**Food Vendor/Stallholder Form for Yard Market Events**

Thank you for expressing an interest in participating in the forthcoming markets/events as a food vendor

I will apologise in advance, there is a lot of info here. However, as you know, safety is of the utmost importance, and we need to ensure we are in compliance with all the necessary food regulations.

In the interests of Public Protection and Food Safety, as the Market Operator we need to satisfy ourselves that the food you produce and the arrangements you have and propose to put in place on the day of the event are satisfactory in respect of the safe provision of food to the consumer. In addition, we must further satisfy ourselves that the trading methods relating to the labelling of food and weights and measures are also satisfactory.

Basic guidance on the legislative requirements and operational standards we expect you to have in place for the market are detailed in Appendices 1, 2 and 3. However, I would further refer you to the **Food Safety and Labelling Guide for Farmers’ Markets in Scotland** via the Food Standards Scotland website <http://www.foodstandards.gov.scot/farmers-market-guidance>, for additional guidance. Further guidance regarding COVID-19 procedures is continually being updated, we do have a set of stall holder details that would form part of your commitment to the market, that document will be sent once your application has been accepted.

Thereafter, I would ask you to complete the enclosed form having made reference to the above guidance. You are also required to complete The Yard Regulatory Form that was sent to you.

**Please note: It will be a condition of your acceptance as a stallholder that you are registered or approved by your local food authority (or Food Standards Scotland in the case of some approved premises), that there are no current food safety concerns about your food operation and that this authority is satisfied with your operational proposals for this event. This includes, for those food operations covered by the Food Hygiene Information Scheme, that your food business has attained a PASS status under the Scheme.**

Please return the form **fully completed and signed** to the email address below to ensure consideration for a stall at the event.

\*Please note during the pandemic, current guidelines will be observed, traders will be asked to observe them and keep up to date with any relevant changes. We provide a list of additional guidelines during this time that are to be adhered to and are current at the time of issue.

**FORM FOR FOOD VENDORS AT YARD MARKET EVENTS**

**Name of Food Business:**

**Contact Person:**

**Contact Address:**

**Contact Telephone No:**

**Email:**

1 **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) |
|  |  |  |  |

***Note***:- *Please tick the appropriate box to answer the following questions:-*

1. I have read **Appendix 1** “Conditions for Food Vendors at Markets” and **The Food Safety and Labelling Guide for Farmer’s Markets in Scotland**. I understand the requirements and **undertake** to have suitable hygiene procedures/measures in place **prior to and during** the event/market in respect of my food operation in terms of:-

**YES, NO N/A**

**Personal Hygiene** (e.g. hand washing, use of tongs/utensils,

X

food handlers fitness to work etc.)

**Preventing Cross Contamination/Contamination of foodstuffs**

**Temperature Control** (during transport, display, storage, cooking, etc)

**Cleaning** (general surfaces incl. containers, utensils, chopping boards etc)

**Transportation** (in terms of cleanliness, prevention of contamination etc)

b) I confirm that my operation will be: (**See Appendix 1 Food Categories 1 to 4 for more information**)

**Low risk pre-packed**

**Low risk with handling/sorting of open foodstuffs**

**Medium or High risk foods Pre-Packed**

**High risk with on-site food preparation including cooking -**give further details at points (h)and (i).

c) Is your place of production and/or where the food is stored been registered or

approved by your local Environmental Health Department or the FSS (approved premises only)?

If YES, give further details of the:- Food Authority

Inspecting EH Officer or Vet………N/A……………………………………………Contact no…N/A………………

**YES NO N/A**

d) I will be providing temperature control/refrigeration of foodstuffs

during transport to the market. If YES, give more details:

e) I will be displaying food at market under refrigeration/temperature controlled

conditions. **If you sell ‘perishable’ foods temperature controlled display is required.**

**Give details** of arrangements (e.g. refrigerated cabinet, eutectic plates, etc.):

f) I will provide a suitable thermometer and will check **and** record food

temperatures to ensure that foodstuffs attain and are maintained at the appropriate

temperature/s (8°C max. target ≤5°C ) during the period of the event/market.

g) Access to hand washing facilities is required (if you are handling open

food on your stall then it is likely direct access to wash hand facilities is needed):

- I will be providing my own hand washing facilities (**give details below**):

**Portable Wash hand basin, pedal operated, handtowels and soap.**

- I would request access to hand wash facilities if available at the event

**NOTE:** A suitable supply of hot and cold or **preferably mixed running warm water**, hand soap and

paper towels **must** be provided at this facility. A kettle and plastic etc. basin are **not** considered

to be suitable hand wash basin provision. If you handle high-risk foods you should have your **own** wash

hand basin facility provided directly on your stall.

**YES NO N/A**

h) I will be inviting customers to taste food/drink samples on my stall/vehicle

If **YES**, provide **written details** below of your food safety arrangements/proposals

to carry out this practice in a hygienic manner e.g. pre-cut or break samples in advance at your registered/ approved premises( **this is preferred**), use of cocktail sticks or disposables, etc.

i) I am proposing to cook and/or reheat foods at my stall/vehicle (includes

samples) If **YES, provide written details** **along with** this application as to how you propose to

carry this process out safely i.e. in terms of cross contamination controls e.g. separate utensils and staff,

hand washing, also details of temperature controls for cooking, reheating, hot holding, including records.

**NOTE : This should already exist as part of your documented food safety management system**.

j) Have you undergone a Food Hygiene training course?

If **YES,** give details (tick as appropriate):-Basic/Elementary Food Hygiene

Intermediate Food Hygiene

CookSafe

Other (give details):

**LEVEL 2 Food Hygiene and Safety Certificate for Catering**

k) Someone with food hygiene training, commensurate with the nature of the

food operation, will be **present** on the stall/vehicle on **each day** of the market/event?

l) I have ensured that any treatment of my produce with chemicals,

e.g. pesticides, herbicides, etc., has been in accordance with Good

Agricultural Practice and current legislation.

m) Any food sold as 'organic' has come from a grower, processor, etc.

who is registered and approved by an organic certification body.

n) I have read **Appendix 2** “Labelling Requirements”. I understand the

requirements and will comply in all aspects.

o) I have read **Appendix 3** “Weights and Measures Requirements”.

I understand the requirements and will comply in all aspects.

**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.**

**I understand that I may be asked to cease trading and vacate my stall if it is determined that:-**

**i) I have falsely answered any of the foregoing questions and/or**

**ii) failed to comply with the operational conditions/requirements as detailed in Appendices 1,2 and 3 and the guidance referred to herein.**

**Signed:…… ……. (applicant) PRINT NAME:…….**

**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 surfaces i.e. general stall table/work surfaces, containers, equipment, utensils, to be easily cleanable and kept clean and disinfected (use of BS EN1276 or compliant products where necessary).

8 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.

9 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 displayed.

## Unit Pricing

The 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 Comments

Since 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.