



Method Statement: Sir Whippy Ice Cream Vans

Our vans **do not** use any LPG Cylinders or generators.

The Caterer with at least 24hr notice will provide a plastic dustbin per installation for the public to dispose of their litter, which will be emptied when required during the day.

Before the event

Ensure that all relevant paperwork and risk assessments are in place and understood by all team members on site and that organiser have copies of all relevant documents.

Ensure staff understands their roles and operating procedures and that all safety equipment is available and used as necessary.

Arrival to Site

On Arrival movements of our Ice Cream Van will be kept to a minimum, we aim to arrive prior to the event starting to minimise risk.

Hazard lights will be used whilst the vehicle is moving and the speed kept to a maximum of 5MPH whilst on the park grounds. If there are members of the public around help will be sort to Marshall the unit into site.

No reversing of the unit will take place without a Marshall to the rear of the unit.

Cleaning and Equipment Preparation

All work areas including all surfaces will be maintained in a good clean condition

It is our policy and practice to “clean as you go” in addition to any regular cleaning tasks. It includes cleaning spillages and soiling as they occur during work activities and also includes cleaning surfaces and equipment that have been in contact with food after every use or frequent use.

Where necessary, safety equipment such as gloves, goggles and rubber aprons will be provided to staff.



Sir Whippy Ltd

Registered Office: Sir Whippy Ltd, Unit 14, Lakeside Business Park, Sandhurst. GU47 9DN.

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The Caterer will ensure that all possible health and safety precautions have been taken to minimise the risk to staff and the public.

Food Preparation, Storage and Handling

Regular temperature checks are taken on refrigerators and freezers throughout the day. These are recorded in the Daily Recording Diary which is maintained on each trading unit.

A cleaning schedule is maintained and recorded in the Daily Recording Diary back at the yard.

Serving Food

All our staff are trained in food hygiene matters and have a high level of customer service skills. Food handlers will be wearing company uniform, consisting of a clean laundered polo top and hair net where required.

Departing from Site

When departing from site, the installations will be cleaned and of our waste taken with us. Movements of our Ice Cream Van will be kept to a minimum and only after the majority of public have left and if we were partaking in an event not prior to 15minutes after the events end time will the unit be moved.

Hazard lights will be used whilst the vehicle is moving and the speed kept to a maximum of 5MPH whilst on the park grounds. If there are members of the public around help will be sort to Marshall the unit out.

No reversing of the unit will take place without a Marshall to the rear of the unit.

