



## LOCAL PRODUCE MARKET TRADER INFORMATION SHEET

### FOOD HYGIENE AND LABELLING

CEANN NA H-ÀIRIGH  
Scotvein, Grimsay, North Uist  
HS6 5JA

Food Hygiene Training certificates do not expire.

Alasdair MacEachen and Lisa's training seminar on 07 March 2017 provided a refresher training session for food hygiene and labelling.

CnES Environmental Health can carry out testing of food products, including foraged products such as shellfish, fruit or herbs etc. free of charge.

Produce sold at the Grimsay market is considered 'food pre-packed (or loose) for direct sale'.

What makes a market different from a retail environment is that there is someone to speak to who knows directly about the product.

The guidance below sets out the requirements for different types of food produce.

### HOME BAKING

The market sells only low risk items such as scones, pancakes, loaf cakes etc. There are no special labelling requirements other than:

- 1) name of food; and
- 2) the presence of any of any allergens<sup>†</sup> (see list at end).
- 3) If the product has been frozen it must also be labelled 'defrosted'.

**Note:** Home bakers should be registered with the Council, but should not expect regular contact or visits from Environmental Health.

### JAMS

Jams and preserves must be labelled with:

- 1) the product name;
- 2) country of origin (i.e. Scotland); and
- 3) weight\*.

### EGGS

There are no specific requirements on producers of eggs with flocks of less than 50 birds, except to label with:

- 1) the name and address of the producer; and
- 2) 'best before' date, which must not be more than 28 days from laying.

**Note:** Eggs should not normally be washed. However, if duck eggs must be washed, ensure the washing water is of a similar temperature to the egg.

## **BEEF**

Beef has special labelling requirements, which are outlined in the supplementary meat labelling guidance and Quality Meat Scotland brochure\*.

For frozen beef, the 'best before' date is 6 months to a year from the date of freezing.

## **LAMB & MUTTON**

Lamb and Mutton should be labelled with:

- 1) description of product and weight\*;
- 2) name and address of producer;
- 3) Country of rearing and slaughter (or country of origin if they are the same);
- 2) approval code (of abattoir) and batch/reference code; and
- 3) use-by date and storage instructions (i.e. keep refrigerated or keep frozen).

## **FISH & SHELLFISH**

Labelling should include the following information:

- 1) name of fish;
- 2) production method (i.e. caught or farmed); and
- 3) the catch area.

**Note:** Live bivalve molluscs (cockles, mussels, scallops, razor clams and winkles) must come from A-classified waters and tested for toxins (only Kilbride Shellfish and Barratlantic have facilities to do this). CnES Environmental Health can supply information on the classification of shellfish fisheries.

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## **† ALLERGENS**

The 14 most common allergens are:

<b>Fish</b>	<b>Peanuts</b> (also known as groundnuts)
<b>Crustaceans</b>	<b>Nuts</b> from trees (i.e. almonds, hazelnuts, walnuts, brazil nuts etc.)
<b>Molluscs</b>	<b>Sesame</b>
<b>Eggs</b>	Cereals containing <b>gluten</b> (i.e. wheat)
<b>Milk</b>	<b>Soya</b>
<b>Celery</b>	<b>Mustard</b>
<b>Sulphur dioxide</b>	<b>Lupin</b>

## **\* WEIGHTS**

Most items such as baking, veg, fish, eggs etc. do not require weights and can be priced as they are packaged (i.e. a 'bag of carrots' or 'half a dozen eggs'). Anything that is required to be weighed must be done on a verified scale. Meat and jams must be weighed on a verified scale. It is likely that the abattoir will return cuts of meat that have been weighed on verified scales.