



Food Safety

The purpose of this information guide is to assist event organisers in identifying potential hazards associated with providing food at events and how risks might be managed to ensure food is safe to eat.



When hiring in catering services at your event you should consider the following:

- Are they registered with a Local Authority if required to do so?
- What is their Food Hygiene Rating? (It is good practice to set a minimum rating expected for those trading at your event)

Specific guidance documents are available on request from Solihull MBC covering BBQ's, cake making, mobile traders/market stalls etc.

- Safe Summer Eating
- Cake Making
- Food and Safety Advice for Market Stalls and Mobile Vendors in Solihull
- Market Food Safety Checklist

Additional information can also be found at the Food Standards Agency Website:

Checking a Food Hygiene Rating - <https://ratings.food.gov.uk/>

Allergen Guidance for Food Businesses including the new prepacked for direct sale (PPDS) legislation – <https://www.food.gov.uk/business-guidance/allergen-guidance-for-food-businesses>

Safe Barbecuing - <https://www.food.gov.uk/safety-hygiene/barbecues>

Providing food at community or charity events - <https://www.food.gov.uk/safety-hygiene/providing-food-at-community-and-charity-events>