

## **Ice Cream vans and trading during lockdown**

Ice Cream vans are considered to be takeaway food vehicles, so technically they may continue to trade under the Health Protection (Coronavirus, Restrictions) (England) Regulations 2020.

However they should carefully consider the following matters before trading.

- An ice cream van that pitches up to trade over the counter in a public place may find it extremely difficult to exert control over customers in order to ensure social distancing. If the police become aware of a crowd at an ice cream van they are likely to stop the van trading and issue fixed penalty notices on the people who are gathering at the van.
- Authorised Local Authority Officers also have powers under the Health and Safety at Work etc., Act 1974 to close down a business that is posing an infection risk to customers by failure to control social distancing measures during trading.
- To minimise the occurrence of problems of this nature our position is that in order to prevent potential breaches of other parts of the above regulations, and to allow the police to focus on other matters, mobile food outlets should operate on a pre-order and delivery basis only, until further notice.

However, we do appreciate that some businesses may be struggling financially, and we accept that local ice cream businesses registered within East Lindsey District Council may wish to offer a local ice cream delivery service. If you decide to offer a delivery service you should adhere to the following rules:

- To minimise the possibility of queues ice creams should be pre-ordered. Serving Hatches at the vehicle should be closed and signage provided to customers as to how they can place their order.
- You are encouraged to provide deliveries rather than trading over the counter as a means of preventing queues, and orders should ideally be taken via the telephone or internet.
- Payment should ideally be arranged via the phone, internet or contactless to avoid having to handle money. (The Covid-19 virus can survive on hard surfaces including money for at least 72 hours).
- Deliveries should ideally be transported within a disinfected cool box, or similar container, and should be prepacked so that you are not delivering open food. (Open ice cream cones would not be suitable, but individual cartons/family packs would be suitable). Lidded take away containers may be used as an alternative.
- Hands should be sanitised using an appropriate alcohol based hand sanitiser (minimum 60% alcohol), before and after each delivery. (Where disposable gloves are used in addition to hand sanitiser, a clean pair should be used for each delivery, and disposed of in a waste container in your vehicle. (The waste gloves should be double bagged before disposal into your dustbin).
- If you are using your ice cream van to make deliveries, then you will need to ensure that you have a sufficient supply of clean potable water, paper towels and soap to enable you to wash hands between each delivery.

- Delivery vehicle/ice cream van hand contact points including door handles, (outside and in), steering wheel, control panel, gear stick, hand brake and seat belt and key/fob should be disinfected on a regular basis.
- Deliveries should ensure at least 2 meters between customer and person making the delivery. It is advisable to phone/ring doorbell/knock on door before leaving wrapped items on doorstep and return to the vehicle before the customer collects from the doorstep.
- Vehicles should not park in public open spaces with the intent of “plying for trade” as this may result in customers/the vehicle owner breaching the current regulation on gatherings of people, and people leaving their house for non-essential purposes.

#### Additional advice about the preparation of ‘Cookie dough’

It has been brought to our attention that a number of ice cream vendors are offering raw cookie dough with their ice creams. Any trader that prepares raw cookie dough must ensure:

- That their registration details cover the area or room used to prepare the cookie dough and that it has previously been inspected by an authorised food inspector from the local authority.
- That the flour used in the cookie dough has been heat treated to a minimum temperature of 70oC for at least 2 minutes or equivalent. Flour can be contaminated by a range of harmful bacteria including Salmonella and E coli O157, and should not be eaten raw.

For further information visit the following links:

<https://www.gov.uk/government/publications/covid-19-guidance-for-food-businesses>

<https://www.cieh.org/media/4070/covid-19-food-delivery-and-takeaway-guidance.pdf>

<https://www.e-lindsey.gov.uk/CVBusiness> (scroll down to the ‘Business Information’ Section)