



Green Card To Trade Scheme

We will be operating a Green Card to Trade scheme.

Upon arrival you will be issued with a red card.

LeeFest will conduct inspections on each trader once set up, if you pass you will be issued with a green card.

LeeFest will conduct further random inspections throughout the event, if you are found to be non-compliant then you will be downgraded to a red card and trading will be suspended.

Your red/green card must be displayed at all times. If you are caught trading with a red card security will stop you from trading.

Inspections

Please note that whilst onsite you may also be subject to:

- A Food Hygiene inspection by Environmental Health
- A Fire Safety Inspection by the Local Fire Brigade

Green Card Compliance Checklist

All of the following conditions must be met in order to trade onsite at LeeFest.

The Following Documentation Must Be In a Clear Folder

- Certificate of Employers and Public Liability Cover
- Food safety procedures and management plan, such as Safer Food Better Business
- Fire hazards risk assessment and management plan
- Temperature Control Log Book
- Health and Safety hazards risk assessment and management plan
- Food Hygiene Training Certificates for Food Handlers
- Gas and Electrical installation compliance certificates, not more than 5 years old.

Your Setup, Equipment and Procedures

- Evidence that all documented procedures are being properly applied and that food handlers have been properly trained to follow food safety procedures.
- All food and equipment containers are stored off the ground

- All food preparation areas, washing stations and food storage areas are covered on 3 sides by a strong, waterproof structure
- You have suitable Thermometers for Food and Storage Temperature checks
- You have suitable refrigeration capacity for chilled and frozen food that is clean and organised with shelving.
- Raw meat and poultry and raw vegetables and fruit should be stored separately and below ready to eat foods
- You have a Hand Wash station with running warm water and liquid soap and paper towels for hand drying.
- You have antibacterial hand scrub (to be used in addition to hand washing, not in place of it)
- You have an Equipment Washing station with running hot water (you may not use the same basin for washing equipment and hands)
- You have suitable, clean water bowsers and containers for the transportation and storage of potable water
- You have suitable bowsers and containers for the storage and transportation wastewater that are clearly marked as wastewater only
- You have suitable storage for waste foodstuffs that is covered / has a lid.
- Any open food on display is protected by covers or sneeze guards
- You have a well equipped First Aid box
- You have a good stock of protective clothing (aprons, gloves etc)
- Suitable fire extinguishers/fire blankets