

Market Operator Licence Conditions

1. The use of the premises is restricted to the following kind(s) of market: **Market Type**
2. The premises may be open for the purposes of the market only as follows: **Date and Times**
3. The operator shall comply with any order or instruction given by any constable for the prevention of annoyance to the public or to the occupiers of any premises or in connection with any emergency or disturbance (including an order or instruction to close the premises for a limited period) or on any occasion when such constable in his direction may consider it necessary in the public interest to give such order or instruction
4. The operator shall not in any way alter, erase or deface his licence.
5. The operator shall collect and remove any paper, garbage or other refuse which may be produced or may accumulate in the course of the market.
6. The operator shall comply with or ensure compliance with such recommendations as may be made by the fire authority and where the premises include catering facilities, the food hygiene regulations.
7. The operator shall comply with the Health and Safety at Work etc. Act 1974 and all other legislation.
8. The operator shall provide at all times suitable and sufficient toilet and sanitary accommodation which shall be kept in good condition to the satisfaction of the Director of Environmental Health.
9. The operator shall ensure that no noise nuisance is caused in terms of the Control of Pollution Act 1974, and in particular, that any music, amplified music and speech are properly controlled so as not to give rise to nuisance.
10. The operator shall ensure that there shall always be a sufficient number of competent attendants or stewards on duty on the premises when the premises are open to the public.
11. The operator shall permit free access to the whole of the premises at any time to any fire officer, police constable or other officer authorised by the licensing authority.
12. The operator shall maintain a register with individually numbered pages and entries showing each time a market is held, the date, the name, address, telephone number and place of business of each stall holder or retailer, the nature of the goods sold and the vehicle registration mark if any. The register shall be available for inspection by any police constable when the market is open for business and shall be retained by the operator for a minimum period of two years.
13. The operator shall not :-
 - (a) at any time use for the purpose of advertising his presence, trade or business any loudspeaker, horn, whistle or other device as to give reasonable cause for annoyance to persons in the vicinity, and
 - (b) between the hours of seven in the evening and nine in the morning of the next day use for the purpose of advertising his presence, trade or business any loudspeaker, horn, whistle or other device.
14. The operator shall comply with the conditions contained in the attached documents entitled "Renfrewshire Council Conditions required by Environmental Services Department for all stall holders attending the Farmers Market", and shall also ensure that all stall holders comply with these conditions.

Conditions required by Environmental Services Department for all stall holders attending the Farmers Market

1. General Food Safety Requirements

- **Training of Food Handlers**

Food Handlers at stalls handling high risk open foods should be trained to at least the REHIS elementary food hygiene certificate level, or equivalent.

- **Registration of Food Businesses**

All businesses operating stalls should be registered as a food business with the Local Authority for the area in which they are based.

- **Personal Hygiene**

A high degree of personal hygiene must be maintained by all food handlers.

Stall holders selling open food must wear food trade coats and hats.

A No Smoking policy must be adhered to by all food handlers.

An adequately stocked first aid box which includes supplies of waterproof coloured dressings should be provided at each stall.

- **Labelling of Products**

The name of any food sold loose must be displayed clearly.

All other foods sold which are pre-packed at premises other than the final seller will require to be labelled with:

- a. Name of the food.
- b. List of Ingredients.
- c. An appropriate “use by” or “best before” declaration.
- d. Any special storage conditions or conditions of use.
- e. Name of the manufacturer or packer.

There are also special requirements for meat products relating to percentage of meat etc. which stall holders should be aware of.

- **Produce at Stalls**

No food must be placed on the ground.

2. Specific Food Safety Requirements

These additional requirements have been separated into four categories to reflect the risks associated with the different foods being sold and the degree of on site preparation:

1. **Low Risk Pre-packed**
2. **Low Risk Sold Loose With Handling/Sorting**
3. **High Risk Pre-packed With No Preparation On Site**
4. **High Risk with On Site Preparation**

1. Low Risk Pre-Packed

(Examples : Fruit and vegetables already made up in tagged quantities, i.e. no open handling at Stall. Fruit jam and honey jars, prepared bakery products in sealed containers)

Requirements:

- All displayed food should be covered or wrapped.
- Suitable facilities for the disposal of waste and waste water are required.

2. Low Risk Sold Loose

(Examples : Fruit and vegetables weighed to the desired quantity at stall)

Requirements:

- Customers should be discouraged from handling food themselves.
- Suitable facilities for the disposal of waste and waste water are required.
- A wash hand basin with hot and cold or warm water together with supplies of soap and disposable paper towels must be available in close proximity to the stall. (This can be a shared facility with neighbouring stalls).
- Work surfaces must be kept clean and will require regular cleaning throughout the day.

3. High Risk Pre-Packed With No Preparation On Site

(Examples : Selling vacuum packed cooked meat, wrapped cream cakes, packaged seafoods, wrapped sandwiches, eggs and cheese)

Requirements:

- All displayed food should be covered or wrapped and transported under hygienic conditions.
- Suitable facilities for the disposal of waste and waste water are required.
- A wash hand basin with hot and cold or warm water together with supplies of soap and disposable paper towels must be available in close proximity to the stall. (This can be a shared facility with neighbouring stalls)
- Works surfaces must be kept clean and be constructed in such a way that they are smooth, impervious to moisture and capable of being easily cleaned.
- High risk foods should be delivered and stored on site under refrigeration at below 5°C.
- A probe thermometer for monitoring the temperature together with disposable sterile wipes must be available.

4. High Risk with preparation on site

(Examples : Cutting, portioning or preparing of raw or cooked meat products)

Requirements:

- Separate utensils and equipment must be used for raw and cooked foods.
- All displayed food should be covered or wrapped and transported under hygienic conditions.
- Customers should be discouraged from handling food themselves.
- Suitable facilities for the disposal of waste and waste water are required.
- A wash hand basin with hot and cold or warm water together with supplies of soap and disposable paper towels must be available at the stall, for the exclusive use of the business.
- A sink with hot and cold water supply for the cleaning of equipment and utensils must be provided for the use of the business. It is recommended that the supply be piped to the sink.
- Works surfaces must be kept clean and be constructed in such a way that they are smooth, impervious to moisture and capable of being easily cleaned.
- High risk food should be delivered and stored on site under refrigeration at below 5°C.
- If food is required to be reheated prior to service, equipment to carry out this must be capable of reheating the food to a temperature of not less than 82°C.
- If food is being held hot, it must be held at a temperature of not less 63°C.
- A probe thermometer for monitoring the temperature together with disposable sterile wipes must be available.

Health & Safety at Work

- The Health & Safety at Work etc. Act 1974 and the appropriate regulations must be adhered to at all times.
- Adequate precautions must be taken to reduce the possibility of customers tripping or falling at the stepped sections which surround the raised area where the stalls are to be positioned.
- Cables to and from stalls must be arranged in such a manner that they do not cause a trip hazard.
- All electrical plugs and connections must comply with British Standard BS/EN 60309-2:1999
- A test certificate for all portable electrical appliances must be available.
- If Liquefied Petroleum Gas (LPG) is used as a fuel, the following precautions have to be taken due to the explosive nature of the of the gas if a leakage occurs:
 - The cylinders must be stored upright with the valve securely fixed and accessible.
 - The length of any flexible tubing should not exceed 0.5 meters.
 - A dry powder fire extinguisher and fire blanket must be available at the stall.

Refuse Disposal

- All litter and refuse generated must be cleared from the market area and the surrounding environment on a regular basis during the trading hours.
- Adequate litter bins must be provided.

Noise

- Use of loudspeakers will not be permitted for advertising or promotion.
- There should be no increase in the existing background noise level at the nearest dwelling(s) due to noise generated from any fixed plant and equipment associated with the market.

Application Form for Stalls

- All businesses wishing to operate a stall at the market should complete the application form overleaf and return it to the Environmental Services Department at least 7 days prior to the date of the market.

For further information on these conditions please contact Alistair Trainor, Team Leader, Business Services Division on 0141 840 3160.

Please see pages 5 and 6 for application form:-

APPLICATION FORM

Company Name

Address

..... Postcode.....

Tel. No.

Company Branding

Contact Name

Registration

You will only be accepted for the market if you have previously sent to your Local Authority a completed registration form in terms of the Food Premises (Registration) Regulations 1991.

Which Local Authority are you registered with ?.....

Food Hygiene Training

Are high risk open foods handled at the stall? Yes/No

If Yes, Details are required of all food handlers attending the Farmers Market and the food hygiene training they have received

Name(s)	Date of Training	Training Centre
-----	-----	-----
-----	-----	-----
-----	-----	-----
-----	-----	-----

Products available for sale from stall:

Product	Loose or pre packed	Place of Production including Local Authority
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-----	-----	-----
-----	-----	-----
-----	-----	-----

Will you be doing cookery demonstrations/tastings? Yes/No

Will you be using Liquefied Petroleum Gas (LPG)? Yes/No

Producers of Meat/Game/Chicken

Where will your animals be slaughtered?.....

Contact phone number for above

Where will your product be packed?

Contact phone number for above

How will the product be transported to the Farmers Market?

Is the transport refrigerated? Yes /No

I have read the conditions of the Environmental Services Department and will comply with them in all respects.

Name

Signed.....

Date.....

Please complete and return this form at least **7 days** prior to the date of the market.

Please return to:-

Renfrewshire Council
Environmental Services Dept.
Business Services Division
South Building
Cotton St
Paisley
PA1 1BR

or fax 0141 842 1179

