



## Permission to Trade

### Comment

It is right that any business producing & offering food should be inspected and graded as a food operator as per current practice, but there has to be recognition of the number of very small food producing businesses that exist, especially in rural areas, all of which work to very small margins and small quantities. Also, for Councils with low resources, an inspection for pre-approval could take months to arrange (we waited over a year for our grading inspection), with an adverse impact on a business, so an audit prior to launch/opening is likely to be impractical.

Everyone already has to register, and I would be ok with the Local Authority requiring a preliminary inspection or some kind of assessment (perhaps less comprehensive than a full inspection) before granting permission to trade, in order to make it easier to identify rogue traders or businesses that are a front for more nefarious activities.

Far too difficult, time consuming and very costly to control, especially if every charity coffee morning and village fair had to have permission to trade. There should be clear guidelines, a declaration of compliance and visits made according to the level of risk

For someone producing food for sale to the public, possession of a food handling qualification and registration with the LOCAL authority is reasonable, but requiring a licence which could be refused is not. There are other ways available in law to deal with unacceptable producers. To apply the same framework to not-for-profit production and distribution of food is unreasonable, unworkable, and unjustifiable.

Country Markets are individual producers who are mainly retired from their work or profession and make use of their time and place in society by producing very small amounts of low risk baking e.g.cakes. All bakers have to pass level 2 hygiene certificate and have regular updates to be allowed by Country Markets to trade. Country Markets Ltd. give individuals permission to trade to their very high standards and any more permission is just an added unnecessary level of bureaucracy.

If government is going to increase regulation it needs to increase its funding to pay for that. It can't extract that funding from struggling small businesses as that will just close them down. The regulation is only there for a tiny minority that don't follow common sense and basic food safety principles. The sensible majority should not have to pay for that.

Inspections should only apply to a random percentage of small traders where they belong to a trade association approved by a national EHO, to whom a charge of £300.00 might be reasonable, ie charge on £300.00 to the association, not to individual traders.

It is important to maintain high standards of hygiene when preparing, handling and selling food to the public. However, the necessary qualifications/inspections need to be affordable especially by small (one person) businesses.

There should be an equal playing field and clarity. As a food safety trainer, I am often asked (or told!) that training and registration is not required because it is only a charity event and no profit is made or it's only now and again, or I have been doing this for years and I know what I'm doing etc. Similarly, the requirement for training - the level required and by whom.

These sort of charges cannot be met by a small Country Market. Common sense goes much further than rules and regulations. The visiting acidulous inquisitor on Christmas Eve failed to notice that the correct notices were in place but had fallen flat because of the rush.

You really shouldn't need permission to trade if you belong to a co-operative that sets food and hygiene standards, guidelines on labelling and packaging etc. This would also effectively wipe out food and drink stalls at local fundraising events eg The Scouts couldn't sell hot dogs, The Rotary Club could not run their Big Breakfast fundraiser

I think all traders should have to register but obtaining permission isn't necessary and neither are additional proposed charges. I am already paying into the council with tax!

Small food businesses like ours which is made up of individuals and run as a co-operative would not be able to afford fees charged for these proposed changes and would therefore close down. I am in favour of registration as is required now by the Local Authority, but not to centralise the process as this would mean local knowledge would be lost and unregistered businesses would operate under the radar, and there would be little or no control over them! All of us small businesses would not be able to compete with the large organisations and a valuable resource will be in danger of being lost. Why change something which works very well as it is now!! All of the cooks in our organisation are registered with the local authority, have taken the hygiene certificate, and are kept informed of any changes with regular updates by our Head Office.

They already need permission to trade, this has reduced the incidence of food poisoning. There is no need to change this ruling. The Local authority is funded largely by our community tax which should pay for our visits if necessary.

It should depend on the type of food and risk level. If there are charges they could be tiered to enable small businesses to exist and new businesses to start up. I very much doubt that a centralised register will be efficient - it would be very difficult to keep it up to date.

I waited until after my kitchen inspection to start trading, I was astounded to find that I could have started a month after just registering my kitchen without any inspection/permission of the local authority.

If all businesses need to register then it should be easier to only require high risk ones to need Permission to Trade.

In the interests of food safety everyone offering food to the public should be known by local authorities. This allows advice to be given on rules, regulations, training opportunities etc. It also provides the possibility of inspection and protecting public safety. There may be a case for a registration fee but this should be on a sliding scale based on business size and offer advantages to the business rather than being purely inspection and penalty based. Relative risk to public health should also be a factor. Common sense should exclude some situations - e.g. charity events, coffee mornings etc.

Permission to Trade should be the same as a food business being registered. The EHO should use professional judgement as to whether a visit is required. Local Authorities should bear the cost of visits as their duty re public safety and public health. However if the business causes concern (threat to public safety), then the cost of a revisit could be born by the business and the business then being given permission to carry on trading. It's important that Local Authorities (in their attempt to raise money) do not use the issue of food safety as a means of generating money. The more risky businesses (rather than pay) will not register and prove more risk to the public. EHO for all business should be sources of support and education and raise standards. They should not be to generate money. The local Authorities are responsible for public health and this is paid for in local rates

A small village hall is not a 'food business'. It may occasionally put on events where cakes are offered and some organisations hire the hall and provide food to those attending a meeting or event. It is appropriate that food business should have permission to trade. While we would have no objection to having to maintain our details up to date on a database which makes it clear what the limitations on our facilities are we do not consider it appropriate for such a small voluntary organisation to be charged a fee for this. I would hope that if a new regime is designed it will be able to cope with not only food businesses but those facilities and organisations that have some facilities for the incidental serving of food such as village halls, community halls etc. There also needs to be some sensitivity to turnover and also to what other regulatory regimes are in place. For example, the local Playgroup uses the village hall and provides snacks to the children and is inspected regularly by OFSTED.

Permission to trade should be responsibility of the market as a whole, not the individual producers

I agree with Permission to trade as long as it is based on the star rating system. i.e. So below 3 star your permission to trade is withdrawn until you get your standards up to a satisfactory level. There are still too many dodgy traders out there.

I feel permission to trade should apply to all high risk foods eg. poultry

I feel that local registration is best - we learned a lot from our EHO and are awarded 5 stars thanks to the relationship we have. It means that they trust us and trust us to operate safely and to ask if we need help or are concerned. If that cost us every time, it would be a disincentive. Local registration must ensure that fewer food producers slip through the net too.

I think it would be good practice for all food businesses to have permission to trade but the cost could put small and rural producers off. A "Black Market" could be a result. Again this should be the responsibility of the local authority

I think that people who offer food to the public should in general need Permission to Trade. However, this permission should be granted by the Local Authority. For small businesses there should not be any cost involved. If Local Authorities wish to re-coup money on this let them do so by charging the big companies, especially the multinationals. Possibly, the only people offering food to the public who should be exempt from the Permission to trade should be charities.

It depends I think. I do think people trying to start a business and profit by selling food to the public should need permission to trade to make sure standards are regulated. However I wouldn't want this to get in the way of charity fundraising efforts or school fetes. I also think it's good that low risk businesses can currently start business so long as they register prior to opening but don't need an inspection first. I think this is encouraging to small low risk businesses and allows them to get on their feet and start without so much pressure, it can be hard to take the step to start a new venture and the less red tape in throne way the better. I also think this builds trust between the trader and local authority so that they are more likely to have a good honest open relationship about future potential issues.

There is currently no regulation on Church events, village fetes, charity events etc. This seems unjust when Country Market cooks are inspected regularly.

To a degree yes, I do feel that there needs to be some form of regulation with a person wanting to set up a food business, however, I think that if the authorities were to start charging for help which is currently free, it could encourage less reputable people to set up business, and who knows what will happen? It's a scary thought. I degree of common sense must be used here!

Historically, Country Markets have been based in small towns and villages to provide an outlet for home baking and locally grown fruit and vegetables. They provide a valuable service to the community by offering high quality produce at reasonable prices in local venues. They are run by volunteers and are regularly inspected by the WI for food quality and compliance to current labelling etc requirements. Such small organisations should not need a Permission to Trade, and certainly could not afford one. Country Markets add to the character and amenities of country towns and villages.

We run the local cricket club through the summer months. As part of the game the home team supply a "cricket tea" which is supplied by the wives of the players. No charges are made and this is a totally voluntary thing. So why do we need to be registered/involved????

Common sense comes into all this. The public would not buy from ill-protected food outlets. I would not buy from a food shop where the staff do not wear hairnets, nor wash their hands/or wear plastic gloves after handling money

I agree that those businesses both large and small who offer food to the public ( for profit)on a regular basis should need permission to trade but, as I understand this change could also have an impact on people like ourselves who offer a limited amount of food to the public once a week and coffee mornings, school fetes and other charitable fund raising events and to require permission to trade in these instances is unnecessary and impractical.

I already have product liability insurance, and Food Hygiene certificates (at my own expense), so why do I need permission? Question 11 - What are the incentives?

I am a franchise holder for Slimming world and hold groups in multiple venues. My stock is high fibre biscuits supplied to me via our head office in Derby and delivered by Parcel Force. I only hold enough stock for a weeks groups and very rarely hold any surplus stock at home. Which as a franchise holder is where I have to register my business.

It seems that the big businesses want to close down all smaller ones as they have both the influence and money to do this making it very unfair on the rest of the smaller traders.

Offering food in communities is a vital part of social fabric (church events, charity events, small markets, village fetes, the list is endless). People know each other and know their standards, there are no problems there at all that need to be addressed.

The permission should be selective with businesses that regularly deal with the public. This would be ridiculous for one off charity events, what about Macmillan coffee mornings? barbecues at village fetes beekeepers selling honey at the door etc. Not all food sold has the same level of risk. Sledge hammer to crack a nut.

The ramifications and unintended consequences of needing a Permission to Trade have not been properly thought through. Question 11 suggests a 'fait accompli'

this appears to be a catch all term -surely people who make tea/cakes for clubs etc should not be included. I know of several local older peoples teas etc that now only use bought in cakes not the lovely homemade ones that they used to. I agree food hygiene is important but there is huge ignorance about food in general in this country and that needs to be addressed by education not yet more legislation.

This proposal hits home production by individuals disproportionately, this would be a high overhead in a low return business. It looks like a classic product of EU thinking , designed by big business to push small producers out of business.

Another Fee! Another hurdle for people trying to set up a small business! Everything in these new proposals makes it so much harder for small and micro businesses to function. Is there anyone representing us in this process!?

Charging this high amount for a visit is quiet stupid. It encourages: new food business not to register with local councils because of the cost, Food business not to approach local food safety officers for advice or guidance as they might feel it will bring them out and paying, Records to be falsified to give impression they are doing great record keeping to reduce visits my local officers, Competition of other food business can use it to their advantage - create false statements of poor hygiene issues so that local offices visit the company in question and charge them.. Constant visits will cause money issues to a small business (companies use this tactics now with tax/vat and say other business don't pay causing an investigation),

Charities and small businesses under this PtT will make every event become even more embroiled in red tape I agree that we need to adhere to high standards of food hygiene but we do need authorities to consider are these regulations just an excuse to raise funding for their authorities or to make a difference It will be short sited income and short lived as they will be putting business in debt and then closed down and stop all fun events and generally becoming a dictatorship not a democracy we are more regulated than any other country and we are not benefiting from most of it - just more red tape

Food production should be safe. I'm fully committed to ensuring we don't fall foul of any health and safety regulation. But we already pay council tax, we pay an annual fee to the organic certification body which inspects our premises, we pay public liability insurance, we pay for regular food hygiene courses ... we are small farming business trying to bring a quality product directly to consumers. None of these charges i've mentioned actually goes into food production. How are we meant to compete? With large supermarkets? With cheap food imports?

I recognize the need to maintain hygiene standards in all food outlets, but feel this is very much the responsibility of the local authority to fund.

I would have thought that this requirement was already in place in order to protect the public, although how some food outlets continue to trade with third world conditions is a sign that the councils cannot police any current schemes properly. It is my belief that the policy of across the board cuts, although savings have to be found, is not the right way to do it. A rifle shot is more effective than a shotgun but costs more.

If the requirement for Permission to Trade was extended to small fund-raising events, such as school or church fetes, garden parties, etc held to help raise funds for charity it could sound the death-knell for such events which would leave not only the charities but also the local communities poorer in more ways than one.

If visits = income the perception will be that it is a source of LA funding. Visits should be in proportion to the risk/appropriate to scale. Country Market producers do not pay Business Rate as we are not a Business but do contribute to the costs of the LA via Council Tax to their local area. Where does this stop? Children in Need cake sales - would these need Permission to Trade? The admin costs for this will outstrip charges....

In the case of organisations such as Country Markets in which individuals are the participants fees as proposed could not be borne by groups of people let alone individual. Proposals suggest that any group, say church, WI, cricket club etc. would need to have fees payable if serving food and drink, which is preposterous. These are not businesses and should be exempt save for basic checks as occur now for Country Market members.

It is apparent that the author's of this suggestion are only thinking of corporate giants and not small businesses. It is clear no consideration is being given to small businesses from a financial perspective.

It is important that people do have permission to trade but this should be at no cost. Also small businesses have different needs and conditions to major traders and this should be taken into account when permission is given. These small enterprises are an important part of the community and bring large amounts of revenue into an area helping the entire area. Anyone trading under the Country Markets already adhere to strict conditions and must all have hygiene certificates and regular hygiene updates.

It will kill off organisations such as Country Market who provide a valuable service to rural communities. Loneliness and isolation is a big problem in our society. With all the cuts by Social services, vulnerable people rely on churches and other charitable groups who run lunch clubs, day centres etc. We are not Starbucks or Costa Coffee so different rules should apply.

It would be impossible to register outfits such as the people who offer a cup of tea after a church service, or at village halls across the country, nor at fetes and bazaars. Suppers organized by parish halls and fund raisers are as vulnerable as anyone else would they have to be charged and inspected? Currently the hygiene rules exempt these people. Requesting extra payment for an inspection ( after we already pay via our rates) will simply kill small local businesses which endeavour to respect high quality, fewer food miles, and which take basic ingredients to offer unadulterated products which are made with fresh ingredients in small batches and sold within a day of production. Compared to highly preserved and processed foods available from the large retailers the goods offered by the small producer are specialized and far superior to much of the mass produced cardboard enclosed long life produce offered by the major manufacturers.

Its appalling that the large food producers can have the power to force small traders out of business and should be brought to the attention of the press

Large multi business should be charged and approached differently to small individual producers - there should be a turnover threshold. Are open air markets included in this plan? Permanent business premises are already paying rates in order to conduct their business, they will therefore be paying twice for this service if these new regulations go through.

If this compulsory it shouldn't cost more than a nominal amount. Local authorities should not be making money out of it.

Depends on the size of the establishment. You cannot compare e.g.. Mr Kipling cake factory, with afternoon tea in the village hall.

Britain has a strong history of churches, and women's groups baking and selling food to raise money for it's groups, making it difficult has meant that some of these groups have been unable to continue. It has led to the ridiculous situation that some schools will not allow parents to send in home baked birthday cakes, or homebaked cakes for cake sales. A little bit of common sense is needed.

I think to let small businesses have a chance to get their feet in the door as a diverse world is so rich and the end result of a monopoly is so stagnant. So only once a business reaches a reasonable size should it be required to

I was given a FSA rating of 5 , at present I would not expect another visit for maybe 2 yrs or so. if I am going to be charged £300 per visit, are the frequency of visits also going to increase ????? I enjoy making gourmet marshmallows which my customers enjoy . If this goes ahead it could easily stop me from trading and start claiming unemployment benefit.

Providing a business has registered with the local authority no further permission should be needed. Traders who attend local markets and events, as I do, are also vetted by organisers, if you aren't up to standard you would not be welcome to trade. There is no need for this permission apart from to take more money from the poorest people in the country who are just trying to make a small living.

Registration of the premises where the market takes place and the names and addresses of the Producers of Baking are with the Local authorities already, and communication between Both are well established and each Producer has to take a Hygiene Certificate.

Should be linked to info and advice when setting up a new business.

The control of such premises is already covered by the EHO visits for Hygiene certificates. A Permission to Trade certificate is just another piece of legislation covering the same control.

We are regulated by local authority and relevant Trade association. This should be enough since they are following National guidelines and regulations.

All producers of food stuffs should hold Level 2 Food safety certificates . Our members do. Our market would terminate with these charges being suggested .

As long as people have the necessary hygiene certificates they should be allowed to trade without costs

I all ready pay for council business through council tax. Answer to q8, I think they should register with their local council as a trader, as now, and that should be as far as it goes. Answer to q 10, a basic food hygiene cert; should be adequate.

Any proposed charge would close all markets. We operate on a very small turnover and sell individually made produce for specific requests. i.e gluten free, food intolerances etc etc. All cooks are trained in food safety and hygiene and have obtained a food hygiene certificate.

But it can be efficiently policed by visits to the local Country Market - The whole of this approach is sheer victimisation of the little people in our community who currently provide a social meeting place for the elderly infirm and lonely members of the community. The whole social fabric of the local Country Market is being challenged and no one will benefit from the proposals

Food safety is important but this cost is excessive. permission to trade is a safety valve.

It is only right that people selling foodstuffs to the public have quality control standards in place. The cost for this service should be met by the local authority.

Its important to have clear picture of food quality standards for anyone trading for the safety and confidence of the public, but charging for this will only put small businesses out of pocket and the reduce the great variety of produce and sellers we currently have in the UK

Restaurants and outlets selling food to the public should have kitchens inspected. But Country Market Ltd members act individually, and there is no way they could afford to pay for visits. All members who cook for the weekly market have to have a valid hygiene certificate.

Should this charge be implemented, it would cripple our Market. All our cooks hold hygiene certificates, and have been congratulated on their high standards of hygiene by our local EHO"s. This Market has been going for 30 years, and weathered all sorts of problems - this would be the final straw. There are so many small business's struggling to survive in this highly volatile financial environment. It seems the attitude is 'lets hit them even harder and shut them down' - because that is what will happen.

The cost of a 'Permission to Trade' will frequently be greater than the margin achieved on the sale of a few jars of pickle or jam or a few excess runner beans from the garden for members of Country Markets. The imposition of this need would be totally counter productive on this sector of the market and would be wholly inappropriate and very probably does not reflect the intention of the originator of the concept. Clarification is required to indicate that suppliers of home produce to Country Markets do not represent a 'business'.

We do not trade like the larger concerns eg restaurants, cafes, bakeries etc. This idea has obviously been suggested by people on boards who have no idea how concerns such as ours go about their business or make very little profit a year to be able to pay such an extortionate amount. Are they trying to do away with small concerns such as ours where we are trying to help people within our community coming together to enjoy themselves and help people socialise, very often it is the highlight of some peoples week.

All food producers have a responsibility to the public. Country markets has its own regulatory body which is paramount to good practice to which we all adhere . A modest inspection fee would be acceptable to vet our kitchens

Any charity, school, church or community group provides a service to the community and often saves Local Authorities money by their fund raising efforts and services provided. Food hygiene standards need to be adequate for small groups/businesses but not excessive. Charges should be in proportion to scale of business and income

All bakers should observe the rules under the Hygiene Certificate laid down by the County Council.

All Country Market cooks hold a food safety & hygiene certificate.

All food businesses should meet a minimum safety requirement

**ALL FOOD PRODUCERS SHOULD BE ABLE TO SHOW THAT THEIR FOOD HYGIENE AND PRACTISES ARE SAFE. THE COUNTRY MARKET PRODUCERS HOLD HYGIENE CERTIFICATES AND ARE FOLLOWING THE RULES AND REGULATIONS IN THE HANDBOOK PRODUCED BY OUR HEAD OFFICE IN CHESTERFIELD.**

All food producers should be inspected just like organic producers are now and all chemicals used in the production, including routine medication, pesticides and herbicides should be listed on all foods originating from that.

All food producers should have at least a grade 2 level food hygiene certificate and premises fit for purpose.

All our cooks have to have a current hygiene certificate, and continue to maintain high standards as we cook in our own kitchens. The local authority is aware of our existence and who our cooks are.

All our cooks register with their EHO as a food producing business on an annual basis and all our cooks hold the level 2 award in food safety in catering.

All our country markets all 5 stars kitchens.

All our members have to have taken a Level 2 certificate in Food Hygiene and receive training updates 3 times a year. While I think we need Permission to Trade most of our producers are dealing with low risk foods. Country Markets Ltd has Market Advisers throughout England and Wales who are on hand to keep producers on their toes and give help and advise where needed.

Any business offering food to the public already needs permission to trade, so far as I am aware, in order to comply with H&S regulations and I think this is entirely correct. I think there may be cases for exceptions. I sometimes attend community events where there's a charity or fund-raising stall at which cakes are sold and a lot of money is raised for good causes. In these cases I think it would fine for a notice to be displayed. E.g. 'We are raising money for .... and therefore we do not need to have permission to trade. However, we do require each person offering goods to be sold to provide us with full ID and sign for the goods we accept for sale.'

Anyone producing food should have a Level 2 hygiene certificate available for inspection at all times.

As a food producer you have an obligation to notify your local Council's Environmental Health Officers that you are trading, which is right so they can inspect your premises when they want to make sure safe practices are in place.

As a member of Country Markets Ltd there are strict rules and regulations regarding production, packaging and labeling of my produce. I abide by these to trade as a member of the Country Markets Ltd.

As above. Anyone trading in food should have the right level of accreditation, which could be paid for the first time. The FSA and EHO could run the online food safety training and charge for people to complete it, thereby ensuring all food retailers comply with the legal obligations and by charging for this, they could not have to charge for visits. Surely this is a better way of these bodies, not only know who is complying, but also who isn't and so who could be of a higher risk in the industry?????

As it is now, every food outlet needs to have a hygiene licence and be registered with the local authority, otherwise they can not trade, perhaps the local authority should focus on business that trade illegally and not pursue the legitimate businesses that abide by the rules.

As long as food producers have hygiene certificates and keep up to date with current food laws this should be enough

As long as producers hold an up to date hygiene certificate, are knowledgeable in food safety standards and are insured, that should be sufficient.

As long as the business follows the necessary hygiene regulations.

As long as the Council knows that the market is trading.. EH knows of the baker it should be enough

As long as the person trading and the product is correctly identified there should be no need for a 'permission to trade'

As long as there is a valid food and hygiene certificate this should be sufficient. We have market advisors checking all standards and regulations on a monthly basis. So this should be sufficient

As long as they have the relevant Food and Hygiene certificates and have their premises inspected, they should not need permission to trade. We as a limited company because of the way we were set up have markets most weeks selling mostly wrapped foods made by local people in local markets, cakes, preserves and some savouries.

As members of Country Markets all cooks notify our local EHO that they make low risk foods for sale at our local market.

As part of the organisation Country Markets Limited we are given the right to sell/offer food to the public. All members of Country Markets have to hold Food Hygiene Certificates to Level 2 before they are allowed to sell to the public.

As Worcestershire Country Markets Ltd is part of Country Markets Limited it would be better for Permission to Trade to be issued to Country Markets Limited, thereby covering all Societies and their individual Markets.

At Country markets all baking is done by people in their home kitchens, the bakers all hold current H and H certificates. Last time a HEO inspected our market we were told that our standards are higher than expected by the local authority.

Basic food health needed.

Business needs to be quantified. Don't destroy local small scale initiatives

country markets have rigorous standards of their own.

**COUNTRY MARKETS HAVE STRICT RULES WHICH HAVE TO BE ADHERED TO AND THEY ARE INSPECTED PERIODICALLY. PRODUCERS ARE INFORMED IF THEIR GOODS ARE NOT UP TO STANDARD**

Country Markets have very high standards and a handbook with very strict rules that members have to adhere too. Although I believe all business's should be checked, because of this Country Markets is a very low risk organisation.

Country Markets register cooks with the Council and the cooks have hygiene certificates

Country Markets register cooks with the council. Cooks have food hygiene certificates

Customers can read the labels on food packaging and see that it is wholesome knowing that our food producers all have hygiene certificates.

Everybody involved in catering should hold a viable hygiene certificate

Everybody involved in catering should hold a viable hygiene certificate

Everybody should have a Food Hygiene Certificate

Everyone involved in preparation of food should hold a valid certificate in Food safety or equivalent.

Everyone preparing and selling food to the public should have a hygiene certificate, but just how far are we going with "Permission to Trade". Do we need this to cater for a party, in particular a children's party, including our own children? Is it fair that our small Country Market should have to close because of this £300.00 charge?

Everyone should have a Food Hygiene Certificate.

Everyone who sells food to the public should have a relevant hygiene qualification and be in an environment that meets the regulations.

Food producers need to be practicing good food safety and hygiene standards and their preparation areas need to be fit for purpose and meeting current health and hygiene requirements

Food scares resulting from bad practice have an adverse effect on all businesses. Maintaining a level of quality /safety is important.

Food standards need to be checked of course for the public's safety but it doesn't tend to be the small trader that breaks the rules

For us at country markets We are more regulated by our head office in Chesterfield, which communicates with the trading standard authority. We have to do hygiene and food safety courses. I therefore feel that this course of action would be the end of this great organization which has been going for many more years than I can remember, founded by the W.I = THE WOMEN'S INSTITUTE

For visits from EHO,s we pay our rates to take care of this issue. The names and addresses of all cooks and items which are produced are updated annually and the EHO,s can call to inspect kitchens with 24 hours notice at any time. The premises in which we trade are inspected occasionally as it is a Quaker meeting House and other people also use the premises.

Health and Hygiene is paramount when handling foods to sell to the public. The council has every right and should inspect all catering premises. Random checks are a good idea as it keeps us very aware of our responsibilities.

Hygiene certificates, updates and kitchen registration with the local authority are already held. We are very low risk. Risk assessments are made if any project out of the ordinary occurs.

Hygiene purposes

I agree that premises should be checked to make sure they are safe. Following 'safer food better business'

I am more than happy for someone to inspect my kitchen, I have the necessary hygiene certificate. I can not comment further on questions 10 and 11, as our business is so small. I think that the majority of people who cook for the Country Markets are retired and many do not have computers or computer skills.

I am not sure exactly what you mean by this. I am registered with my local council - both through myself filling the forms with them and through the Country Market secretaries, who re-register me annually. I have a food safety hygiene certificate which is a requirement before I can cook for Country Markets.

I believe that everyone should have clear understanding of food safety knowledge in order to offer food to the public.

I believe that it is important for all involved in preparing and handling food to up-date their food hygiene knowledge regularly and for permission to trade only be granted to those who can demonstrate that they are putting their knowledge into practice through the regular inspections of premises by local authorities

I can understand large organisations needing permission but small occasional cooks should be exempt. As long as they have taken the food safety and hygiene certificate.

I do agree that any food being sold to the public should have the right preparation premises etc and should have rules and guidelines to follow and be prepared for an inspection,

I do believe everyone should be given help to pass their first inspection, we all are on the same side and take public safety very seriously we should be working together to help to meet public safety.

I have always believed that if you have nothing to hide then it is always a good idea to have the Local Authority backing. It is also reassuring for customers to see that you are diligent and aware of Food Safety Hygiene.

I have had an inspection when I started baking from my kitchen, resulting in 5 stars, I keep my kitchen to this standard so I feel there is no need.

I only say this so the food sold can be traced back to the provider, so all produce would be legal and food hygiene rules carried out in the proper manner.

I sell my produce through country markets and they have extremely high standards and controls for producers. I had to obtain a food safety certificate in order to sell my jams.

I think if you make it too difficult then no one would want to bother but I do think basic health and safety should be on board. Baking is meant to be fun and too many rules stop this.

I think it is important to maintain high standards so that customers can have complete confidence in their purchases.

I would have thought the current star system is more than sufficient for the public to make informed decisions with regard to the quality of the establishment they are entering. Why change the system?

If a food contractor has complied with the Food Safety and Hygiene procedures and standards, then they need to be allowed to trade without additional permissions.

If they belong to a reputable organisation such as Country Markets Ltd. they already have a very secure standards policy in place which has been agreed by the EHO.

In my opinion very small producers should be given more leeway as long as they undertake food hygiene training.

In principle we agree with point 8. Needs some control. Strict guidelines are given by Country Markets Ltd Head Office to the individual markets to protect customers.

In the public interest, people should at least be able to produce a current hygiene certificate.

It gives a measure to what we do. It shows we are meeting a standard that the public can trust. Inspection prior to opening was very helpful and built a trusting relationship between me and our local authority inspector. Being part of a national organisation I benefit from current health and safety and food hygiene information coming through from the National Country Markets HQ. Without any contact with anybody about what is currently required, I could be doing anything that might be putting customers at risk. Feedback from inspections makes it much easier to carry out our own risk assessments.

It is important that food regulations are adhered to and inspected for health and safety. At Country Markets all our food is hygienically wrapped and meat products are kept at the correct temperature.

It would not be right to allow just anyone to provide food for sale to the general public without having a Hygiene and the correct Registration certificates etc.

Many places need help, and we think food safety is critical. The person involved with food should be qualified and good practice is much better than tick box exercises. It should be free to set up and supported and inspected after 12 months.

Members of our co-operative food business all have a Food Hygiene Certificate and additionally adhere to rules and regulations imposed by our organisation.

Members offering food to the public should be appropriately qualified in both food hygiene and their culinary expertise. I believe there are laws requiring this.

New enterprises should be inspected. Many of our branches have been trading for over 40 years. All of our food producers hold a level 2 certificate in Food Hygiene. We are not allowed to sell food from a person who does not hold this certificate. (Country Market rules).

Not sure. What about village fetes and fund raisers? There must surely be a more sensible and effective way to achieve food safety in the catering/farming industry.

On a hygiene basis, which we do strictly adhere to.

On the small scale of Country Markets organised and run by volunteers but with excellent oversight and supervision by experienced people, together with Food Hygiene qualifications required for all food producers, I see no need for these 'overkill' requirements.

Provided the person offering food has a food hygiene qualification

Provided they hold a current Food Hygiene Certificate as directed by the local County Council they should be allowed to trade.

Providing the group that are trading on your behalf have their own strict standards [ie County Markets] where produce is regularly inspected before sale on market day an umbrella organisation is not required

Re. no 10 below - qualifications in food safety and hygiene are a good thing, but not appropriate to every seller. e.g. café owners should be qualified but market traders selling low risk products should not be. Maybe the same should apply to 'Permission to Trade'.

Regulated strictly by board of directors nationally and locally

Satisfactory hygiene should be sufficient permission

Surely having a food hygiene rating is the same thing.

The Country Market producers are all qualified to bake in their own homes. We have to have the food safety and hygiene certificates to do so. No baking is done on the premises by the Country Market so therefore the inspection charge should not apply to us. Our Premises are inspected annually by our Country Market advisor

The 'scores on the doors' scheme shows the customer at the point of sale that the produce and the premises have been inspected and meet the inspectors standards

There has to be some control and checks that food hygiene certificates are in place for all cooks and producers.

There must be a place for small producers and sellers. More regulations mean more expense, and we will not be able to continue. I have a Food Hygiene Certificate.

This is a small market selling home produce, and it should be sufficient that members have a hygiene certificate.

Totally unnecessary as we all have to have the Health and safety level 2 food and hygiene level 2 NVQ certificate

we all take the food and hygiene certificate tests.

we all take the food and hygiene certificate tests.

We are 10 occasional cooks all with level II Hygiene Certificates. We meet once a week, some only once a month for approx 2 - 4 hours in a village hall or street market, farmers market or pannier market. We are a not for profit organisation. Certainly not a business.

We are a cooperative producing food prepared in home kitchens following food and safety regulations laid down in Country markets hand book.

We are a service for the local village community as Country Market and have all taken and passed our Food Hygiene course

we are already governed by the codes and practices of the Country Market organisation.

we are governed by the country markets rules which are very stringent health and safety rules are followed to the letter and we are checked frequently

We are inspected by EVOs so if our premises are not up to scratch we are told and given a poor rating. That is the time to decide whether to continue trading or not.

We are members of Country Markets who operate to a set of rules already. A Trade Association would charge and again this is beyond the means of a small producer. Please consider how you would encourage small businesses and organisations as we at Country Markets are ALREADY filling this gap and should be encouraged. Country Markets encourage the small start up with a set of standards, registration of kitchens with the local authority, a requirement for bakers to hold a food safety qualification and regular food safety updates. We already operate to a high standard but have an understanding of the small producer. You should be speaking to us!!!! If you don't know who we are then it is probably because you are under the impression that the WI provide markets - they used to until 30 years ago when Country Markets took their place.

We are strongly regulated by our local and national body

We are very well regulated by our Market Association

We currently have a working system of Registration with our cooks obtaining Hygiene Certificates. This is sufficient for us

We feel there should be clear guidelines and a signed declaration that the producer meets these guidelines. The Authorities should then decide on the level of risk in the products made, and should, at their discretion, make visits to premises as they see fit. Permission to trade should not apply to charity events, village fairs etc as this would raise untold difficulties for community style events. This whole scheme would be impossible to administer fairly because of the high demand.

We have a duty to our customers to provide wholesome and safe food. We are all required to have the necessary food safety and hygiene certificates and have our kitchens inspected regularly

We have all taken the food hygiene course, I consider this enough. After all no one has died or been taken ill.

We have at least annual visits and are given a rating up to 5

We have food hygiene certificates

We have Markets Advisors who are trained to inspect every market within their area to ensure they comply with all the rules regarding the presentation, storing and sale of food. They are available to answer any queries Markets may have and can visit a market whenever required. Our cooks all have individual hygiene certificates as well. I therefore feel with all of the above we do not need incentives or penalties and our local EHO is more than happy with our Markets.

We make the food and sell direct to the customers - we speak to them and they speak to us - any problem is very quickly acted on.

We produce for Country Markets Ltd who have strict rules on hygiene. All producers have hygiene certificates and are always updated on new regulations.

We take pride in our high standard of hygiene practices and obeying H/S regulations. Without set standards there could be risks to our public. Permission to trade should be given without cost. Our paid hygiene certificates have already covered costs to uphold our practices. Our premises are inspected in any case before we are even allowed to set up!

While I don't think Permission to Trade is essential; it is vital to ensure that food suppliers complete hygiene procedures.

Whilst I think that people catering for charitable events should have a Hygiene Certificate holder overseeing them I do not believe it is necessary for them to have to seek permission every time they are trying to raise much needed funds for their charities.

Yes there needs to be some regulation and the producers at the Country Market (that bake) have to hold a Hygiene Certificate, which we pay for.

Yes to 8 - on the basis that all the rules and regulations set out covering food are adhered to. Country Markets Cooks are fully qualified and have Hygiene Certificates and Country Markets Nationally comply with all UK and EU rules and regulations attached to this. Probably more compliant than some legal traders and supermarkets.

Our local inspectors work closely with us to keep standards high. We rely on mutual trust and a clear vision of maintaining these standards. Permission to trade is yet another piece of paper which undermines individual pride and professional standards. We should be encouraging high standards by working together.

(1). Not 'permission to trade' as such but should definitely be subject to inspection(s). Im sure if the business fails the inspection they wouldnt be allowed to trade anyway. (2). If registration becomes too severe it could well drive new businesses underground.

All food premises should have inspections. These should be free of charge for smaller businesses. This would encourage good food hygiene and registration. The current system works well A few more inspectors would be good. Charging for inspections would mean less registered food businesses and more fly by night enterprises.

All our cooks have a current Food Hygiene and Safety Certificate and their kitchens are registered with the Local Authority. Country Markets and their predecessors - W.I. Markets - have been operating for 90+ years without any apparent problems. These new proposals are entirely inappropriate for our organisation which is a very small scale operation. Would these same regulations apply to the "Cake Stall" at the Church Bazaar or the School Fete? Perhaps the FSA should establish, before any further discussions take place, exactly to whom the new proposals will apply.

I am happy for an inspection if the local authority wish it but at their expense if they feel the public requires such protection

I believe that in the interest of safety and quality, all businesses should be audited and approved by the relevant authority. For the sake of those running or starting small businesses, I believe that all legally imposed inspections should remain free of charge, as the additional financial burden of such charges could close or prevent people from starting businesses. For larger businesses with a high turnover (e.g. £2million+) I would support imposing inspection fees to help run the service, as they can afford these costs.

It should be possible to register free of charge.

Obviously any one doing food should have a check but if we have to pay it will just be another charge we don't need as small traders

Of course, standards must be set and adhered to. We all serve the public. But I don't have an answer to the financial aspect sorry

Our food producers premises and hygiene standards can be inspected at any time by Local Authority Inspectors. We DO NOT expect to have to pay for this service. We pay enough to our Local Authority as it is.

Our kitchens have been examined for food hygiene and safety, and all our food is wrapped and covered, and made for the current week. Savouries are made for the one day. I don't see the need for further inspection. But should the Local Authority deem it necessary, it should bear the cost. Certainly for Country Markets.

Registering with the local authority is a proper thing to ask for, but there should not be a charge.

Registration is absolutely important however adding a charge for it is again an blocker for micro businesses.

Registration would certainly help with traceability, but there should be no fee involved; producers should be actively encouraged to participate, not driven underground by extra business costs.

The present system works well. It is very heavy handed for one off charity events.

The previous system for registering as a food trader was fine.

This is the Local Authority's responsibility, and should continue to be free.

We are a great service for our local community. We make very little profit individually. We are registered with our local authorities and have always achieved a 5\* result. We simply cannot afford to take on any more expenses !

We are already registered but the process should be low cost and easy.

We think the current process of registration is reasonable so that there is a reference point for anyone selling food products to the public but some account should be taken of the relative risk and affordability factor in deciding any charge. This is another example of squeezing income for a service previously funded for the public good through taxation.

Yes but there should not be a charge or there should be a nominal charge for this service so that: 1. Not any Tom, Dick or Harry can trade anything that is substandard that can affect the quality/standard of things being provided. 2. That people that are part of small organisations ie the Country Markets can still trade and can still make the tiny profit they are making ie it makes it viable.

There needs to be regulations that are enforceable and no one should be allowed to trade without prior registration and inspection. For small producers the costs should reflect their turnover with a sliding scale of charges.

a registration should be enough

I thought this was the case anyway!? We have to register with the local public protection team.

If there was better enforcement of people who do not register currently these new rules would not be necessary therefore saving money for everyone concerned

Inthjnk everyone should be registered and inspections should be part of that registration process. Any further inspections should not be charged.

It is important to have the trust of the customer and being registered ( and inspected by the local authority ) shows how the business takes legislation seriously.

It is the responsibility of the local authority to carry out these checks, not for every trader to try and prove his innocence before they have even begun.

members of the public should have an easy route to report what they see as substandard food being offered. The quality of a product is the best way to ensure standards are kept.

need a record of people

Not EVERYONE should need permission to trade, but I agree that inspections should take place at the discretion of the local authority to ensure safe practices are being used and there are no health violations being ignored by the company/trader/producer. If an inspection takes place and the inspector deems it necessary that the person/business should be "registered" then that should be at their discretion too. It should be up to the business to ensure that standards are upheld, which is already reflected in the paperwork that registered businesses are advised to keep by the local authority when they make their inspections and visits.

Not necessarily "Permission to Trade", but perhaps "Registration" would be a better term - this is already in place as all food producers are required to register with their local authority.

not sure about what this is, presume I have it as environmental health have approved my premises & I have registered what I do with local authority. In Scotland though...

should have a register of all food producers but we are very low risk

The current system of being registered with the local council should remain.

The environmental health already does their job effectively. These changes are not necessary

The existing registration system is suitable for the type and size of my business

The Local Authority needs to know who sells food in their area.

The regulatory framework is already robust enough to protect the public interest.

there is a requirement to register with environmental health in place now

There needs to be some regulation of food production to ensure safe levels of health and hygiene.

There should be minimum requirements to comply with such as labelling/price/provenance. Certificates of compliance should be issued to ALL food producers, so they can offer this to potential customers.

We already need to be registered with our local council

We are already inspected at our premises by local authorities and do not feel there is a need to be re-inspected

we should at least be registered

Were producers have their own recognised regulations to operate from no permission to trade would nessecary. sadly there are lots of the businesses that are not covered by any authority who just go unchecked.

When you aremaking food you should be registered with the local council.you get an inspection report that should. E enough

Without this ruling anyone could sell inferior/dangerous foodstuffs. We need some kind of registration or ruling.

At start of business, premises etc. need to be visited to be given permission to trade, but not annual review.

Only if there was no charge. As this is unlikely, then no registration. Again big national businesses would be unaffected by this, therefore it would be unfair on small local businesses. If food businesses have been trading already, why should they need permission to trade (this should be automatic). Providing they have a clean 'bill of health' from their health & safety inspections, they should be able to continue to trade with out incurring charges. New businesses should be registered, but without incurring charges, to encourage compliance.

Other businesses do not have to have permission to trade- the permission to trade would not be effective in ensuring food safety by the trader. Should registration be required it should be free of charge

Permission should be granted without cost

Permission to trade but without costs.

Permission to trade is a good idea but no so that it stops small part time businesses from trading.

Permission to trade should be given without cost

Permission to trade should be given without cost,I would point out that the Kitchens of Country Market Bakers have already been Passed by the Local Authority.

Permission to Trade should be given without cost.

Permission to trade should be given without cost.

Permission to trade should be given without penalising small businesses by this iniquitous fee . There has been much talk in the media about the loss of diversity in High Streets and empty shops ... if this is imposed this will happen more and more . My local small town/large village high street will have up to 10 more empty shops , as there are many individual small cafes , that will not be able to stand even more costs Decisions made by groups with many large companies on their panels , are just not fair and short sighted ...empty shops do not bring in rates or make taxes for the government, which is all of us in the final analysis

Should be given permission to trade without cost.

should be given without cost

The inspections should be done without cost. The public will expect a business to have a hygiene certificate.

The permission to trade should be given without a charge to the producers or, in our case, it couldn't be afforded.

There needs to be education and regulation as there is now but not excessive cost to the producer

To have permission is one thing but to charge for it now is not on for such a small business

Yes this should be monitored but costs to small providers can be extremely prohibitive and costly

Yes, but any charge should not be so punitive

Yes, to protect the public, however unnecessary and prohibitively expensive red tape does not add value and discentivises community production. Why reinvent the wheel when the hygiene certificate works well? The flat fee is regressive and overly penalises the smaller producer.

Yet again there is not differentiation between small cottage industry businesses like myself and the big businesses like supermarkets who can afford such charges. It's little short of scandalous and if the move to introduce charges is brought in I shall be speaking to our local MP.

To safeguard standards. Fees charged should be on a scale not a standard charge.

Good standards of hygiene are crucial if the public are to be protected from unscrupulous traders.

I think "Permission to Trade" is a good idea as it makes operators who are not committed to safe working on a long term basis to consider the need for planning and safe working All food producers no matter how large or small should have up to date food safety training to ensure the public are kept safe

Absolutely - its vital

Agree that everyone offering food to the public need permission to trade.

At the moment I can't think of a better solution to stopping dodgy producers / processors.

Because of question 8: it would help genuine traders offering food & weed out the bad ones.

Checks are needed to permit to trade

Checks are needed to permit to trade

Definitely important in the welfare of animals and the premises on which they are kept, slaughter route and storage of finished article

essential for public safety

fine those work from home and don't register

food needs to be safe

For sure, it ensures the food business meet compliance and give a barrier to entry

I agree that you should have permission to sell food and that you have been deemed to be a responsible professional and have the necessary know how and responsibility to handle the food and if you produce it yourself then the paperwork and qualification to support this..as you wouldn't want just anyone to sell you food .

I believe that all food producers should be listed to stop rogue traders and be accountable for there trade and products

I believe this would be a positive step as it would help to prevent casual and rogue traders from usurping trade from genuine bona fide businesses such as ours.

I feel that anyone selling to the public should have permission to trade. Some of the outlets already trading should be checked more often when you see the state of the premises and also the staff serving.

I think everyone offering food to the public needs permission to trade. National guidelines should be drawn up and met by business's before permission to trade is given.

I think permission to trade is a good thing as it shows consumers that a business is legitimate but I do not think you should have to pay for it. At present I am registered with the local authority and they give me a food hygiene rating which gives customers confidence in my produce. They assess my business by giving me an annual questionnaire to fill in because I am a low risk business. Having food hygiene training also costs a business money but is essential. Perhaps the FSA should give local authorities money to help them maintain records at a local level rather than spending lots of money on a centralised computer database. Local authorities have the local knowledge.

if people were not inspected the public would be at risk from producers where hygiene standards were not high

Important that this is regulated to avoid 'cowboy' operators

In the interests of hygiene this is important.

It depends on the food. If a fresh product it should be clearly labelled and growing standards adhered to

It is a sign that the organisation complies with all the rules and regulations applicable.

It is already a requirement of our council to register and are therefore checked until the business closes or is closed down due to poor practice. The food standards are pleased to help with advice. I fail to see any advantage to food/consumer safety by these measures but is another example of jobs for the boys paid for by us.

It is essential that all food producers are aware of their duty of care to the public and know the risks attached to their food product. All Country Market food producers hold up to date Food Hygiene certificates, and in my opinion this should be the case for all groups and individuals selling food and drink. This should be a prerequisite for a registration to trade.

It will control the selling of food without a hygiene certificate regardless of the size or nature of the business.

Level playing field and in the interest of good practice

Only to ensure public safety.

Permission should be given without cost. Sensible traders who have always followed and observed (to the letter) are once again seeing their livelihoods destroyed by other caterers who openly and continually flaunt the hygiene rules.

Permission to Trade would be one way of establishing & maintaining good standards of food safety.

Safety aspect

The same hygiene rules should apply to everybody be it market stall or exclusive restaurant

The general public need to know that the food they are buying is safe and kitchens used are clean.

There are too many home bakers especially in Colyton that are taking business away from legitimate and registered businesses and a lot are not registered.

There needs to be APPROPRIATE regulation and control

There should be simple temporary permission for one off events or village hall type refreshments.

This keeps the public safe

This seems a sensible proposal. However in regards to Country Market and other small producers, such as those selling in Farmers' Markets it could be detrimental if a large charge is made. All Country Market producers are required to hold a Food Safety & Hygiene qualification and the parent company regularly issues advice and updates. Also all Country Markets send a list of food producers to their local authority annually therefore the responsibility for inspecting should fall to the authority.

This will make it harder for cowboys to enter the trade

This would make sure food produced meet good hygiene standards

To ensure the premises are fit for the trading of food

To keep hygiene standards high

To regulate and ensure public safety yes I think permission should be sought before opening to trade.

Too many 'weekend' traders go unmonitored and don't keep to regulations etc.

We have seen people selling food at local shows and clearly not adhering to food safety rules

We need to know food is being prepared safely

when it is a company who has several outlets

Where high risk food is involved I think permission should be required

Why do people offering food need permission to trade but not people offering other goods or services?

Yes so that record of known traders are known

Yes, but there should be a simple annual form to complete on-line.

Yes, it is important that customers are not put at risk to which end kitchen inspections and hygiene procedures as well as record keeping methods should be regularly checked.

it will destroy the small quality food producers, will also deter people from declaring they are producing at all,

it would be very difficult for charity coffee mornings or village fairs to pay to trade.

Some people do this as more of a hobby than a business and providing they have their food hygiene qualification this should suffice

There is a British tradition of Village teas, street parties and country markets. There should be exemption from payment for these small food events

This is crippling small businesses, the charge should not be the same for all businesses.

We are not a profit making concern. We only charge enough to cover our costs.

We do not fall into any category under Question 3. The proposed charges are unrealistic for small scale occasional events.

We have so many rules and regulations to produce food for the country more regulations and costs will finish our business to produce food to feed our people

We have so many small fund raising/charity initiatives - all of them would struggle to survive charges.

We only trade one hour per week as a small community market with very small takings. Other members are not computer literate and will not be able to complete this form. We sell homemade produce and handicrafts. Should you proceed with this proposal we will have to close.

I think accountability for public food sales would be a good idea but let common sense prevail to match the circumstances. Commercial outlets, Local Country Market producers and School cake sales etc should all ensure good standards of products, hygiene and equipment are maintained but it would not be practical to set them all the same rules and regulations.

A blanket requirement, regardless of scale, will produce unnecessary and perhaps unexpected consequences. As an example, is it really to be considered beneficial that a fund raising cake stall at a local fete - by definition 'offering food to the public' - would be caught by these proposals and require specific 'Permission to Trade'?

A lot of local charities rely on selling cakes, preserves etc to raise money at events. Home skills are something to be encouraged not denigrated. There are plenty of regulations and guidelines in place covering the safe storage and display of food items(though they could be more widely known).

A sign stating 'Home cooked food, consumed at your own risk' could be displayed. Give people the benefit of common sense.

Cakes are low risk and shouldn't require permission

CML is a collection of small cooperatives offering craft, home cooking and garden produce to the local community. Unnecessary bureaucracy would kill it.

Could block charity events and catering at voluntary organisations etc

Country Markets (formerly W.I. Markets) is a long established organisation and serves a useful and valuable function within various communities and does not, or should not, need permission to trade. They have been trading for over 50 years without any permission or problem. We all hold Food Hygiene Certificates.

Country Markets are mainly members producing in domestic kitchens. We are required to have Food Safety Certificates and have to follow Best Practice procedures based on updated food regulations through our Country Market Guide Book. We are a co-operative and not a private company.

country markets are registered with their own local authority as they commence their trade

Everyone who wishes to make or produce something however small should be able to do so. This would stop all local fetes, school fairs, WI events, Charity coffee mornings other events which charge for tea, coffee and cakes at interval times. This is how most of the small organisations make money to keep going.

I already have the statutory Level 2 - Food Safety and Hygiene Certificate and have been inspected at my home. So I feel this should be enough for a small producer classified as "low-risk".

I am assuming this does not include coffee mornings, school cake stalls etc, but those producers regularly producing for sale to the general public should be known to the local council

i am sure that statistics show that small providers like the Country Market etc are a very very low risk . Therefore it is unsupportable to charge for such visits.

I disagree as this would affect charities such as MacMillan who run coffee mornings etc.

I find the current system with food ratings acceptable. If the product and the production processes have been inspected and deemed safe for the public I can't see a reason why further bureaucracy is needed.

I said no because everyone would include occasional fund raisers for charities etc.

I think it perfectly reasonable that small (especially voluntary and charitable) organisations should be able to offer food without inspections but displaying a prominent notice to that effect. It might also indicate the food safety procedures to which they adhere.

I think it would stop people starting up new businesses.

Another layer of bureaucracy

I 'trade' on an ad hoc basis, small amounts of home preserves as available, includes donations of produce to charity events

If we were a large organisation working towards making a large profit instead of a small market helping the local community then it should be inspected

If we were required to have permission to trade it will affect all charities and all non profit making organisations as well many small businesses like ours

If yes this could prevent fundraising events selling cakes etc. suggests food cooked in the home is not good.

Is this to include everyone who bakes a cake for the village hall party or fund raising event? Childrens parties held in halls ,school premises etc would be a thing of the past this is madness!!!

It needs to be clear where the lower cutoff is and when the regime becomes self-defeating in undercutting social occasions (which are good for mental health) by inhibiting or preventing the provision of refreshments in low-risk environments or on rare occasions. Also see above on the need to encourage small local producers because of the societal benefits of reducing CO2 and pollution.

Just another layer of red tape that achieves nothing.

Large Business - yes but School Fetes, Children making cakes should be exempt

Large businesses do need permission to trade but not tiny markets or Charity events.

Large businesses maybe, but coffee mornings, making money for Charity, Church Fetes, Fetes in Schools etc. - no. Question 9, again Businesses, but not the charity coffee mornings etc.

Local community groups rely on coffee mornings, cake sales etc. In many cases bakers will have food safety training but since they are not charging for their cakes (sold in aid of charity/community funds) it would not be worthwhile them continuing if they had to pay inspection charges or become subject to wider regulation. In particular 10 and 11 can be answered for businesses, there should be equivalent questions re occasional coffee mornings, fund raising events where 10 and 11 are inappropriate. On line help and advice would be valuable but No requirement for business audit for micro-businesses, no registration refusal because tiny startups would find £300 a hurdle, and registering annually is just going to be more expenditure and basically another overhead. It seems there is no differential being made between big business enterprises and micro-outlets (not even SMEs if turnover £1000 or less which is not atypical)

Low risk small businesses should be exempt from the red tape bureaucracy subject to basic best practice

Many people bake for charity. Trying to enforce them to have permission to trade would be detrimental to them. It would also be a kick in teeth for small traders. We could not afford the fee.

Maybe these regulations should only apply to large concerns with daily sales. Those businesses with only a small turnover should be exempt from the charge. All food businesses should register with the EHO as at present

No

No

No

No-not necessary and would be another deterrent to setting up a small business. The Environmental health are already aware of our presence locally. Most small ventures do not present a threat to food safety as their success as a business relies on their reputation.

Not for charities and voluntary / community groups

Not permission but as now, it would be impossible to police! think of all the charity events where food is on offer, fetes, coffee mornings etc.

Not really

Not very small scale producers, churches etc. For decades charities and small concerns have produced meals etc for small events without any problems. It would stop all things like this which make up the good side of our society.

people bring cakes to coffee mornings or garden open for us to sell to raise money, everyone cant be inspected

People have been selling food in this country at fairs, markets and as far as I know nobody has ever died because of it and yet we hear more about food poisoning on ships and high end restaurants than at a market. Too much balderdash and too little common sense, use your nose, eyes and tongue, then you can judge if something is OK to consume. Its like all the "sell by" dates, what a load of bull, and look at the food waste in generates.

People producing food for profit should require a Hygiene Certificate, but people producing things for charity i.e. Church fete or cups of tea & coffee for church or school charity functions should not have to have Certificates.

People would be prevented from holding coffee mornings & charity events.

Permission to trade would cut across all the charity fundraising events that are done mostly with very low risk food items.

Permission to trade? what about church groups, girl guides offering tea and biscuits, Mums and toddlers groups. Within Country Market we have strict guidelines and each producer baking or making preserves has taken and passed the relevant hygiene exam.

Permisson to Trade should not be mandatory for food premises- other businesses are not required to have Permission to Trade- why should food businessse?

Please consider the amount of people who bake on a voluntary basis for church fete, school fete and charity days. This would destroy a British tradition!!

Please see above for my views. We should have more checks on imports from countries that have poor quality control on their products.

Please see above for my views. We should have more checks on imports from countries that have poor quality control on their products.

Providing Health and Safety regulations are in place and the small business is run within these guidelines, that should be sufficient.

Provisions need to be made for very small home producers. Trying to include these in regulations aimed at large businesses will only destroy this home made/craft type of operation, fundamental to Country Markets.

Quite impractical ..many of our supporters would refuse to support Church events with food.

RESTUARANTS HOTELS ETC YES BUT A BLANKET LAW FOR ALL WOULD EMBRACE EVEN CHURCH FLOWER FESTIVALS WHO SELL PLOUGHMANS LUNCHES TO VISITERS ONCE A YEAR AND SMALL MARKETS LIKE OURS WHO MAKE VERY LITTLE BUT PROVIDE THE COMMUNITY WITH HOME COOKED FOOD QUITE A FEW OF WHOM ARE SINGLE MEN.NONE OF US ARE COMPUTER LITERATE EITHER

School and charity bake sales shouldnt need permission. Commercial should.

Should not be necessary for low-risk producer (e.g. Cider).

Small country village hall fairs should be excluded

Small local producers are being penalised. This is NOT a level playing field for small producers as they are often unable to comply with many regulations which are meant to regulate "factory" production and are not appropriate for small, home based businesses.

Small micro business trading infrequently locally and charities should be exempt.

Small outlets as described above should be exempt. It would be desirable to keep a register of larger businesses. Food hygiene / safety qualifications should be held by larger concerns. Desirable, encouraged but not compulsory for smaller concerns. Incentives to gain qualifications could be explored.

Small outlets like County Markets, Farmers Markets, WI coffee mornings etc should be exempt from charges but not regulation and should be regarded as very low risk.

Small producers have no chance of survival.

Small producers selling good homemade food that is well packaged and of good quality will give up with any more overheads and regulations. The general public will be the losers and will only be left with the major supermarkets to buy from.

Small producers, such as those as country markets, should be exempt from this as most produce on an ad hoc basis and in very small quantities compared to large companies and producers

Small scale producers are covered by health and safety regulations and their products are readily traceable. Permission to trade takes away initiative and adds to the red tape burden on small enterprises.

Small-scale "charitable" cooking should be entirely exempt from any regulation. Local people will know if anyone is not up-to-scratch. // It is nonsense to make such small-scale operations have Permission to Trade.

Such an idea amounts to restraint of trade and is alien to British commercial traditions. I sell through a co-operative set up by the Womens Institute known as Country Markets, one of many such throughout the country where home-made produce is sold, mainly to local WI members and other local people. Everyone is respectful of food regulations which are overseen by the shop manager. This appears to be a solution to a non-existent problem to do with local authorities inability to carry out their statutory duties on their current budgets. The produce on offer is of high quality and complaints are rare. As far as I know nobody has suffered ill effects from their consumption.

Surely this would affect very small areas like school Christmas fairs and coffee mornings etc.

The charge is unfair when you compare huge supermarkets with a food supplier who might only sell a few items once a month. Why should the retailer pay - the local authority should pay to visit!!!!

The large food businesses should have permission to trade, but not the small or part time organisations like Country Markets, Village Fairs, Charity Events, Coffee Mornings etc. This would be doing a dis-service to them and the local people who buy from them, who want homemade food at a reasonable price, not mass produced food with probably added chemicals.

The local authority is aware of our existence, and our standards of hygiene are very high. All cooks have a current hygiene certificate. As for permission to offer food to the public, surely it isn't necessary for schools and churches who have fundraising events to have permission to operate where cakes etc are available to the public.

The majority of Country markets are open for one hour once a week. Therefore there is no way the individual cook could afford this further expense.

The outcome of such a move would be to deprive our members of a place to meet to sell their local goods. They have maintained high standards for over 30 years and all cooks hold hygiene certificates. Our members are qualified and have always maintained the highest standards and been commended on this by local EHO and TSO for many years. We have been eliminating waste and supporting the local community. We would not be able to do this if a huge charge was made to our individual markets.

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The Womens Institute has been going for 98 years without any previous issues. This proposal will decimate a valuable community asset and remove the choice from customers who are seeking out home-made produce. From the questions below you seem to think we are businesses. We are not! We are small producers of a few home made goods for consumers who like them. Its not a business; its more of a hobby.

There are enough regulations covering food safety without the need for more. Small businesses should be treated differently from large companies with a presumption against charging.

There should be some exemptions. IE for producers who only sell a small amount of low risk foods.

Think this is unmanageable as how would this be checked for small functions

This affects community organisations where it is important to bring local people together at such events as church bazars, fetes, school events, WI participation in events, country shows, public gatherings, ...

This gets rid of local voluntary lunches so valuable to the community.

This idea would kill off a lot of small traders and leave the public without the choice which they have at present.

This implies that even a refreshment stall at a charity fundraiser, or free coffee and cakes before a meeting would have to be registered - obviously unnecessary

This initiative may be suitable for big food industries, restaurants, hotels, cafes etc. but does not appear to be relevant to Country Markets throughout this country. We are very small producers of food and this inspection charge would virtually wipe out all of our 300 + markets which operate independently but under the umbrella of a national organisation. Surely there could be an exemption for small organisations such as ours. The alternative would be only charge for inspections on food producers that have a turnover of over £3000. I am sure this would rule out any of our home producers.

This is a "one size fits all" approach that hasn't thought through the consequences. We are a church. We offer coffee, biscuits and cake after services. We run a monthly community lunch. We (occasionally) run community teas. We have concerts with refreshments. If each church, hall, concert venue were to be faced with inspections and fees it would be totally disproportionate

This is a good idea for larger organisations, but it would impact even on offering a bag of apples at the farm gate. It has not been thought through from the micro-producer's point of view. This is a major part of the rural economy and would decimate businesses throughout the UK.

This is a ridiculous waste of money and time!

This is another burden which a small producer cannot accommodate if their turnover is measured in hundreds of £'s / week or a month (which we are).

This is not realistic All the local fairs and fetes run by school PTA and barbecues held by youth groups could be affected Small local cafes in communities centres offering refreshments could find the cost inhibiting

This is targeting large professional organisations and takes no account of the many small businesses offering community based service

This may be appropriate for large industrial concerns but not to penalise small local traders and charitable events whose reputation depends on the standard of products offered

This proposal is aimed at large producers and organisations. It is totally inappropriate for small organisations such as County Markets which rely on small-scale producers of food and craft items. We already have strict rules which govern our functioning.

This proposal may dissuade self employed people from starting small, local businesses. We already pay through general taxation and again through cost of time to facilitate inspections when they are due.

This shouldn't be required when it is not a profit making organisation Our cooks simply cover their costs and often when items are unsold do not even manage to do this

This sounds like the larger food businesses pressing to make life difficult for the smaller business that may be taking custom away from them.

This suggestion is going to close down people like myself who are sole producers and earning less than the minimum wage as it is to pay £300 I would have to sell £3000 of product that is a fifth of my turnover

This would affect any organisation/individual running a charity/church event and providing refreshments - good example of the nanny state going too far! Would have adverse affect on small artisan businesses but none on the large companies/multinationals

This would destroy many community activities and benefit big corporate producers.

This would effect charity events where catering is required. Would be disastrous for small companies and charities

**THIS WOULD MAKE THINGS VERY DIFFICULT TOIMPLIMENT ESPECIALLY IF IT IS A LOW RISK BUSINESS**

This would mean an end to charity coffee mornings, café markets, those selling cakes etc.at markets

This would prevent many charities and worthwhile causes from having another source of income and could result in some having to close down. Even hospital scanning appeals etc. would lose money if "cake sales" were prohibited.

this wouldnt affect my personal business but i know many charities and fundraisers that depend on volu teers for one off events et cetera. The more red tape in place the more you would be discouraging community involvement which make our town such a welcoming place to live.

Too much bureaucracy would mean that small businesses would close and volunteers such as those producing for Country Markets would give up rather than face too much paper work and high costs. There is a huge difference between large multinationals and small locally run businesses.

Unprocessed as harvested or simply processed i.e. washed or bagged should be a simple category and it would be a nonsense to categorise this with complex processing. As our food gets more processed in factories away from the final consumer I can understand the requirement but we need exemptions for simple or no processing before POS.

voluntary cakes etc. provided by individual members of the public should not need permission if donated to charity stalls.

We all pay our council taxes, we all have to have the food hygiene certificates, which we pay for. This will probably stop all little home producers, who give excellent food, from continuing.

We have enough hurdles to jump over, we don't need any more.

We only provide a weekly service to local community mainly elderly who would not cook home made food for themselves and rely on market to buy nutritious inexpensive meals.

We sell low cost, traceable and hygienically prepared cakes, jams, marmalade so and some savouries made by private individuals who have attended a certificate hygiene course and adhere to the hygiene requirements of the Country Market (formerly WI market). This is not high a end catering business and only operates for 1 hour a week. The proposed charge per individual is out of all proportion to what we do as a service for those who want home-prepared food at a reasonable cost.

We supply direct to our customers and can inform them of ingredients and processes used in the preparation of food.

What about school fetes, church occasions etc.

Where has all the common sense gone, how will all the small business networks continue if this vigorous and expensive regulation is brought in???

Where would one off events stand? How would such a permission be administered? How can lunch clubs and country markets with multiple people involved in the cooking, baking process get such a licence/ permission to trade

A central register is open to hacking and other abuse. It would also potentially stop any charity event and might drive independent producers underground, thus defeating the point of the exercise.

Charity/fund raising events, such as the village fair, church fete, coffee and cake mornings, 'one off' events should not need permission to trade. Also small local businesses and local traders, would be seriously financially affected as they are often balancing such small financial margins, should not be considered as the same as the big food producers/manufacturers.

This could cause people starting out to avoid inspections as this is a large cost thereby causing poorer standards overall.

this is not needed and responsible beekeepers and small traders would suffer, irresponsible traders would just carry on under the radar

this is not needed and responsible beekeepers and small traders would suffer, irresponsible traders would just carry on under the radar

Agree all in the food industry need to have inspections and attain hygiene levels for the safety of the public. However these costs would be crippling to small producers who abide by all the rules.

All charges should be played by local councils

An across the board fee is completely unfair to small businesses

An attempt to replace small traders with multi nationals

Another "nanny state" imposition. EHOs are there to "police" traders and stop improper trading practices. Are we to seriously believe that procedures such as those detailed would stop the unscrupulous? Such certificates would merely provide a blanket of respectability that would be used to stifle legitimate complaints from the public. Another example of using legislation as a method of making money from hard pressed traders.

As a church who depend on serving food and drinks for fellowship as well as for occasional fund raising this would have a serious detrimental effect as we have a very limited income and mainly depend on serving drinks and sometimes cakes baked by parishioners in their own homes.

As a small producer for the Country Markets this charge per person would destroy the UK Country Markets.

As a small producer for the Country Markets this charge to each producer would destroy the UK Country Markets.

Charges for large scale "industrial" activities seem appropriate. Charges for small scale activities will be disproportionate to the scale of operation and either make it non viable financially and/or discourage the seeking of advice from the relevant

Country Market is a small organization of independent cooks not a multi million corporation. This charge would put us out of business and we make very little profit and sometimes none!!

Country markets consists of individuals cooking at home to provide a service to the community. We have been trading since the war and have our own rules and regulations and are strict about food hygiene. If we have to pay for permission to trade it will be the death knell to country markets

Have no problem with inspection but at no charge or proportional to turn over.

I am a very small batch market trader attending two farmer's markets a month. I am not prepared to pay a penny towards this full stop.

I bake mostly flapjack, shortbread, fudge. Nothing of which holds any risk to the public. It would be a waste of everyone's time coming to inspect me. (I used to work for the Environmental Health Department a number of years ago and they never had time to visit all premises on a regular basis then. I think very little has changed.

I believe everyone who is going to be supplying food should be inspected at some point to ensure proper standards are met. The call out charge of £300 is going to have a massive impact on small and start-up companies.

I do not believe everybody offering food to the public should need permission to trade for the reasons mentioned in No. 5 above. Many of these individuals have turnovers of less than five thousand pounds per annum and therefore the costs and administration would be prohibitive.

I feel very strongly that the introduction of such charges would affect the viability of the Country Market organisation across the whole country. I am also very concerned regarding the imposition of such charges on many charitable undertakings.

I appreciate there is a cost associated with the hygiene certificate but £300 is unreasonable for a business of my size.

If implemented local fundraising events would be unable to sell homemade food items. Suggesting home cooked food is not suitable for sale.

If it is free, and takes the particular needs of small, sustainable businesses into account. Regulation CAN build trust, but local producers need easy access to outlets.

if it were a speedy and cost-free process I'd be more likely to say Yes. If I answer NO to Q8, how can I answer Q11. (I don't like the way this survey is constructed - it's quick and dirty and doesn't allow me to express my full concerns)

I'm a little confused as to what this would mean. I know that food businesses need to be registered with the local authority but would this mean an additional cost?

Introduction of this charge would be the death knell for many social activities in our communities eg church events, National Gardens Scheme, Macmillan Coffee Mornings, bake sales for Children in Need and a whole host of similar events which are part of the social fabric of this country.

It is apparent that the author's of this suggestion are only thinking of corporate giants and not small businesses. It is clear no consideration is being given to small businesses from a financial perspective.

**IT WOULD BE IMPOSSIBLE FOR OUR SMALL BUSINESSES TO TRADE IF SUBJECTED TO THE SUGGESTED CHARGES. MOST OF OUR MEMBERS ONLY TRADE FOR ABOUT 2 HOURS PER WEEK THE PRESENT SYSTEM SHOULD BE MAINTAINED**

It would put many small businesses under enormous financial pressure.

It would take all the small producers out of business and only the big producers be able to do it. also small producers can handle their product better and would be cleaner

large companies can afford to pay. Small producers cannot.

Larger suppliers and retailers should be registered, but very small businesses cannot bear a registration fee.

Legislation is threatening to destroy valuable aspects of social life. Many clubs and societies, not to mention charities, depend on providing food to the public to raise funds for their causes. They will not be able to afford to pay £300 to be inspected and approved each time they want to hold an event.

no charge should for permission to trade

None

none

Our customers and myself would be very upset if we have to resign from what we are doing now.

they should be on a pro- rota baseis, to make it cost effitive if your are a very small trader,its seems unfair to charge the same ammount as a large corperation.

This is a "Big Brother" situation. Large organisations can probably afford to pay £300 but when that sum represents some 30% of the annual net profit then it is seriously unfair and wrong.

We already face a great deal of charges - Corporation tax, business rates, VAT,Duty (as we produce alcohol)Id like to see the service paid out of the taxes paid.

We are part of country markets (old WI market) and as such are, I believe, a co-op made up of many people who only produce small amounts of products for resale. Any addition to our cost will most certainly close most of us down

We grow plants make crafts and make cakes, all by retired members who just like to make a bit of pocket money. They love to socialise whilst selling their goods. If these charges would be brought in then markets would close. We are not a huge great big company with hundreds of people working for us, and so should not come under the same rules and regulations

WI/farmer's and Country markets are the lifeblood of rural communities. When farmers and small businesses are having such a tough time they should be encouraged to diversify, not penalised by costly 'inspection fees'. They are making miniscule amounts of money but that cash is supporting their incomes instead of putting a drain on the state. Applaud them, do not slap down those who try.

Agree that all premises relating to food need to be regularly inspected. There should be a sliding scale of charges relative to the size and turnover of the business.

Anyone offering food to the public should be traceable. A small registration fee would be acceptable

As above. If charges are to be introduced they should be proportionate to the risk the food handler poses and the actual time involved making the inspection. A restaurant is a very different outlet to a local Gift Shop or market stall. Ref: Q11 - the last two choices need further clarification. Are you suggesting this £300 charge could be an annual charge? Online Help and Advice IS already available - I believe it is important to retain the services of a human being you can also advise/reassure when the online advice is not clear (which it often isn't).

Concerned about effect of charges on smaller suppliers/domestic kitchens e.g. Country Markets - maybe there could be a sliding charge dependent on turnover?

Everyone should be registered to trade and a small fee say £20 would be acceptable.

Fairness and reasonable costs need to be considered with respect to the size of the business being given permission and enforcement should be 100%.

I agree with this statement, to a point but it needs to be graded.... it cannot be fair for all providers to pay same fees, it would be madness for someone serving teas at an event to be charged for instance, and for producers selling at country markets it would create another level of administration from what began as W I markets selling cakes and jams and many of our home bakers would stop doing it.

If a charge is unavoidably to be introduced then it should be relative to scale of practice. Such as equivalent one week profits as averaged from previous ten weeks trade. Then incentive would lie on getting initial inspection done before trade commenced.

If charge is made it should be proportional to income

LA inspection prior to trading necessary, but keep at local level and if any payment just at registration and according to turnover/type of business

Should depend on size of organisation or individual producer's turnover.

Should depend on the size/scope of the business.

Those people who are making significant profits from an outlet that is obviously a business venture could be charged at a lower level depending upon turnover. Those where it is a community event especially with a social aspect crucial to the welfare of members of the community such as the elderly then these charges should not apply. Should an organisation fail significantly then a charge could be made for re-inspection. Re: Number 11 below - this refers to businesses which should be strictly regulated. This is different to Country Markets or community events and organisations.

You need to differentiate between enormous supermarkets and local organizations like country markets and the WI and church events. You could make a charge only to those who have more than 100 customers a day.

An initial inspection would indicate risk level - low risk businesses should then have infrequent checks - an annual phone call could indicate if all was running the same so not necessitating an expensive visit.

effectively all our food producers register with the Council and we keep photo copies . We send list to council end of every year. Our own policy is traceability via own records. questions 10 and 11. Depends what you mean by qualified. Country markets offer help and advice via website and newsletter. Not sure what audit means. Already can be refused.

Ensuring the food served to the general public meets a high standard and complies with legislation and is prepared in a clean environment I believe is important. I am proud to display my Food Hygiene Certificate No.5 at all times when showcasing my preserves.

I have heard that the pembrokeshire county council are considering a self assessment for low risk premises

I understand that Pembrokeshire County Council propose self-assessment for low risk producers.

Pembrokeshire County Council are considering a self-assessment scheme. This could solve the problem of low risk small producers.

Pembrokeshire County Council are considering self assessment for low risk premises. Would not this be a better solution for the smaller businesses.

Pembrokeshire county council are considering self assessment forms for low risk premises which would be a better solution.

Pembrokeshire county council are considering self-assessment for low risk premises. Surely this would be a better solution.

people need to be aware that they need to comply to certain standards but its help and encouragement that is needed or in time all local gatherings will be killed off eg no coffee mornings/funeral teas/no catering at local shows most of which are done by small local clubs eg w.i

The present system works so could be continued. However Pembrokeshire C.C.are considering self assessment by low risk producers such as those belonging to Country Markets Ltd. This would avoid expense by both producer and EHO and Trading Standards.

As members of Country Markets our food standards and presentation are quite strictly regulated and inspected by our own society. We work to a handbook with rules that are updated regularly to comply with new food hygiene and trading standards. This includes record keeping by food producers, monitoring of ingredients, labelling of allergens, type of packaging, keeping foods cool on the stall etc. Is there a case for exempting small enterprises, or making allowance for the amount of self-regulation we carry out ?

Couldn't find much information available on this.

Depends on what the business is is cider production as big a risk as selling cooked chicken? No it is not different businesses need different standards

Each case should be viewed individually not as a blanket legislation

Every coffee morning/fete and charity event would be affected.

BEING A SMALL VOLUANTARY BUSINESS THAT OPENS 2.5 HRS A WEEK, I FEEL THAT WE WOULD NOT BE ABLE TO AFFORD THESE COSTS AND CARRY ON TRADING. AS MOST OF OUR CUSTOMERS ARE ELDERLY LOCAL PEOPLE WHO BUY 1 OR 2 ITEMS. BUT THE DEPENDS ON US BECAUSE OUR PRODUCE IS FRESHLY MADE EACH WEEK.

Extra costs and paperwork would lead to the closure of local country market and another valuable service to small rural town would be lost. Also ad hoc refreshments sold at rural functions - open gardens, coffee mornings, fundraising events etc - would lead to loss of charity revenue and community cohesion.

Food safety yes, unnecessary experience, out of proportion And will put businesses out of work.  
For Country markets this is a proposal that would mean the end of trading

I am Chairman of Arnside Country Market. Our producers bring home baked good food and freshly grown produce and honey. We are open just once a week and tske less than £1000 a week but have ither overheads and an extra £300 could be the end of our small but greatly valued local service.

i think it will mean shutting a lot of small business out of business

I think the charges will close small outlet plus the country

It would be the end for the Country Markets in UK.

This will close a vast number of small businesses and country markets.