

# Food Safety Considerations

When setting up your milk station with a view to sell food products to the public, you will need to consider a few food safety aspects. This will be a requirement from your local EHO (Environmental Health Office) or Food Safety officer and enforced by The Food Standards Agency's policies and legislation.

More information can be found here: <https://www.food.gov.uk/business-guidance> where the follow topics are covered in detail:

- Registering your business
- Setting Up
- Managing Food Safety
- Food Hygiene
- Training

The standards should be applicable to everyone, but there maybe some small variations between local authorities or individual EHO's.

As a general guide we have compiled the following information of things to consider or expect to be asked by your local EHO. Please note this is a guide only and we recommend you work closely with your own local authority.

The approval process may take some time so we recommend emailing your local EHO as early as possible outlining your initial intentions, covering the following topics: (Feel free to use the below and adapt appropriately to suit you.)

## **Introduction**

*Introduce yourself, stating who you are, where you live/work and briefly state why you are getting in touch.*

## **The Proposition**

*Outline your intended proposition stating how you achieve success and what you will do to get there. E.G. I will be installing two vending machines on site here at ..... with a view to sell a small number a products to the general public.*

*One machine will dispense pasteurised milk (a milk vending machine) and the other machine (a general vending machine) will be used to sell re-usable glass milk bottles, as well as other produce such as cheese, cream, eggs, butter, yogurt.*

## **The Machines**

*List the machines you intend use in your business including links to our or the manufactures website.*

# Food Safety Considerations

<https://themilkstationcompany.co.uk/products/our-machines/>

<https://www.brunimat.ch/en/products/>

<https://www.dfitalia.com/en/products/milk-automatic-dispensers>

*They will most likely want to be reassured it's a safe machine from a reputable source. They sometimes will ask for the specification, but it at this stage it's probably worth pointing out the machines are refrigerated and have reporting capabilities for record keeping and errors.*

## **The Milk**

*Detail where the milk will come from. Do you produce yourself or are you buying it locally? If the latter, it is worth providing details of your milk provider as it is likely they will already have approval from the EHO.*

*Selling pasteurised milk is preferred by EHO's so we recommend highlighting this at this stage and if possible provide details of the pasteuriser itself.*

*If you are buying your milk from a supplier the EHO will certainly be interested in how it's going to be transported. Provide details of the process you are using and any vehicles that might need to be involved.*

## **Other Produce**

*Provide details on any other produce you might be intending sell including from any additional vending machines. Think about how you will label the produce if that's a requirement and how you will record the process.*

## **Additional Offerings**

*Detail any additional offerings you are intending to provide alongside your vending machines that you think might be of interest to the EHO. Two examples are provided below:*

### **Milkshakes**

*I will also sell a range of milkshake syrups, should the customers wish to add a flavour to their milk. The syrups will be supplied by ..... and they will be dispensed from ..... Allergen information will be available in close proximity of the product.*

### **Glass Milk Bottles**

*I will sell 1 litre glass milk bottles. The bottles are purchased and kept by the customer for re-use. They will never be returned and re-sold by us.*

# Food Safety Considerations

*The Glass bottles will be printed with our branding and will contain the following wording for customer:*

- *Consume within 4 days of purchase and store at 4c or less*
- *This bottle is reusable and should be washed thoroughly between uses - dishwasher safe*
- *1L (bottle size)*
- *Allergens: Contains Milk*

*The bottles are also sanitised in the printing factory before the lids are fixed and the bottles shipped to me.*

## **Food Safety**

*Outline your food safety processes in as much detail as possible. Include details of how you will achieve and maintain record keeping (i.e. machine temperatures, products temperatures), allergens information, testing and staff training.*

## **Covid-19 Safety**

*It is likely you will be required to have a Covid Risk Assessment as well as provide a 'Covid Safe' environment for your customers.*

*It might be worth considering supplying hand sanitiser, sanitiser spray/wipes, blue roll hand tissue and a bin to sit alongside the appropriate signage and guidance literature to encourage and remind of social distancing and face covering etc.*

*You will also need to have a cleaning schedule in place to clean down touch point regularly.*

## **Timescales**

*Outline your intentions of when you think you will launch. Try to be realistic in terms of a response time to expect from you EHO. They will most likely want to visit you before you start and it's probably worth noting the approval process with them is likely to be in 'weeks'.*

Other Resources can be provided to help guide you in areas such as HACCP, Covid Risk Assessments and Record Keeping Templates although all of this should be available on the Food Standards Agency website.