



Food Safety
AUTHORITY OF IRELAND

16

GUIDANCE NOTE

Food Stalls (Revision 1)

Guidance Note No. 16 Food Stalls (Revision 1)

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I. SCOPE

This document is intended to provide guidance on the standards and arrangements necessary for all food stalls in order to comply with the EC (Hygiene of Foodstuffs) Regulations, 2006 and associated legislation.

This Guidance Note is aimed at both:

- Enforcement officers and
- Food business operators of food stalls, mobile food vans or other similar temporary and mobile food businesses.

The term ‘food stalls’ used in this document includes mobile food vans (and other temporary and mobile food businesses), such as those operating at markets, food fairs, concerts, sporting events, car boot sales etc., or stand-alone stalls. Examples of the types of stalls covered include those selling primary produce, sandwiches, soup, meat or cheese, and mobile food vans preparing and selling food such as chips, burgers, crepes, etc.

I.1 Definitions

Food safety legislation sets down the following definitions:

‘Food stall’ means a vehicle, vessel, aircraft (or part of a vehicle, vessel or aircraft), or structure (not included in a food premises) in, at, or on which food is offered for sale or from which food is sold (other than food brought thereto in an impermeable container and offered for sale in the same container).

‘Food business’ means any undertaking, whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing and distribution of food.

‘Proprietor’ means the person who carries on a food business and includes the person, for the time being, in charge.

‘Food business operator’ means the natural or legal persons responsible for ensuring that the requirements of food law are met within the food business under their control.

2. LEGISLATION

The intent of this document is to provide guidance on compliance with:

- Regulation (EC) 852/2004 (Hygiene of Foodstuffs)
- European Communities (Hygiene of Foodstuffs) Regulations, 2006 (S.I. No. 369 of 2006).

Limited guidance is given on associated legislation, such as labelling legislation, and these are listed in Annex I. It must be noted that these lists are not exhaustive and that legislation is continually being updated and/or amended. Up-to-date information on food legislation is available from the Food Safety Authority of Ireland (FSAI) website: www.fsai.ie.

3. APPLICATION OF HACCP PRINCIPLES

Article 5 of Regulation (EC) 852/2004 sets out the requirements for food business operators to ensure that any step in the activities of the business which is critical to ensuring food safety, is identified and that adequate safety procedures are identified, implemented, maintained and reviewed on the basis of the set principles used to develop the system of HACCP (Hazard Analysis and Critical Control Points).

These provisions apply to food stalls at markets as well as other food businesses.

Food stalls which are dealing with pre-packaged products only, will not be required to implement a HACCP system, but will be required to ensure that there is adequate temperature control on those products that require it.

The typical steps involved in such activities will include the sourcing or supply of food, initial preparation of food, its transportation to the market, preparation/cooking, display and service of the food. Control aspects at all stages will need to be considered.

The steps are summarised in the flow diagram Figure 1.

Food hazards will include:

- Contamination of food with food poisoning microorganisms, chemicals and other foreign objects and material
- Growth of food poisoning microorganisms in food, or the production of toxins.

The particular controls necessary will depend on the type of food and nature of the business. Some examples include:

- Transporting food at the correct temperature, and in suitable containers
- Source of food, e.g. mussels or oysters from a designated area
- Protecting food being displayed from risk of contamination
- Keeping food at the correct temperature during storage and while on display
- Cooking food to the correct temperature
- Reheating food to the correct temperature
- Avoiding cross contamination between raw and cooked food
- Using separate equipment for raw and cooked food
- Using clean equipment and utensils in good state of repair
- Personal hygiene.

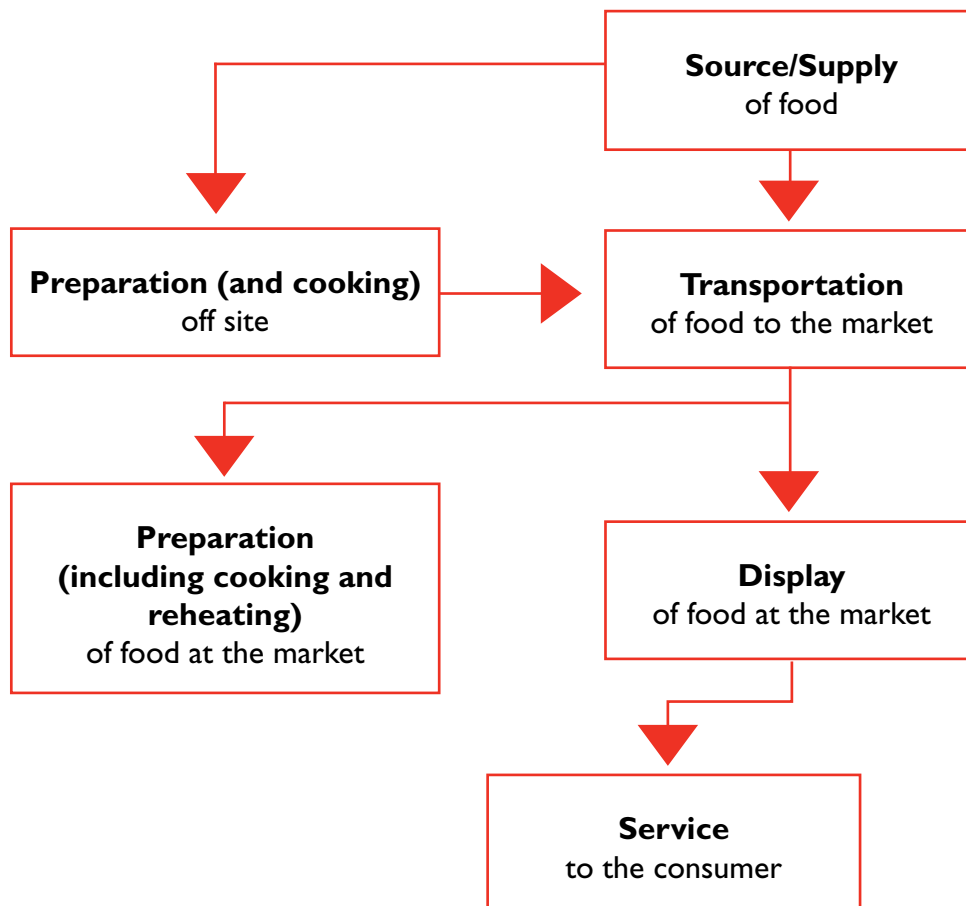


Figure 1: Flow diagram of typical operations involving market stalls

The controls should be checked regularly and reviewed with any changes to the operation of the business (changes to products, recipes, cooking procedures etc.). A probe thermometer (ideally capable of being calibrated) must be provided for checking that all temperature requirements are met, including where refrigerated or frozen food is provided, transported or stored.

4. TRAINING

It is a requirement that all food handlers, including seasonal and part-time staff, are adequately supervised, instructed and/or trained in food hygiene matters to the appropriate level.

Specific guidance on training is available from the FSAI series 'Guide to Food Safety Training' (See Annex 1). The Health Service Executive (HSE) will also provide guidance on what training is considered adequate for each particular food business.

Food business operators will need sufficient knowledge of food safety to be able to identify and control the hazards associated with their business.

5. DOCUMENTATION

5.1 Registration

All food business operators with a food stall will be required to register with the local HSE office.

Food business operators must register **before** beginning to operate the stall.

5.2 Traceability

Since 1 January, 2005, all food business operators are required to ensure product traceability. This will require food stall operators to maintain sufficient records and documentation on the food supplied to their business, by which business or individual and the date of transaction. Where food products are supplied to anyone other than the final consumer, the details must also be kept of which foods are supplied, to whom and when.

The details required will vary according to the activity, but minimum requirements would include the contact details of suppliers (name, business/premises address, telephone numbers), types of food supplied and dates of supply.

Where specific meat, fish and dairy products are sourced directly from manufacturers, details of the establishment approval number should also be kept.

Traceability records must be available to the inspecting officer on demand.

5.3 Organic Produce

'Organic food' is the product of an agricultural farming system that places a strong emphasis on environmental protection and animal welfare. Food can only be labelled and marketed as organic when produced on a farm certified as organic and inspected by official certification bodies.

Food stalls selling products labelled as 'organic' must be able to demonstrate to the inspecting officer that the source of the food is from a certified farm or, if imported, that traceability information is available for inspection that can prove the food originates from an internationally certified source.

Specific advice on organic food can be obtained from the Department of Agriculture and Food (DAF).

6. LABELLING

The general labelling of foodstuffs in Ireland is controlled under the European Communities (Labelling, Presentation and Advertising of Foodstuffs) Regulations, 2002 to 2005. Various documents giving guidance on labelling are listed in Annex I.

The underlying principle of food labelling is that the purchaser must not be misled. Food sold at markets is not exempt from the labelling requirements that apply to food sold by other means.

- Foodstuffs sold loose without pre-packaging, e.g. olives sold from drums, or cheese sliced at the request of the consumer, need only indicate the name of the food either on the label, or displayed on a notice near the food.
- Foodstuffs that are pre-packaged on the stall from which they are sold need only indicate the name of the food on the label.
- If the foodstuff is packed on the stall at the request of the consumer, e.g. sandwiches made up at the customer's request, only the name of the food needs to be indicated on the label or on a notice near the food.
- In all cases, the information must be visible, legible, indelible and not obscured in any way.

6.1 Language

In all cases, the labelling must be in English and Irish or English only. Labelling in other languages is permitted as long as it is in addition to English.

6.2 Pre-packaged Items

For food items sold in a wrapped state, e.g. jars of chutney or pre-packaged baked goods, the following mandatory information must appear on the packaging of the pre-packed food or on a label attached:

- 1) The name under which the product is sold
- 2) The net quantity⁽¹⁾
- 3) The date of minimum durability⁽¹⁾
- 4) The quantity of certain ingredients (QUID)⁽²⁾
- 5) The list of ingredients
- 6) Any special storage instructions or conditions of use
- 7) The name or business name and address of the manufacturer or packager, or a seller within the European Union
- 8) Place of origin of the foodstuff if its absence might mislead the consumer to a material degree
- 9) Instructions for use where necessary
- 10) Beverages with more than 1.2% alcohol must declare their actual alcoholic strength⁽¹⁾.

6.3 Specific Food Commodities

In addition to the general labelling requirements, legislation covering labelling requirements for specific products (e.g. honey, jam, fruit juice, milk, meat, fish and aquaculture products) must be complied with. Annex I lists product specific labelling legislation.

6.4 Washing Notice

It is recommended that a notice stating 'wash before use' is displayed at the point-of-sale of farm produce including strawberries, fruit and vegetables.

¹ These items must appear on the food label in the same field of vision.

² Where the ingredient is in the name of the food, is associated with the name of the food, is emphasised on the label in words, pictures or graphics, or is essential to characterise and distinguish the food from products with which it might be confused because of its name or appearance.

7. PREPARATION OFF-SITE

Preparation of food for sale at markets must be carried out in accordance with the provisions of European Communities (Hygiene of Foodstuffs) Regulations, 2006 (enacting the provisions of Regulation (EC) 853/2004) (Annex 1 provides some guidance on the types of products covered by various Regulations).

The HSE should be contacted prior to commencing any domestic scale food business for clarification as to the controls that apply. Contact details for the various relevant agencies are listed in Annex 2.

Under European Communities (Hygiene of Foodstuffs) Regulations, 2006, domestic scale food production, where food is prepared for sale or supply to the public at a premises used primarily as a dwelling house, is permitted. There are, however, limitations on such provisions, in that the quantity and type of food that can be produced, must be able to be produced safely in a domestic kitchen with the type of equipment and appliances normally found in a domestic kitchen.

The use of a domestic kitchen for producing certain types of products such as meat, meat products, milk and dairy products and fish and fishery products (including cooked meats, pâté, cream, cheese, yogurts, smoked fish, fish pâté and similar products) is not considered appropriate. These activities are covered by Regulations other than the European Communities (Hygiene of Foodstuffs) Regulations, 2006. As specific regulatory controls are associated with their production, there will be a need to comply with those provisions. Prepared dishes using meat, fish or dairy products as an ingredient (such as pizza, sandwiches, lasagne etc.) may be allowed depending on the scale of production.

8. TRANSPORTATION

Transport of food, even over short distances, must be done in such a way to prevent any contamination of the food, to maintain the integrity of the food and at necessary temperatures to prevent the growth of micro-organisms.

- Containers used for transporting foodstuffs must be kept clean and maintained in good repair and condition.
- Reusable containers for transporting food must be clean and constructed to facilitate easy cleaning.
- Containers used for transporting food must not be used for transporting anything other than foodstuffs where this may result in contamination of the foodstuff.

- The interior of vehicles must be clean and free from any conditions that could cause contamination of the food.
- Any food requiring refrigeration must maintain a core temperature of 5°C or below during transport.
- Where insulated containers are used, these must be able to maintain the temperature at or below 5°C during transport.
- Any frozen food must be transported at a temperature at or below -18°C.
- Hot food must be kept at above 63°C.
- Purpose built vehicles must be able to maintain the appropriate temperature of the food being transported. These should be provided with temperature monitoring equipment (such as a thermometer capable of being calibrated) to ensure the required temperatures are being achieved.
- These vehicles must be adequately insulated with a lined interior that provides a smooth, continuous, easily cleanable waterproof surface.
- Raw and ready-to-eat foods must be kept separate during transport.
- Food items should be segregated from non-food items (such as craft items, plants, gardening materials etc.) during transport.

9. PERSONAL HYGIENE

- A high degree of personal hygiene must be practiced by staff handling foods on stalls.
- Those suffering from illness or infection must not handle, prepare, or work with food.
- Cuts, sores, and open wounds must be covered with waterproof dressings (blue coloured dressings are recommended).
- Food handlers must wear clean, protective clothing. Long hair should be tied back or covered by a hat, hairnet or similar head covering.
- Food handlers must always wash hands thoroughly after:
 - using the toilet
 - handling waste or rubbish
 - handling raw food
 - contact with animals
 - every break.
- Smoking is not permitted at food stalls.
- Excessive jewellery should not be worn by food handlers. Plain wedding rings, sleeper earrings or studs only are recommended.

10. REQUIREMENTS FOR FOOD STALLS

The European Communities (Hygiene of Foodstuffs) Regulations, 2006 (S.I. No. 369 of 2006) require all food stalls to be registered.

For guidance purposes, stalls will be considered under seven categories:

- 1 Selling primary produce, e.g. fish, eggs, fruit, vegetables
- 2 Selling fresh fish and shellfish
- 3 Selling wrapped goods only, e.g. food in packets, boxes, cans, bottles and vacuum packs
- 4 Carrying out low-risk activities, e.g. sale of unwrapped bread and bakery products that do not require temperature control
- 5 Carrying out medium-risk activities, e.g. sale of pre-prepared sandwiches, pre-prepared salads, sale and portioning of cheese which require temperature control (unless covered under the provisions below)
- 6 Carrying out high-risk activities, e.g. selling meat or meat products (this includes sale of fresh meat, dried/cured meat, cooked meats and other meat products). Cooking, heating or preparing food for direct sale
- 7 Mobile vans cooking, heating and preparing food for direct sale and those that sell soft serve ice-cream.

The specific requirements are described in Section 10.2. (See pages 12 to 17).

The general conditions applicable in all circumstances are described in section 10.1.

10.1 General Conditions Applicable to All Stalls

The conditions outlined here are applicable to all stalls.

10.1.1 Site

The site on which food stalls are situated should provide hard standing (paving or tarmac) and should facilitate drainage for surface water. Where stalls are situated on sites without hard standing, individual stalls should provide hard, durable, easily cleanable flooring.

The floor in mobile food vans must be finished with a hard, durable, easily cleanable and preferably non-slip material.

The stall must not be situated near a sanitary convenience, accumulation of refuse or filth, or where animals are kept.

10.1.2 Structure

The storage and exposure of foodstuffs for sale must be off the ground at a level which will ensure that they cannot be contaminated by animals or other ground level contamination.

The stall must be constructed of suitable materials and shall be kept in a proper state of repair, in a clean and hygienic condition and not pose a risk of contamination to open food.

The construction and layout of the food stall should ensure that any foodstuffs exposed are adequately protected from the elements, from airborne dust, birds and insects and from members of the public queuing at the food stall. This will normally require that the food stall should be covered over and screened at the sides and back, unless a similar degree of protection can be demonstrated to achieve the same effect.

When not in use, the stall must be stored in a clean place.

10.1.3 Waste

Stall holders must, where necessary, provide a sufficient number of suitable containers for waste until it can be removed from the stall.

10.1.4 Lighting

There must be adequate lighting at the stall.

10.1.5 First aid

A first aid kit, which includes a supply of water proof dressings (blue coloured dressings are recommended) to cover any cuts and abrasions, must be provided on the stall.

10.1.6 Water supply

The water supply provided must comply with European Communities (Drinking Water) Regulations, 2000 (S.I. No. 439 of 2000).

10.1.7 Power supply

A satisfactory power source must be provided where necessary, e.g. a mobile generator of suitable capacity, or connected to mains electricity.

10.1.8 Cleaning

An adequate supply of food-grade detergents and disinfectants for cleaning must be provided at the stall. Cleaning products and cleaning equipment must be stored apart from foodstuffs so that they do not pose a risk of contaminating food.

10.1.9 Temperature control

The stall must be provided with equipment to ensure that all food susceptible to rapid microbiological growth is kept at a temperature of 5°C or less. Refrigeration should be provided in order to keep food at the correct temperature.

Food business operators providing alternatives must demonstrate that the arrangements are suitable to maintain the required temperature throughout the trading period.

Where frozen food is stored or sold, freezer units capable of maintaining the food in a frozen state must be provided. A unit capable of achieving -18°C is required.

10.2 Specific Requirements for Stalls

10.2.1 Stalls selling primary produce only

Primary produce includes fruit, vegetables, cereals, eggs, whole wild game, fresh fish and shellfish which have undergone no processing and are sold directly to the consumer by the producer. Stalls at markets, or road-side stalls, selling produce directly from the farm with no cleaning or preparation (other than removal of excess soil, roots etc.) will need to meet the following minimum food safety requirements outlined in this section.

Food offered for sale must be protected from potential post harvest contamination, especially from other materials such as chemicals and foreign objects. Display of food should be separate from non-food items.

Containers, work surfaces and packaging material likely to be used in contact with food must be in a good state of repair, clean, and must not pose a risk of additional contamination of the food.

Unpasteurised milk of any type must not be sold from a food stall. Under the provisions of European Communities (Hygienic Production and Placing on the Market of Raw Milk, Heat-Treated Milk and Milk-Based Products), Regulations, 1996 (S.I. No. 9 of 1996), only milk or milk-based products which have been produced at an approved establishment and which carry the Health Mark may be offered for sale for human consumption.

The sale of honey must comply with the provisions of European Communities (Marketing of Honey) Regulations, 2003 (S.I. No. 367 of 2003). The country of origin (where the honey has been harvested), must be indicated on the label, unless it originates in more than one country. In this case, the label must show 'blends of EC honeys', 'blends of non-EC honeys, or 'blends of EC and non-EC honeys', as appropriate.

10.2.2 Stalls selling fresh fish and shellfish

Retail sale of fresh fish and shellfish should comply with requirements of Section 10.2.

Stalls selling fresh fish or fish products, including shellfish, do not require a licence. In addition, there are exemptions from the standards allowed for direct sale of small quantities of fresh fish and shellfish by local fishermen. The Department of Communications, Marine and Natural Resources (DCMNR) should be contacted for further advice. Contact details for DCMNR are listed in Annex 2.

Live bivalve molluscs must only be taken from appropriately classified waters, and undergo correct treatment as necessary. Stall holders should contact DCMNR for further advice.

Fresh fish should be displayed on ice, and live bivalve molluscs should be displayed in a container embedded in ice. The ice must be made from water which meets the requirements of European Communities (Drinking Water) Regulations, 2000 (S.I. No. 439 of 2000).

The labelling rules for fish and aquaculture products may need to be complied with and are explained in detail in FSAI Guidance Note No.7: The Labelling of Fish and Aquaculture Products according to the European Communities (Labelling of Fishery and Aquaculture Products) Regulations, 2003 (S.I. No. 320 of 2003) Revision 1. Catering sales are exempt from the requirements as are small quantities sold to the final consumer by a fisherman or a fish farmer.

10.2.3 Stalls selling wrapped goods only

Pre-packaged and wrapped goods include:

- Food in packets, boxes, cans, vacuum packs, bottles and similar packaging
- Packaged food requiring cold or freezer storage.

All food should be stored and displayed to avoid damage to packaging.

Temperature control, as outlined in section 10.1.9 must be complied with.

10.2.4 Stalls carrying out low-risk activities

Low-risk activities will include the sale of:

- Open bread and bakery products not requiring temperature control
- Products from bulk containers not requiring temperature control (such as olives, herbs and spices)
- Tea, coffee and drinks for immediate consumption.

Where unprotected food is exposed for sale, suitable measures must be taken to prevent the contamination of the food.

Where equipment, containers, utensils or apparatus are kept at the stall for use in contact with food, they must be constructed and maintained in a manner to prevent contamination of the food, be easy to clean, be free from corrosion and be kept in a clean and hygienic condition. Disposable items should be used only once.

The food business operator must demonstrate that there is adequate means of cleaning hands for the duration of trading.

It should be noted that if it is proposed to use alcohol hand disinfecting agents or wipes, that they are only effective when used on physically clean hands. As such agents are completely inactivated by any organic matter, they are not considered suitable for hand cleaning where hands are likely to become soiled during the course of trading or are likely to retain food debris during food handling or service. Further information on hand hygiene may be obtained from the Health Protection Surveillance Centre (formally the National Disease Surveillance Centre) report, "Preventing Foodborne Disease: A Focus on the Infected Food Handler". This report is available from the Health Protection Surveillance Centre website: www.hpsc.ie.

Where water and basin are used, an adequate supply of hot and cold water for the duration of trading must be provided. Soap and disposable paper towels or other suitable hand drying facilities must also be provided.

Where utensil/equipment washing is necessary, a sink unit of adequate size with an adequate supply of hot and cold water must be provided or easily accessible.

Where shared wash-up facilities are provided, these must be separate from all stalls (but located in the near vicinity of the stalls to facilitate use). There must be a sufficient number of sinks to accommodate use by all intended traders and be provided with adequate hot and cold water supply for the duration of trading. Sinks must be suitable for purpose and be suitably drained.

A suitable means of drainage must be provided for wastewater from basins and sinks.

10.2.5 Stalls carrying out medium-risk activities

Medium risk activities will include the sale of:

- Pre-prepared filled rolls and sandwiches, cream cakes and other high risk bakery products
- Pre-prepared salads and fruit
- Cooked fish/shellfish
- Products from bulk containers requiring temperature control
- Sale and portioning of cheese.

A designated wash-hand basin with an adequate supply of hot and cold water must be provided at the stall. Soap, disposable paper towels or other suitable hand drying facilities must also be provided.

Temperature control, as outlined in section 10.1.9 must be complied with.

For equipment washing, a separate sink unit of adequate size with an adequate supply of hot and cold water must also be provided within the stall.

A suitable means of drainage must be provided for wastewater from basins and sinks.

10.2.6 Stalls carrying out high-risk activities

These include:

- 1) Selling meat or meat products. This includes sale of fresh meat, dried/cured meat, cooked meats and other meat products
- 2) Cooking, heating or preparing food for direct sale.

Food preparation includes activities such as sandwich making. Slicing or cutting operations such as slicing cake or cutting blocks of cheese **do not** constitute food preparation. These activities should be considered under Section 10.2.5. Food preparation must take place in the stall, or in a suitable registered or approved premises.

- A wash-hand basin must be provided and must have an adequate and suitable supply of instantaneous hot and cold water. Soap, disposable paper towels or other suitable hand drying facilities must also be provided.

- For washing equipment and utensils, a sink unit of adequate size serviced with an instantaneous supply of hot and cold water must be provided.
- A suitable means of drainage must be provided for wastewater from basins and sinks.
- Where food is being cooked, the core temperature must achieve at least 70°C for 2 minutes or equivalent, e.g. 75°C instantaneously. If cooked food is to be reheated it should achieve a core temperature of at least 70°C. Food that is being kept hot after cooking or reheating must be maintained at a temperature of 63°C or above.
- Temperature control, as outlined in section 10.1.9 must be complied with.
- The arrangements for food preparation must be such that the risk to food being prepared is minimised.
- Handling and preparation must be carried out to avoid the risk of cross contamination. Where uncooked meats and cooked meats or other ready-to-eat foods are both handled in the same stall, segregated storage and display for each must be provided.
- Where fat-frying and similar activities are being carried out, an extract canopy of suitable construction and of suitable material may be necessary over all heat and steam emitting appliances. Adequate ventilation should also be provided.
- A heat resistant finish such as stainless steel must be provided behind deep fat fryers and hot plates.
- A durable, easily cleanable floor must be provided, e.g. vinyl tiles, non-slip heavy duty vinyl sheeting.
- Suitable and adequate refuse storage facilities must be provided at the stall.
- For barbeque and other activities which may pose a health and safety risk if carried out under full cover, the cooking activity should be supervised to prevent the likelihood of contamination of food.

10.2.7 Mobile food vans

Additional requirements are in place for mobile food vans (such as those selling soft-serve ice-cream or preparing and selling chips, burgers, crepes, donuts etc.). The following additional requirements must be met:

- The driving compartment of the vehicle must be separated from the food area of the vehicle
- They must be purpose built or properly converted

- The mobile food van must be of sufficient height. The internal surfaces must be finished with a smooth, hard, durable and easily cleanable material. The floor must be finished with a hard, durable, easily cleanable and preferably non-slip material
- A canopy of suitable construction and of a suitable material must be provided over the heat and steam emitting appliances. A mechanical extraction system to the exterior of the van, complete with grease filters may be necessary
- A heat-resistant finish such as stainless steel must be provided behind deep fat fryers and other cooking equipment
- The unit must be of a suitable and adequate size
- All food must be prepared in the vehicle or in premises registered, or approved, for that purpose
- Temperature control, as outlined in section 10.1.9 must be complied with. Two fridges may be necessary depending on the nature and extent of the business, to store raw and cooked meats
- A wash-hand basin connected with an instantaneous supply of hot and cold water must be provided. Soap and suitable hand drying facilities, e.g. paper towels, must be provided
- A deep sink unit connected with an instantaneous supply of hot and cold water must be provided for utensil washing. A double deep sink unit may also be required depending on the nature and extent of the business
- Water must be stored in a tank of a suitable material and so constructed that upon draining no water shall remain in the tank
- All waste water from sinks must drain to a suitable covered container or sump on the unit
- Adequate lighting must be provided in the unit
- Shatterproof diffusers must be attached to electric light fittings
- A first aid box complete with waterproof dressings and antiseptic must be provided
- The van must have suitable and sufficient means of food storage and food preparation
- Suitable cleaning equipment must be provided in the van. A locker or other suitable compartment must be provided for the storage of these items
- A locker or other suitable compartment must be provided for the storage of personal clothing.

ANNEX I: OTHER GUIDANCE DOCUMENTS AND FOOD LEGISLATION RELEVANT TO FOOD STALLS

Guidance Documents

Compliance with the following guidance documents, where relevant, is advised:

- I.S. 340: 1994 Hygiene in the Catering Sector [National Standards Authority of Ireland (NSAI), 1994]
- I.S. 342: 1997 Guide to Good Hygiene Practice for the Food Processing Industry in Accordance with the Council Directive 93/43/EEC on the Hygiene of Foodstuffs (NSAI, 1997)
- I.S. 341: 1998 Hygiene in Food Retailing and Wholesaling (NSAI, 1998)
- I.S. 343: 2000 Food Safety Management Incorporating Hazard Analysis and Critical Control Point (HACCP) (NSAI, 2000)
- I.S. 344:2002 Hygiene for Domestic-Scale Food Production (NSAI, 2002)
- The Labelling of Food in Ireland, 2002 [Food Safety Authority of Ireland (FSAI), 2002]
- Labelling of Fruit Juices and Related Products (Department of Agriculture and Food/ FSAI, 2004)
- Labelling of Jams, Jellies and Marmalades (Department of Agriculture and Food/FSAI, 2004)
- Guide to Food Safety Training - Level One and Level Two - Induction Skills and Additional Skills (FSAI, 2006)
- Guide to Food Safety Training - Level Three – Food Safety Skills for Management (FSAI, 2003)
- Guidance Note No. 3 – Guidance Note on the Interpretation of Results of Microbiological Analysis of Some Ready-to-Eat Foods Sampled at Point of Sale (FSAI, 2001)
- Guidance Note No. 7 – Guidance Note on the Labelling of Fish and Aquaculture Products according to the European Communities (Labelling of Fishery and Aquaculture Products) Regulations, 2003 (S.I. No. 320 of 2003) Revision I (FSAI, 2005)
- Guidance Note No. 14 - Guidance Note on the Application of Commission Directive 2001/101/EC as Amended by Commission Directive 2002/86/EC on the Definition of Meat (FSAI, 2003)
- Guidance Note No. 11 - Compliance with Regulation 4.2 of the European Communities (Hygiene of Foodstuffs) Regulations 2000 (S.I. No. 165 of 2000) (FSAI, 2002)
- Code of Practice for Food Safety in the Fresh Produce Supply Chain in Ireland (FSAI, 2001).

Legislation

The legislation referenced in this Annex is intended to act as a guide and does not purport to be comprehensive list. The FSAI has published 'A Compendium of Food Law in Ireland, 2003', the purpose of which is to act as a reference and guide to the various Acts, Regulations and Orders made at national level as well as those Directives and Regulations made at EU level.

Given that food legislation is continuously adapted and amended, the FSAI updates the legislation section of its website on a regular basis: www.fsai.ie/legislation.

Food Hygiene

Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.

This Regulation sets down the general principles of food law including the use of the precautionary principle and traceability. Since 1st January, 2005, food and feed business operators must be able to identify any person from whom they have been supplied with a food, a feed, a food-producing animal, or any other substance intended to be, or expected to be, incorporated into a food or feed. Food and feed business operators shall also have in place systems and procedures to identify businesses to which their products have been supplied (except where the product is supplied to a final consumer). This information shall be made available to the competent authorities on demand.

European Communities (Hygiene of Foodstuffs) Regulations, 2006 (S.I. No. 369 of 2006)

All food business proprietors should familiarise themselves with these Regulations which set out the statutory requirements in relation to food hygiene and premises suitability.

Official Control

European Communities (Official Control of Foodstuffs) Regulations, 882/2004

The 'official control of foodstuffs' means an inspection by authorised officers of the compliance of foodstuffs, food additives, vitamins, mineral salts, trace elements and other additives intended to be sold as such and materials and articles intended to come into contact with foods. The main controls are inspection, sampling and analysis, inspection of staff hygiene, examination of written and documentary material and examination of verification systems conducted by the food business. Items which are subject to inspections include the site, premises, offices, raw materials, semi-finished products and materials coming into contact with foodstuffs.

General Labelling

European Communities (Labelling, Presentation and Advertising of Foodstuffs) Regulations, 2002 (S.I. No. 483 of 2002) as amended

This legislation applies to the general labelling of pre-packaged foodstuffs for sale to the consumer and the catering industry within the EU. There are a number of compulsory labelling requirements that must appear on the packaging of a pre-packaged foodstuff under this legislation. In addition, the derogations to the compulsory labelling requirements are also contained in this legislation.

European Communities (Labelling, Presentation and Advertising of Foodstuffs) (Amendment) Regulations, 2003 (S.I. No. 257 of 2003)

European Communities (Labelling, Presentation and Advertising of Foodstuffs) (Amendment) (No. 2) Regulations, 2003 (S.I. No. 451 of 2003)

The labelling of the net quantity on products containing cocoa and chocolate as defined in Annex I of Directive 2000/36/EC, is not required for pre-packaged items with a net weight of less than 50 grams.

European Communities (Labelling, Presentation and Advertising of Foodstuffs) (Amendment) (No. 3) Regulations, 2003 (S.I. No. 528 of 2003)

This legislation applies to the labelling of products which contain caffeine or quinine as an ingredient.

European Communities (Labelling, Presentation and Advertising of Foodstuffs) (Amendment) Regulations, 2005 (S.I. No. 228 of 2005)

This amendment implements Directive 2003/89/EC as regards indication of the ingredients present in foodstuffs.

Nutrition

European Communities (Nutrition Labelling for Foodstuffs) Regulations, 2005 (S.I. No. 65 of 2005)

These Regulations apply when a nutritional claim is made on a foodstuff, such as 'reduced fat', 'high fibre' or 'contains less than 100 calories'. Where nutrition labelling is provided, it must conform to the standards set down in the legislation.

European Communities (Foodstuffs Intended for Particular Nutritional Uses) Regulations, 2006 (S.I. No. 579 of 2006)

These Regulations define foodstuffs intended for particular nutritional uses, the composition of which must be such that they are appropriate for the particular nutritional use intended. Conditions for the use of the terms 'dietetic' and 'dietary' are set out, together with appropriate labelling, presentation and advertising for these foodstuffs. The general labelling requirements outlined above also apply.

Packaging

European Communities (Plastics and other materials) (contact with food) Regulations, 2006 (S.I. No. 139 of 2006)

The general principle of this legislation is that all food contact materials and articles should be manufactured using good manufacturing practices, so that in normal use they will not transfer their constituents to food in quantities which could endanger health or cause unacceptable changes in the composition of food, or a deterioration in its organoleptic properties (taste, texture, aroma and appearance). Only packaging materials which comply with this legislation should be used.

Specific Food Commodities legislation

Cocoa and Chocolate

- European Communities (Marketing of Cocoa and Chocolate Products) Regulations, 2003 (S.I. No. 236 of 2003)

Coffee and Chicory

- European Communities (Marketing of Coffee Extracts and Chicory Extracts) Regulations, 2000 (S.I. No. 281 of 2000)

Egg Products

- European Communities (Marketing Standards for Eggs) Regulations, 2005 (S.I. No. 172 of 2005)

Fishery Products

- European Communities (Hygiene of Fishery Products and Fish Feed) Regulations, 2006 (S.I. No. 335 of 2006)
- European Communities (Labelling of Fishery and Aquaculture Products) Regulations, 2003 (S.I. No. 320 of 2003)

Fruit and Vegetables

- European Communities (Fruit and Vegetables) Regulations, 1997 (S.I. No. 122 of 1997)

Fruit Juice

- European Communities (Marketing of Fruit Juices and Certain Similar Products) Regulations, 2003 (S.I. No. 240 of 2003)

Honey

- European Communities (Marketing of Honey) Regulations, 2003 (S.I. No. 367 of 2003)

Jam, Jelly, Marmalade and Chestnut Puree

- European Communities (Marketing of Fruit Jams, Jellies, Marmalades and Sweetened Chestnut Puree) Regulations, 2003 (S.I. No. 294 of 2003)

Meat

Poultry

- European Communities (Food and Feed Hygiene) Regulations, 2006 (S.I. No. 910 of 2005)
- European Communities (Labelling and Marketing Standards for Poultrymeat) Regulations, 2004 (S.I. No. 42 of 2004)
- European Communities (Labelling and Marketing Standards for Poultrymeat) (Amendment) Regulations, 2004 (S.I. No. 50 of 2004)

Meat and Meat Products

- European Communities (Food and Feed Hygiene) Regulations, 2005 (S.I. No. 910 of 2005)
- Health (Country of Origin of Beef) Regulations, 2006 (S.I. No. 307 of 2006)
- European Communities (Fresh Meat and Poultry) (Checks on General Hygiene) Regulations, 2003 (S.I. No. 81 of 2003)
- European Communities (Labelling of Beef and Beef Products) Regulations, 2000 (S.I. No. 435 of 2000)
- European Communities (Labelling of Beef and Beef Products) (Amendment) Regulations, 2002 (S.I. No. 485 of 2002)
- European Communities (Meat Products and Other Products of Animal Origin) Regulations, 1995 (S.I. No. 126 of 1995)

Minced Meat and Meat Preparations

- European Communities (Food and Feed Hygiene) Regulations, 2005 (S.I. No. 910 of 2005)

Horse Flesh

- European Communities (Food and Feed Hygiene) Regulations, 2005 (S.I. No. 910 of 2005)
- Agricultural Produce (Fresh Meat) (Horse-Flesh) (Amendment) Regulations, 1967 (S.I. No. 17 of 1967)

Milk and Milk Products

- European Communities (Dehydrated Preserved Milk) Regulations, 2003 (S.I. No. 298 of 2003)

Olive Oil

- European Communities (Marketing Standards for Olive Oil) Regulations, 2004 (S.I. No. 397 of 2004)

Spirit Drinks

- European Communities (Definition, Description and Presentation of Spirit Drinks) Regulations, 1995 to 1998 (S.I. No. 300 of 1995, S.I. No. 60 of 1996 & S.I. No. 7 of 1998)

Sugar

- European Communities (Marketing of Sugar Products) Regulations, 2003 (S.I. No. 289 of 2003)

Water (Bottled)

- European Communities (Natural Mineral Waters, Spring Waters and Other Waters in Bottles or Containers) Regulations, 2004 (S.I. No. 79 of 2005)

Water (Drinking)

- European Communities (Drinking Water) Regulations, 2000 (S.I. No. 439 of 2000)

Wine

- European Communities (Wine) Regulations, 1976 (S.I. No. 12 of 1976)
- European Communities (Wine) Regulations, 1978 (S.I. No. 154 of 1978)
- European Communities (Definition, Description and Presentation of Aromatized Wines, Aromatized Wine-Based Drinks and Aromatized Wine-Product Cocktails) Regulations, 1998 (S.I. No. 254 of 1998)

ANNEX 2: CONTACT DETAILS FOR OFFICIAL AGENCIES

Health Service Executive Local Offices

On Jan 1st 2005, the health boards were officially dissolved and replaced by a single body, the Health Service Executive (HSE). The HSE has full operational responsibility for the running of the health service in Ireland. The central corporate executive is based in Naas, Co. Kildare and there are four administrative regions listed below.

Dublin / Mid-Leinster Region

Formerly Midland Health Board (MHB), South Western Area Health Board (SWAHB) and East Coast Area Health Board (ECAHB). SWAHB and ECAHB were formerly part of Eastern Regional Health Authority (ERHA) (www.erha.ie and www.mhb.ie).

OFFICE	TELEPHONE	ADDRESS
Offaly	057 934 1301	Health Service Executive, Health Centre, Arden Road, Tullamore
Laois	057 866 5923	Health Service Executive, Health Centre, Dublin Road, Portlaoise
Westmeath	044 938 4890	Health Service Executive, Unit 7C, Loughsheever Corporate Park, Robinstown, Mullingar
Athlone	09064 75301	Health Service Executive, Health Centre, District Hospital, Athlone
Longford	043 50182	Health Service Executive, County Clinic, Longford
Dublin South City East	01 873 5199	Health Service Executive, Food Control South East, Ormond House, Ormond Quay, Dublin 7
Dublin South City West	01 460 9659	Health Service Executive, Food Control South West, Block E, Westland Park, Nangor Road, Clondalkin, Dublin 12
Clondalkin	01 460 9659	Health Service Executive, Block E, Westland Park, Nangor Road, Clondalkin, Dublin 12
Tallaght	01 414 9000	Health Service Executive, South Dublin County Council, County Hall, Tallaght, Dublin 24
Dun Laoghaire	01 271 5000	Health Service Executive, Food Control, 12 Northumberland Avenue, Dun Laoghaire
Wicklow	0404 68400	Health Service Executive, Health Centre, Glenside Road, Wicklow
Bray	01 286 0532	Health Service Executive, Health Centre, Killarney Road, Bray
Arklow	0402 39624	Health Service Executive, Health Centre, Castle Park, Arklow
	0402 91925	Unit 7, Inbhear Mor Square, Templaraine, Arklow
Kildare (incl Blessington)	045 873263	Health Service Executive, The Crossing, Naas

Dublin / North East Region

Formerly North Eastern Health Board (NEHB) and Northern Area Health Board (NAHB). NAHB was formerly part of Eastern Regional Health Authority (ERHA) (www.nehb.ie and www.erha.ie)

OFFICE	TELEPHONE	ADDRESS
Louth	042 938 9170	Health Service Executive, Community Care, The Ramparts, Dundalk
	041 980 1082	Health Service Executive, 1 st Floor, Old St. Mary's Hospital, Dublin Road, Drogheda
Meath	046 902 1595	Health Service Executive, County Clinic, Navan
	Contact Navan office	Health Service Executive, 1st Floor Forge, Dunshaughlin
	Contact Navan office	Health Service Executive, St Joseph's Hospital, Trim
Cavan	049 437 3418	Health Service Executive, Community Care Services, The Arcade, Main Street, Cavan
Monaghan	047 71926	Health Service Executive, 14 Church Square, Monaghan
Dublin North City East	01 873 5199	Health Service Executive, Food Hygiene Dublin City North East, Ormond House, Ormond Quay, Dublin 7
Dublin North City West	01 809 8300	Health Service Executive, Unit 13F, Blanchardstown Corporate Park, Ballycoolin, Dublin 15
		Note: some staff still at Ormond House, Ormond Quay, Dublin 7
Dublin North East Specialist Section	01 809 8300	Health Service Executive, Environmental Health Specialist Section, First Floor, Unit 5 Block 4B, Blanchardstown Corporate Park, Ballycoolin, Dublin 15
Fingal County Council	01 809 8300	Health Service Executive, Environmental Health, First Floor, Unit 5 Block 4B, Blanchardstown Corporate Park, Ballycoolin, Dublin 15

Western Region

Formerly Western Health Board (WHB), North Western Health Board (NWHB) and Mid-Western Health Board (MWHB) (www.whb.ie, www.nwhb.ie and www.mwhb.ie)

OFFICE	TELEPHONE	ADDRESS
Galway	091 548352 091 548355	Health Service Executive, Community Care Services, West City Centre, Seamus Quirke Road, Galway
	091 847 820	Health Service Executive, Health Centre, Loughrea
	093 24492	Health Service Executive, Health Centre, Vicar Street, Tuam
	095 21102	Health Service Executive, Clifden Health Centre, Clifden
Mayo	094 902 2333	Health Service Executive, Environmental Health Department, Community Services, 3 rd Floor, St. Mary's Hospital, Castlebar
	094 954 2278	Health Service Executive, Health Centre, Ballinrobe
	096 21511	Health Service Executive, Health Centre, Ballina
	094 936 2569	Health Service Executive, Health Centre, Claremorris
Roscommon	090 662 7588	Health Service Executive, Community Care Offices, Time House, Abbey Street, Roscommon
	071 966 2868	Health Service Executive, Health Centre, Boyle
	094 966 0639	Health Service Executive, Health Centre, Ballaghadreen
Donegal	074 913 1391	Health Service Executive, Donegal Community Care Offices, Ballybofey
	074 972 1074	Health Service Executive, District Hospital, Donegal Town
	074 936 3755	Health Service Executive, Health Centre, Buncrana
	074 952 1160	Health Service Executive, Community Care, Health Centre, Dungloe
	074 912 3759	Health Service Executive, County Clinic, Letterkenny
Sligo	071 914 5132	Health Service Executive, Community Care Offices, Ardaghown, The Mall, Sligo
	071 918 5478	Health Service Executive, Community Care Offices, Teach Laighne, Hummbert St., Tubbercurry

Western Region (continued)

OFFICE	TELEPHONE	ADDRESS
Leitrim	071 965 0305	Health Service Executive, Community Care Offices, Leitrim Road, Carrick-on-Shannon
Clare	065 686 8000	Health Service Executive, Sanfield Centre, Sanfield, Ennis
	065 7071143	Health Service Executive, Health Centre, Ennistimon
	065 905 4200	Health Service Executive, Health Centre, Kilrush
	061 362491	Health Service Executive, Health Centre, Shannon
Limerick	061 461502 061 461504 061 461505	Health Service Executive, 2 nd Floor, Ashbourne Business Park, Dock Road, Limerick
	063 98192	Health Service Executive, Health Centre, Kilmallock
	069 62155	Health Service Executive, Health Centre, Newcastle West
Limerick East	061 381371	Health Service Executive, Health Centre, Cappamore
	061 417622	Health Service Executive, Roxtown Terrace, Health Centre, Old Clare Street, Limerick
Tipperary North Riding	067 46601	Health Service Executive, Civic Offices, Limerick Road, Nenagh
	0504 23211	Health Service Executive, Health Centre, Thurles
	0505 21498	Health Service Executive, Health Centre, Castle Street, Roscrea

Southern Region

Formerly Southern Health Board (SHB) and South Eastern Health Board (SEHB)

(www.shb.ie and www.sehb.ie)

OFFICE	TELEPHONE	ADDRESS
North Lee: Ballyvourney Blarney Carrigtoohill Cloyne Cobh Cork City North Cork City (nth of River Lee) Glanmire Macroom Midleton Youghal	021 492 1801	Health Service Executive, Environmental Health Department, Floor 3, 26 South Mall, Cork
South Lee: Airport Ballincollig Bandon Carrigaline Cork City (south of River Lee) Crosshaven Douglas Kinsale	021 492 7703	Health Service Executive, Father Matthew Quay, Cork
North Cork: Buttevant Castletownroche Charleville Doneraile Fermoy Kanturk Mallow Millstreet Mitchelstown Newmarket	022 44920	Health Service Executive, North Cork Community Care, St. Joseph's Road, Mallow
West Cork Skibbereen Bantry Clonakilty Baltimore Schull Ballydehob Crookhaven Glengariff Timoleague Drimoleague	028 40489 OR 028 40490	Health Service Executive, Environmental Health Office, Southern Health Board, Coolnagorrane, Skibbereen

Southern Region (continued)

AREA	TELEPHONE	ADDRESS
Kerry	066 712 1566	Health Service Executive, Kerry Community Care, 6 Denny Street, Tralee
	064 70760	Health Service Executive, Grosvenor Court, High Street, Killarney
Carlow	059 913 6574	Health Service Executive, Community Care Centre, Athy Road, Carlow
Kilkenny	056 778 4600	Health Service Executive, 11 Patrick Street, Kilkenny
Tipperary South	052 22011	Health Service Executive, Community Care Centre, Western Road, Clonmel
Wexford	053 912 3522	Health Service Executive, Community Care Offices, White Mill Industrial Estate, Wexford
	053 942 1374	Health Service Executive, Health Centre, Gorey
	051 421445	Health Service Executive, Health Centre, New Ross
Waterford	051 842800	Health Service Executive, Community Care Centre, Cork Road, Waterford
	058 20900	Health Service Executive, St. Joseph's Hospital, Dungarvan

Local Authority Veterinary Offices (City Councils)

AREA	TELEPHONE	ADDRESS
Cork	021 496 6222	Cork City Council, City Hall, Co. Cork
Dublin	01 672 2222	Dublin City Council, 10-14 Cornmarket, Dublin 8
Galway	091 536 400	Galway City Council, City Hall, College Road, Co. Galway
Limerick	061 415 799	Limerick City Council, City Hall, Merchants Quay, Co. Limerick
Waterford	051 309900	Waterford City Council, City Hall, The Mall, Co. Waterford

Local Authority Veterinary Offices (County Councils)

OFFICE	TELEPHONE	ADDRESS
Carlow	059 917 0300	Carlow County Council, County Offices, Athy Road, Carlow, Co. Carlow
Cavan	049 433 1799	Cavan County Council, Courthouse, Cavan, Co. Cavan
Clare	065 682 1616	Clare County Council, New Road, Ennis, Co. Clare
Cork	021 427 6891	Cork County Council, County Hall, Cork City
Donegal	074 917 2222	Donegal County Council, County House, Lifford, Co. Donegal
Dún Laoghaire/ Rathdown	01 205 4700	Dún Laoghaire/Rathdown County Council, Town Hall, Dún Laoghaire, Co. Dublin
Fingal	01 890 5000	Fingal County Council, PO Box 174, 46/49 Upper O'Connell Street, Dublin 1
Galway	091 509000	Galway County Council, County Hall, Prospect Hill, Galway City
Kerry	066 713 3413	Kerry County Council, Arás an Chontae, Tralee, Co. Kerry
Kildare	045 873 800	Kildare County Council, St. Mary's, Naas, Co. Kildare
Kilkenny	056 775 2699	Kilkenny County Council, County Hall, John Street, Kilkenny City
Laois	0502 22044	Laois County Council, County Hall, Portlaoise, Co. Laois
Leitrim	071 962 0005	Leitrim County Council, Arás an Chontae, Carrick-on-Shannon, Co. Leitrim
Limerick	061 496000	Limerick County Council, County Hall, Dooradoile, Co. Limerick
Longford	043 46231	Longford County Council, Arás an Chontae, Great Water Street, Longford, Co. Longford
Louth	042 933 5457	Louth County Council, County Offices, Dundalk, Co. Louth
Mayo	094 902 4444	Mayo County Council, The Mall, Castlebar, Co. Mayo
Meath	046 902 1581	Meath County Council, County Hall, Railway Street, Navan, Co. Meath

Local Authority Veterinary Offices (County Councils) (continued)

OFFICE	TELEPHONE	ADDRESS
Monaghan	047 30500	Monaghan County Council, County Offices, The Glen, Co. Monaghan
Offaly	0506 46800	Offaly County Council, Charleville Road, Tullamore, Co. Offaly
Roscommon	090 663 7100	Roscommon County Council, Courthouse, Roscommon, Co. Roscommon
Sligo	071 915 6666	Sligo County Council, Riverside, Co. Sligo
South Dublin	01 414 9000	South Dublin County Council, County Hall, Tallaght, Dublin 24
Tipperary (NR)	067 31771	Tipperary (NR) County Council, Civic Offices, Limerick Road, Nenagh, Co. Tipperary
Tipperary (SR)	052 34455	Tipperary (SR) County Council, Arás an Chontae, Clonmel, Co. Tipperary
Waterford	058 22000	Waterford County Council, Civic Offices, Dungarvan, Co. Waterford
Westmeath	044 40861	Westmeath County Council, County Buildings, Mullingar, Co. Westmeath
Wexford	053 422111	Wexford County Council, Spawell Road, Wexford, Co. Wexford
Wicklow	0404 20100	Wicklow County Council, County Buildings, Wicklow, Co. Wicklow

Department of Agriculture and Food District Veterinary Offices

OFFICE	TELEPHONE	ADDRESS
Carlow	059 91 70022	Department of Agriculture and Food, Industrial Estate, Athy Road, Carlow
Cavan	049 436 8200	Government Buildings, Farnham Street, Cavan
Clare	065 686 6042	Government Buildings, Kilrush Road, Ennis, Co. Clare
Cork	021 485 1400	Hibernian House, South Mall, Cork
Donegal	074 914 5298	Meeting House Street, Raphoe, Co. Donegal
Dublin/Wicklow	01 414 9900	St. John's House, High Street, Tallaght, Dublin 24
Galway	091 507 600	Dockgate Building, Merchant's Road, Galway
Kerry	066 714 5052	Government Offices, Spa Road, Tralee, Co. Kerry
Kildare	045 873035	Poplar House, Poplar Square, Naas, Co. Kildare
Kilkenny	056 777 2400	Government Offices, Hebron Road, Kilkenny
Laois	0502 74400	Government Offices, Old Abbeyleix Road, Portlaoise
Limerick	061 208500	St. Munchin's House, Dock Road, Limerick
Longford	043 50020	Government Buildings, Ballinalee Road, Longford
Louth	041 987 0086	North Quay, Drogheda, Co. Lough
Mayo	094 903 5300	Michael Davitt House, Castlebar, Co. Mayo
Meath	046 907 9030	Government Buildings, Kells Road, Navan, Co. Meath
Sligo/Leitrim	071 915 5030	Government Buildings, Cranmore Road, Sligo
Tipperary South	062 80100	Davis Street, Tipperary
Tipperary North	067 50014	Government Buildings, St. Conlon's Road, Nenagh
Waterford	051 301700	Government Buildings, The Glen, Waterford
Westmeath	044 39034	Bellview, Dublin Road, Mullingar, Co. Westmeath
Wexford	054 42008	Government Buildings, Vinegar Hill Lane, Templeshannon, Enniscorthy, Co. Wexford

**Department of Communications, Marine and National Resources
(Sea Fisheries Officers)**

OFFICE	TELEPHONE	ADDRESS
Cork	021 4515100 027 70439	Oak House, Bessboro Road, Mahon, Co. Cork Castletownbere, Co. Cork
Donegal	074 973 1264	Atlantic House, Killybegs, Co. Donegal
Dublin	01 678 2544 01 832 1910	Seafood Control Divison, Leeson Lane, Dublin 2 Howth Office, Auction Hall, West Pier, Howth, Co. Dublin
Galway	091 572405	Rossaveel, Co. Galway
Kerry	066 915 1152	The Pier, Dingle, Co. Kerry
Waterford	051 383135	Dunmore East Harbour, Dunmore East, Co. Waterford



Food Safety Authority of Ireland
Abbey Court, Lower Abbey Street,
Dublin 1

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