed in Point 14 above.

16.2 Disposable cleaning materials i.e. cloths (colour-coded) and/or paper towels will be provided and used for the cleaning of all food areas and hand contact surfaces etc.

**Temperature Control**

17. The following temperature control limits will be adhered to and checks will be carried out using a digital probe thermometer and recorded throughout the duration of the event:

Cooking **at Core** = 75 ͦC or above

Reheating = 82 ͦC or above Fridge(s) = 0 to 5 ͦC (8 ͦC as a maximum)

Hot-holding = 63 ͦC or above Freezer(s) = **-**18 ͦC or colder (-14 ͦC as a minimum)

**Corrective action**/s will be taken where checks indicate temperatures out with the above limits.

**NB:**-In the case of ground meat food items e.g. **each burger etc.** should be probed to establish at core>75 ͦC.

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|  **Allergens**18. Allergen information concerning foodstuffs/menu items will be provided to the customer either by e.g. signage, information pack, or on the menu itself. If this information is to be given orally, a **clearly legible sign/notice** will be provided in a **prominent place** to let customers know to ask staff accordingly.18.1 I will provide a completed allergen matrix or an alternative identifying the allergens in all the menu items ( <https://www.food.gov.uk/business-guidance/allergen-guidance-for-industry> ) |
| 19. Gas appliances and pipework, valves etc. have been inspected and tested within the previous 12 months by a Gas Safe Registered engineer holding a current Non-Domestic Catering Qualification.**If using gas equipment at this event, provide a copy of the Gas Safe Certification along with this form**. 20. All electrical systems **and** appliances have been examined and tested by a competent person i.e. qualified electrician (within the previous 12 months in the case of portable appliances) and that equipment and appliances are regularly checked for damage etc. **Provide a copy of the certification along with this form.** **Details of Food Types/Products proposing to sell from stall at the market/event** 1.1 Product Types other than meat, poultry or fish available for sale from stall:

|  |  |  |  |
| --- | --- | --- | --- |
| **Product Type/Foods to be sold at stall** | **Are products displayed Loose or Pre-packed** |  **Place of Production** | **Source of Product (give details, if not directly produced by you)** |
|  |  |  |  |

1.2 **Meat/Meat Product Types available for sale from the stall (if applicable)**:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Final Product** eg. fresh meat/poultry, sausages, burgers, bacon, pies etc. Detail whether product/s to be sold loose or pre-packed. | **Source of Raw Material Meat/ Place of rearing** | **Place of Slaughter** (including EC Approval Number) | **Place of Fresh Meat Cutting/Packing** (including EC Approval Number for premises if applicable) | **Place of Final Product (eg. if sausages, burgers, mince, bacon, pies etc) Processing/ Manufacture** (including EC Approval Number where appropriate) |
|  |  |  |  |  |

1.3 **Fish/Fishery Products available for sale from the stall (if applicable):**

|  |  |  |  |
| --- | --- | --- | --- |
| **Fish/Fish Product** (Alsodetail whether product/s to be sold loose or pre-packed). | **Source of Product** | **Place of dispatch/ Purification Centre** (including approval no.) | **Place of processing/ packing** (including approval no. if applicable) |
|  |  |  |  |

**I will notify the Market Operator of any changes in the foregoing circumstances/ to my food safety arrangements. I understand that a failure to do so may have a direct bearing on my/our eligibility to attend this or any future market/event**

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| **I confirm that I will adhere to the above food safety requirements/standards at the event and acknowledge that failure to do so may lead to curtailment or closure of my food operation activities.** |

Signed: Position:Date: **APPENDIX 1****LEGISLATION:-****FOOD SAFETY ACT 1990 (as amended)****THE FOOD HYGIENE (SCOTLAND) REGULATIONS 2006 (as amended)****REGULATION (EC) 852/2004 ON THE HYGIENE OF FOODSTUFFS****GENERAL FOOD REGULATIONS 2004****Conditions for Food Vendors/Stallholders at Yard Market Events**The following conditions outline the operational requirements which have to be agreed by and complied with, by the food business operator/stallholder prior to permitting their attendance at the event / market. The responsibility for ensuring that these requirements are met rests firmly with the food business/stallholder. **However, please note that the list of conditions is not exhaustive and there may be additional food safety hazards/issues particular to your stall/type of food operation, which should be identified and controlled by you.** Section 2 of the previously referred to **Food Safety and Labelling Guide for Farmers Markets in Scotland** (<http://www.foodstandards.gov.scot> ) provides further guidance for you in this respect. Additionally, if you handle, prepare or sell etc. **both** open raw (includes raw meat, raw root vegetables likely to have been contaminated by soil, and fruit and salad not labelled as ready to eat) and ready to eat foods, you must also refer to <https://www.food.gov.uk/sites/default/files/ecoli-cross-contamination-guidance.pdf>. This guidance details the measures to be put in place to prevent cross contamination from occurring.**General Conditions for ALL Stallholders/Food Vendors at the Market/Event**The following general conditions apply across the board regardless of the nature of your food operation:-1 Food handlers suffering from any stomach or bowel, skin, nose or throat trouble must be **excluded** from food handling duties. **NO food handler/stallholder should handle food at a stall or on preparation for the market if they have suffered from diarrhoea or vomiting until at least 48 hours have passed after being free of all symptoms.** 2 All food handlers must maintain a high standard of personal hygiene. This includes in particular hand washing at the appropriate times e.g. **before commencing handling food** at the start of the market, after using the toilet, after handling raw food or waste, after each break on returning to the stall, after blowing your nose, etc.1. All foods must be protected from any risk of contamination **at all stages** e.g., raw separated from cooked or ready-to-eat food, foodstuffs covered/wrapped, food/stock stored **raised off** the ground/road, etc. Additionally, **avoid any** **unnecessary** **direct handling** of open foods on the stall or furthermore by customers.
2. Sample provision-should you intend to provide free food samples at your stall, bear in mind that this practice still constitutes a 'sale' and hence the presentation and handling of any samples are still covered by food safety legislation. It is strongly recommended that you **pre-cut** any samples at your registered or approved premises **prior to** the event. Additionally, you must make sure you present any samples in such a way as to avoid customers touching multiple items e.g. by the use of disposable utensils, cocktail sticks etc.
3. Staff at each stall or vehicle should be supervised, instructed and/or have received food hygiene training commensurate with the nature of the food operation carried on at the stall i.e. whether open foods are handled, the types of foods handled (raw and cooked etc.), temperature control of foods needed, etc. are all factors to be considered in the context of level of supervision or formal training required.
4. Fruit or vegetables **to be sold or used as ready-to-eat (RTE)** including fruit presented as samples, **must be pre-washed**.

7 All vehicles and containers used to transport foodstuffs to the market must be clean and in good condition and repair. Food transported to the market must be wrapped, covered or placed in suitable containers to prevent any risk of contamination. Previous uses of the vehicle e.g. to transport dogs/animals, chemicals, fuel must be taken into consideration and suitable cleaning and disinfection measures carried out where necessary prior to vehicle use for the market.8 No smoking should be permitted at the stall or in the vehicle.The standards required for selling/handling low risk foods (for example bread, biscuits, fresh fruit and/or vegetables, confectionery and certain foods in sealed containers e.g. preserves, jam ) are less onerous than those required for the handling of high risk foods (e.g. meat products, cured fish products, ripened soft or moulded cheeses etc.). Accordingly, the conditions are separated out into four basic categories:-**Food Categories** **1 Low risk pre-packed** **2 Low risk with handling/sorting****3 Medium or High risk foods Sold Pre-packed** **4 High risk with on-site preparation including cooking****Category 1 - Low Risk Foods Pre-packed*****Examples:****Fruit and vegetables already made-up in tagged quantities, i.e. no open handling at stall.**Fruit jam, preserves in jars.**Prepared bakery products (non-cream) in sealed containers/pre-packed e.g. biscuits, tray-bake etc.**Bottled/canned beverages.***Requirements:**1 All displayed food should be covered or wrapped.2 Customers should be discouraged from handling products. Suitable arrangements must be in place to ensure that any food ‘sample’ provision to the customer is carried out in a hygienic manner e.g. use of cocktail sticks, disposable cups for drinks, etc.3 Hands must be washed after breaks, after using the toilet, after handling waste, after blowing your nose etc.4 An appropriate shelf-life i.e. date code in the proper format should be assigned to products (also enables traceability) and food grade materials must be used when packaging the foodstuffs.**Category 2 - Low Risk Foods Sold Loose***Examples e.g. fruit and vegetables, biscuits, cakes (not containing cream), sugar confectionery, preserves and jams***Requirements:**1 Where practicable displayed food should be covered or wrapped (e.g. home bakes, confectionery, etc) as appropriate. If this is not practical, consideration must be given to use of the use clear guards or plastic display lid covers or the use of a display cabinet to avoid customer contact/handling etc. Additional/back-up stock must be **stored off the ground** (e.g. use of an **upturned** clean plastic tray/crate) in containers/packaging.2 Customers should be discouraged from handling any food themselves. Suitable arrangements must be in place to ensure that any food ‘sample’ provision to the customer is carried out in a hygienic manner e.g. use of cocktail sticks, disposable cups for drinks, etc.3 A wash hand basin with adequate supplies of hot and cold or warm water, soap and paper towels should be provided **if directly handling foodstuffs (e.g. bakery/home baking products, etc.).** The wash hand basin should be in close proximity to the stall i.e. easily accessible (can be a shared facility with neighbouring stalls selling similar type products i.e. however not raw meat, eggs or vegetables etc.). Additionally, the use of tongs, spoons, plastic wrapping, disposable gloves (when used correctly and hygienically) can be used to prevent hands directly contacting food.4 Food handlers must maintain a high degree of personal hygiene at all times. This includes thorough hand washing at the appropriate times. **Categories 3 - Medium or High Risk Foods Sold Pre-packed**  **AND 4 - High Risk with minimal food preparation including cooking (even of samples only)** ***Examples:****Selling cooked products e.g. steak pies/pies, quiches, pate, etc.**Selling/handling* ***both*** *raw and cooked or ready to eat products from the same stall**Selling packaged fishery products/sea foods e.g. smoked salmon, smoked mackerel, etc.**Selling cheese/dairy products.**Selling vacuum-packed products e.g. cooked meat, fishery products, etc.**Cooking or reheating of foodstuffs with no or low level preparation.* **Requirements:**1. All displayed food should be preferably covered or wrapped. During display, if this is not practical, consideration must be given to the use of display cabinets (refrigerated if required i.e. for perishable foodstuffs), clear guards (sneeze guards) or plastic display lid covers etc. All wrappings in contact with food should be of a food grade material.

 2 At all times, foodstuffs must be so placed as to **avoid any risk of cross contamination or contamination** e.g. if cooked and raw meat items are displayed within the same chill display cabinet, these should be kept physically **separate** (side to side with a physical partition in place) **regardless of whether** **they are pre-packed**. Suitable handling arrangements should also be in place **in particular** if open foods are involved e.g. use of **separate** staff where appropriate, hand washing, use of **separate** utensils for raw and cooked/RTE etc. (refer to guidance detailed at **www.food.gov.uk/foodindustry/guidancenotes/hygguid/ecoliguide**). 3 Temperature control: (i) **all perishable** foods should be transported to the market and stored on-site under refrigeration/temperature controlled conditions at all times. Traders will be responsible for ensuring their products are kept at the correct temperature (0 to 5°C with 8°C being an absolute limit) and that the chill chain is maintained.  NB. Any ice used that will come into contact with food and/or drink must be made from a mains / potable water supply. (ii) If foodstuffs are cooked, a minimum core temperature of 75°C, or if reheated a minimum core temperature of 82°C, must be achieved. Food being held hot must be kept above 63°C. (iii) Facilities for monitoring temperature e.g. a working portable probe thermometer must be available. You should carry out temperature checks **throughout** the event / market and keep a record (due diligence).**Note** - **checks will be made to ensure that you have a means of checking foodstuff temperature on-site and that you are keeping records** (record sheets for use are available at Appendices 7 and 8 of theFood Safety and Labelling Guide for Farmers Markets in Scotland,previously referred to) .4 (i) Food handlers must maintain a high degree of personal hygiene. This includes wearing clean protective clothing/an apron where appropriate, thorough hand washing at the appropriate times eg. before commencing handling food, after handling raw food or waste, after using the toilet, after each break, after blowing your nose, etc. (ii) A suitable means of hand washing must be provided where necessary i.e. where open foods are handled. This may be provided by a mobile hand wash unit with adequate supplies of hot and cold /mixed running water, soap and paper towels. Additionally, avoid directly handling unwrapped food where possible e.g. by the use of tongs, spoons, plastic wrapping, disposable gloves etc. **Note** - Where minimal food preparation takes place of ready-to-eat food e.g. the cutting of cheese for samples, a separate wash basin specifically for that stall or shared with only one neighbouring stall selling similar products (i.e. ready-to-eat foods) should be provided. However it would **not be appropriate** to share this facility with a stall which handles/sells raw meats.5 Work surfaces at the stall or vehicle must be kept clean and be constructed in such a way that they are smooth, impervious to moisture and capable of being easily cleaned. Adopt a 'clean as you go' rule ideally using disposable cloths or paper roll and e.g. a disinfectant spray (**BS EN 1276 compliant, a requirement on stalls where open raw and cooked/ready to eat foods are handled**) once any food debris/ dirt has been removed from surfaces.6 Any equipment (e.g. chopping boards, food containers, etc) or utensils (knives, tongs, spoons, etc.) used should be colour coded if used with raw foods and must be in a clean condition and good repair.7 All foodstuffs displayed, sold or used should have a suitable shelf-life assigned to them and **not** be past the expiry of their Use By, Best Before, or Best Before End dates. 8 Customers should be discouraged from handling food themselves. Furthermore, suitable arrangements must be in place to ensure that any food ‘sample’ provision to the customer is carried out in a hygienic manner (this should include adequate supervision to prevent customer poor practice and the provision of e.g. cocktail sticks, disposables, tongs, etc.). **APPENDIX 2****Food Labelling Requirements:**All food businesses have a responsibility to ensure that the food they sell is labelled correctly. A main principle is to ensure that the information on food labels is easily visible, clearly legible and indelible and that labelling is sufficiently precise to ensure that the consumer is **NOT** beingmisled about the food that they are purchasing. New legislation in the form of The Food Information (Scotland) Regulations 2014 (see guidance at <http://www.food.gov.uk/sites/default/files/fir-guidance2014.pdf>) has been introduced, the requirements of which you should be aware of and apply to your food business product labelling. This includes changes to the way you are required to declare the presence of allergens in your product/s for **both** **prepacked and loose foods**. **Type of Sale**How you intend to sell your products will determine to a great degree how the products are to be labelled i.e. which requirements need to be met. There are 3 different ways in which food products will be sold:1. Pre-packed: means food put into packaging in such a way that the food cannot be altered without opening or changing the packaging and is ready for sale to the ultimate consumer, etc.
2. Pre-packed for direct sale: means food that has been packed by a retailer on the premises from which the food is sold (which extends to the same business selling these products from their own vehicle or stall).
3. Loose/Non pre-packed: means food/s sold loose (in theory, **less** labelling requirements apply).

**General****Most** pre-packed foods should be marked or labelled with the following general requirements* 1. the name of the food; which must be sufficiently precise;
	2. a list of ingredients which in general must be listed in descending order of weight.
	3. information in the ingredients list declaring the presence of any allergens
	4. an appropriate 'use by' or 'best before' etc. i.e. a date of minimum durability;
	5. any special storage conditions or conditions of use;
	6. the name or business name and address of the manufacturer or packer or seller;
	7. particulars of the place of origin/provenance of the food if failure to give this information might mislead the purchaser as to the true origin of the food.
	8. instructions for use, if a lack of these would make it difficult to make appropriate use of the food;
	9. where applicable, the quantity of certain ingredients or categories of ingredients, referred to as Quantitative Ingredients Declaration (QUID).
	10. the alcohol % by volume (where applicable) if greater than 1.2%
	11. the net quantity of the food
	12. a nutrition declaration (from December 2016, however there are exemptions to this)

Quite simply, whilst there are general rules as detailed above, food labelling can be very specific to the types of products sold and the manner in which you are selling them. Please note that there may be additional requirements to the above depending on the types of products you are selling. As the vendor, if you are still unsure of the labelling requirements, you should additionally contact the local food authority Environmental Health Department **in whose area you are based** for further advice.***Note*** *See* ***Appendix III*** *for additional weights and measures requirements.*For more detailed guidance refer to **Section 3, ‘Composition and Labelling’ of the Food Safety Guide for Farmers Markets in Scotland** via the Food Standards Scotland website <http://www.foodstandards.gov.scot/>, albeit the requirements of The Food Information (Scotland) Regulations 2014 have subsequently come into force. To this end refer to the following guidance <http://www.food.gov.uk/sites/default/files/fir-guidance2014.pdf> .**APPENDIX 3****TRADING STANDARDS****Weights and Measures Requirements**Cheese - sold loose by net weight in metric - unit price to be displayed. Pre‑packed metric quantities only net ‑ weight and selling price to be marked on pack.Fish, meat & poultry - sold loose by net weight in metric quantities - unit price to be displayed. Pre-packed metric quantities only-net weight, selling price to be marked on pack.Fresh fruits & vegetables **except** potatoes, mushrooms and soft fruit - sold loose by net weight or count where appropriate - unit price to be displayed. Pre-packed metric quantities only - net weight, price to be marked on pack. Pre‑packed countable produce up to maximum of 8 items. Some vegetables can be sold by the bunch.Potatoes - sold loose by net weight in metric quantities - unit price to be displayed. Pre-packed in specific metric quantities i.e. 500g, 750g, 1kg, 2.5kg or multiples of 2.5kg.Quantity to be marked on bag and selling price to be displayed.Soft fruit & mushrooms - sold loose by net weight in metric quantities or if in punnet or other light container gross weight - weight must be made known to purchaser.Honey, jams, preserves & marmalade - containers must be marked with net weight and can only contain specific metric quantities i.e. 113g, 227g, 340g, 454g, 680g or multiplies of 454g. Selling price to be displayed. Chunk and comb honey must be sold by net weight in metric quantities.Biscuits - sold loose by net weight in metric quantities - unit price must be displayed. Pre-packed in specific metric quantities i.e. 100g, 125g, 150g, 250g, or multiples of 100g - container to be marked with weight and selling price to be displayed.Shortbread - sold loose by net weight in metric quantities - unit price to be displayed. Pre-packed must be marked with net weight in metric units **unless** the container contains a piece or pieces each weighing 200g or more **and** is marked with the number of pieces or the pieces are clearly visible and easily counted - selling price to be displayed.Sugar confectionery - sold loose by net weight in metric quantities - unit price must be displayed. Pre-packed must be marked with net weight in metric quantities - selling price to be displayed.Bread - must be sold in quantities of 400g or multiples thereof - if in a wrapper this must be marked with net weight. Exemption for loaves weighing less than 300g. Selling price to be displayed.Unit Pricing - the units for unit pricing are one kilogram, litre, metre, square metre and cubic metre e.g. £x per kilogram.Eggs - only Class A (fresh) eggs can be offered for sale by retail. Eggs must be weight and quality graded and can either be sold loose on keyes trays or packed in small packs. Free range eggs **must** be sold in small packs. When displayed on keyes trays notice must be displayed stating Class A and detailing egg size along with packers number and ‘best before’ date. Eggs sold in small packs must have packaging marked with packers name and address, packers number, Class A, weight grade, number of eggs and ‘best before’ date. In both cases selling price must be displayedUnit PricingThe unit for “unit pricing” is normally 1 kilogram (kg) or 1 litre (1) except for the products listed below when the units of quantity in the right hand column must be used for unit pricing:-

|  |  |
| --- | --- |
| PRODUCT | UNITS |
| Herbs  | 10g |
| Spices | 10g |
| Rice | 100g |
| Pickles | 100g |
| Sauces, Edible Oils | 100ml |
| Fresh Processed Salad | 100g |
| Cream | 100ml |
| Bread | 100g |
| Biscuits | 100g |
| Pies and flans indicating Net Quantity | 100g |
| Ice Cream and Frozen Deserts | 100g/ml |
| Preserves | 100g |
| Fruit Juices, Soft Drinks | 100ml |
| Coffee | 100g/ml |
| Tea | 100g |
| Confectionery | 100g |
| Potato Crisps and Similar Products commonly known snack foods | 100g |
| Breakfast Cereal Products | 100g |
| Hand rolling and Pipe Tobacco | 100g |
| Wines, Sparking Wine, Liqueur Wine, Fortified Wine | 750ml |

Additional CommentsSince 31 December 1999, all goods sold loose have had to be sold in metric units.Any weighing instrument used to weigh produce must be a trade approved machine bearing either an Inspector of Weights and Measure’s stamp or the relevant EEC certification stickers as the case may be.In relation to unit pricing a supplementary indication of unit price may be given in imperial units, provided the metric unit pricing is more prominent. |
|  |