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**ENVIRONMENTAL HEALTH NOTIFICATION FORM**

Please read in conjunction with the guidance note provided and complete the form in full.

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| 1. Name of Market/Pitch Details  |  |
| 2. Type of receptacle (Vehicle/trailer/pop up/marquee, etc). |   |
| 3. Name of food business. Local Authority that your food business registered with. Date of your last inspection. Food Hygiene Rating Score. |  |
| 4. List electrical equipment and gas appliances that will be on site and type of generator that will be used. Dates of the latest inspections (Gas Safe inspections, PAT certification).  |  |
| 5. Level and date of food hygiene training for those staff on site.  |  |
| 6. List menu items. |  |
| 7. Method of food production. In addition to your HACCP please provide the following details for this particular event: * how the food is prepared/stored before transit
* transportation
* storage on site
* preparation on site
* cooking/reheating
* hot/cold holding
* serving of food

Please give details of the controls you have in place (e.g. maintaining the cold chain, temperature control, cross contamination control, cleaning, etc.) **Allergens** – List allergens that are present in your food.  |  |
| 8. Details of provision of potable (drinking) water. |  |
| 9. Details of hand washing facilities. (If handling open food, running hot and cold water, which should be easy to use, must be provided.) |  |
| 10. List the hazards you have risk assessed for this operation.  |  |
| 11. List the type and size of the fire safety equipment.  |  |
| 12.Operational Management Plan - if proposing mixed use, address how this will work operationally.  |  |

**DOCUMENTATION**

Please note that all documentation referred to above should be present on the pitch/kiosk, so it is available for inspection at any time.