

Mobile Coffee Cart

Business Opportunity Profile

BOP552 · May 2017

Introduction

Mobile coffee carts serve fresh filter coffee and a wide range of freshly prepared 'speciality' coffees, such as lattes, mochas and cappuccinos, from street trading 'pitches' and at regular markets and outdoor events. Most also serve tea, hot chocolate, iced coffee and other chilled and soft drinks, along with a selection of biscuits, cakes and muffins.

Coffee cart proprietors typically trade from a purpose-built or adapted van, trailer or three-wheeled vehicle, or from a light cart that can be towed by a bicycle.

Anyone operating a mobile coffee cart will require a street trading licence from their local authority. Separate permission may also be required in order to trade from pitches in retailers' car parks and at visitor attractions.

Food business operators, such as mobile coffee cart proprietors, are subject to significant amounts of legislation relating to registration of premises, food safety, waste disposal, and health and safety.

This profile provides information about starting up and running a mobile coffee cart. It describes the skills required, the training available, the current market trends and the key trading issues. It also explains the main legislation that must be complied with and provides sources of further information and support.

Qualifications and skills

There are no qualifications legally required to start up and run a mobile coffee cart. However, anyone starting up this type of business will require an up-to-date understanding of food safety and hygiene legislation and related practical issues, particularly in relation to preparing and serving beverages and snacks on a mobile basis. Experience in the hospitality, foodservice or catering sector at a supervisory level will also be an advantage.

Mobile coffee cart proprietors and staff who prepare and serve fresh coffee will need specialist barista skills. These can be obtained through previous experience working as a barista in a coffee shop, café or restaurant or through specialist training.

Specialist barista training courses for a mobile coffee cart proprietor and their staff include:

- The Speciality Coffee Association of Europe's (SCAE) Coffee Diploma System, which is split into six modules including Barista Skills, Roasting, and Brewing (<http://scae.com/training-and-education/coffee-diploma-system>). Each module typically takes one day to complete and is available at foundation level (for complete beginners), intermediate level (for those with some experience) and professional level (for those working in food retail). (Note the SCAE has since merged with its US counterpart in January 2017 to form the Specialty Coffee Association (SCA); training programmes will be updated in due course.) Examples of training providers include Coffee Community and Origin, which charge £150 and £200

for the Barista Skills module at foundation level respectively, and £895 and £600 for the same module at professional level. Go to www.coffeecomunity.co.uk/barista-courses and www.origincoffee.co.uk/collections/barista-courses for more information.

- The Level 2 Award in Barista Skills accredited by City & Guilds, which covers topics such as ingredients and equipment, preparing and serving hot and cold drinks, and customer service skills. Course fees vary between training providers. Go to www.cityandguilds.com/qualifications-and-apprenticeships/hospitality-and-catering/hospitality-and-catering/7102-barista-skills for details.
- Barista training delivered by coffee cart and commercial coffee machine manufacturers and suppliers, which is usually included in the price for purchasing or leasing a cart or coffee-making equipment. Go to www.caffesociety.co.uk/barista-training, www.tchibo-coffee.co.uk/sector/coffee-shops and www.matthewalgie.com/machines/benefits-of-service-rental for examples.
- Courses in specialist barista skills, such as Coffee Community's half-day Latte Art course, which costs £95 (www.coffeecomunity.co.uk/barista-courses/latte-art), the London School of Coffee's one-day introductory coffee cupping course, which costs £199 (www.londonchoolofcoffee.com/cuupping) and the Department of Coffee and Social Affairs' one-day course on the science of espresso making, which costs £60 and is held at various London locations (<https://departmentofcoffee.com/shop?category=Coffee%20School>). Coffee cupping is the practice of observing the tastes and aromas of brewed coffee.

Further training options for mobile coffee cart proprietors include:

- How to Start a Street Food Business, an online course delivered by the training arm of the Nationwide Caterers Association (NCASS), which is a trade body that represents mobile catering services and street food traders in the UK. Course topics include branding a street food business, choosing and purchasing equipment, and mandatory licences and other legal requirements. The course costs £60 (excluding VAT). Go to www.ncasstraining.co.uk/catering-courses/starting-a-street-food-business for details.
- Snack Bar / Café and Fast Food Management, which is a distance-learning course run by Stonebridge College that covers topics such as menus and recipes, food preparation and service, and staff management and training. The course costs around £330 and usually takes 150 hours to complete. Go to www.stonebridge.uk.com/course/snack-bar-cafe-and-fast-food-management for more information.
- How to Start a Coffee Shop, which is intended for coffee shop proprietors. but may also benefit mobile coffee cart proprietors. The one- or two-day course is run by Limini Coffee and costs between £300 and £650 (excluding VAT) depending on the number of students. Alternatively, the theory section can be taken as a stand-alone three-hour course for between £220 and £275 (excluding VAT). Both versions of the course are held regularly at Limini Coffee, which is located in Bradford, West Yorkshire. Go to www.liminicoffee.co.uk/training_overview.html for course dates.
- Principles of Customer Service, a one-day People 1st WorldHost course that covers effective listening and communication skills. It takes place at training centres across the UK and usually costs £95 (excluding VAT). Go to www.worldhost.co.uk for more information.

Anyone involved in producing, preparing and handling food (including beverages), such as mobile coffee cart proprietors and their staff, must be able to demonstrate appropriate food hygiene knowledge. Although a formal qualification is not legally required, obtaining a certificate in food safety is a good way of demonstrating this knowledge. Suitable courses include:

- Online courses in food hygiene and safety training delivered by NCASS Training and accredited by City & Guilds. The courses, which are available at Levels 1, 2 and 3, are tailored for mobile food business operators and are free for NCASS members. The Level 1 course costs £18 for non-members and is suitable for staff who handle pre-packaged food only, the Level 2 course costs £25 and is suitable for staff who handle open food, and the Level 3 course costs £125 and is suitable for food business managers and supervisors. All prices exclude VAT. Go to www.ncasstraining.co.uk/food-hygiene-courses for details.
- Other online courses delivered by NCASS Training, including First Aid, HACCP (Hazard Analysis Critical Control Point) Training, and Health and Safety. Courses cost between £25 and £80 (excluding VAT). Go to www.ncasstraining.co.uk/health-safety-courses for more information.
- The CIEH Level 2 Food Safety for Catering online course from Learning Plus, which costs £25 (excluding VAT) and covers topics such as personal hygiene, and food storage and handling. Go to www.learningplus.co.uk/food-hygiene-and-food-safety/cieh-level-2-food-safety-for-catering/ for more information.
- The Level 3 Award in Food Safety in Catering from Learning Plus, which is an online course that covers food hazards, techniques for monitoring food safety, understanding cross-contamination issues, the role of temperature in food safety and the importance of supervising high standards of cleanliness. The course costs £145 (excluding VAT). Go to www.learningplus.co.uk/food-hygiene-and-food-safety/cieh-level-3-food-safety-in-catering for more information.
- Serving the Allergic and Food Intolerant Customer, which is an online course from Learning Plus that costs £15 (excluding VAT) and covers defining, identifying and distinguishing between allergies, intolerances and allergens, food-labelling requirements, legislation, hygiene precautions when preparing food for people with allergies, and what to do if someone has a severe allergic reaction. Go to www.learningplus.co.uk/food-hygiene-and-food-safety/serving-the-allergic-and-food-intolerant-customer for more information.

Anyone starting up a mobile coffee cart will benefit from training in general business and enterprise skills. Relevant courses include:

- Free webinars provided by HM Revenue & Customs (HMRC), covering topics including business expenses, self-assessment online, VAT, self-employment and becoming an employer. Go to www.gov.uk/government/collections/hmrc-webinars-email-alerts-and-videos for further information.
- The Fundamentals of Social Media Marketing, which is a collection of six free online courses run by Hootsuite Podium. Topics covered include optimising social media profiles (on LinkedIn, Twitter, Facebook, Instagram and YouTube), developing a social media strategy, building an online community of customers and creating online content that will engage followers' attention. Go to <https://education.hootsuite.com/collections> for more information.

Driving licences

Mobile coffee cart proprietors must hold the correct type of driving licence.

In England, Wales and Scotland, a Category B (car) licence is sufficient to drive or tow most types of coffee cart. However, a Category BE or C1 licence may be required for some coffee carts depending on their maximum authorised mass (which is the weight of the vehicle or trailer and the load that can be carried safely when it is being driven on the road).

Go to www.gov.uk/driving-licence-categories for more information about driving licence entitlements.

Details of driving licence entitlements in Northern Ireland are available at www.nidirect.gov.uk/information-and-services/driver-licensing/information-vehicles-you-can-drive.

Industry awareness and product knowledge

Mobile coffee cart proprietors and their staff can keep up to date with news and developments in their sector and improve their awareness of trends by attending events and reading trade journals and industry resources, including:

- Blogs, Twitter feeds and online news from trade bodies such as NCASS and the Beverage Standards Association (BSA), which represents the UK out-of-home (OOH) beverages sector. Go to <https://twitter.com/bevstandards> and www.ncass.org.uk/home/about-us-pages/latest-news-updates for examples.
- 'Boughton's Coffee House' (www.boughtonscoffeehouse.com), which is a trade publication for the UK coffee trade, including mobile coffee carts, that includes industry news and product reviews.
- Caffè Culture (www.caffeculture.com), which is an online resource for the café and coffee shop sector that features market news and insight, case studies, product reviews and a suppliers directory.
- 'Imbibe' (<http://imbibe.com>), which is a trade publication for the UK drinks industry, including hot drinks, that discusses the latest industry developments and trends.
- Out Of Home (OOH, www.oohmagazine.co.uk), which is an online resource and trade publication for OOH food and beverage retailers.
- 'Catering Quarterly', which is a trade journal published by NCASS that features the latest news and developments affecting mobile catering services and street food traders, as well as product reviews and information about suppliers. Go to www.ncass.org.uk/store-area/publications-grouping-page/publications/catering-quarterly-magazine for details.
- Street Food Magazine (www.streetfoodmagazine.co.uk), which is an online resource for the UK street food sector. It features the latest market news and information, practical advice on topics such as choosing a catering van, and classified adverts.
- Big Hospitality (www.bighospitality.co.uk), which is an online resource for the hospitality and catering industry that provides news about product developments and market trends.
- The Food & Drink Innovation Network (www.fdin.org.uk), which provides news and holds regular seminars for food business proprietors about topics including health and nutrition, managing hygiene, and packaging.

- The Caffè Culture Show (www.caffecultureshow.com), which is a two-day event for the café and coffee shop sector that is held at Olympia, London each May.
- The London Coffee Festival (www.londoncoffeefestival.com), which is a four-day event for coffee professionals and enthusiasts that is held in April every other year at the Old Truman Brewery in Brick Lane, London. It provides opportunities to take part in barista workshops, network with suppliers and view new products.

Key market issues and trends

Current market issues affecting established and start-up mobile coffee carts include the following:

- The Allegra World Coffee Portal 'Project Café2017 UK' report found that the UK has become a nation of coffee drinkers, consuming 2.3 billion cups of coffee in coffee shops each year. There are also growing opportunities for coffee carts as there are now 8,200 'gourmet coffee vending units', which outnumber the branded chain market. According to the report, there is growing consumer demand for speciality coffee that is available at anytime, anywhere. Go to www.ukcoffeeladersummit.com/yes-growth-uk-coffee-shop-market-coffee-shops-become-new-local for details.
- Allegra World Coffee Portal's 'Project Café2016 UK' report also predicted that the future of the UK coffee market will be shaped by 'increasing consumer participation and desire for premium-quality coffee at any time'. Consumers (including those who buy coffee from carts) are expected to become 'even more informed' about the aspects of coffee preparation, particularly origin, roast, water quality and the importance of milk foaming. Go to www.worldcoffeeportal.com/ThoughtLeadership/LatestNews/Booming-UK-coffee-shop-market-outperforms-UK-retail for details.
- According to 'The Grocer', the UK coffee market is entering a 'fifth wave', characterised by the supply of artisan quality at scale. Consumers are now more knowledgeable about coffee and place greater emphasis on sustainability, provenance and blend than in the past. The coffee market is 'waking up' to the importance of coffee quality and learning that new technology can make mass production of high-quality coffee feasible. Go to www.thegrocer.co.uk/stores/consumer-trends/coffee-a-new-age-of-quality-across-retail-and-hospitality/550949.article for details.
- A survey of independent coffee shop proprietors carried out at the 2016 Caffè Culture Show revealed that demand for healthier options, slow-water extraction, cold brew and chilled coffee drinks had increased in 2016. Go to www.caffecultureshow.com to view a video of the 2016 event.
- The number of coffee shops increased by 6% from 2015 to 2016 to a total of 22,845 outlets, and the market value rose by 12% over the same period to reach £8.9 billion, the Allegra World Coffee Portal 'Project Café2017 UK' report revealed. It also predicts that the market will continue to increase in volume by 6% over the next eight years, meaning the number of outlets will exceed 32,000 by 2025, and that the market value will increase to £16 billion. By 2030, the UK is predicted to have more coffee shops than pubs.

The number of branded outlets increased by 445 (7%) to an estimated 6,940 outlets from 2015 to 2016 and the value of the branded market rose by 11% to £3.7 billion. Costa Coffee, Starbucks and Caffè Nero accounted for a 53% outlet share of the branded market. The

'Project Café2017 UK' report forecasts that the number of branded coffee shops will exceed 9,400 by 2021 and the value of branded coffee shops will exceed £6 billion.

- The UK OOH coffee market was worth £3.4 billion in 2016, according to the 'Coffee Shops 2016' report published by Mintel in December 2016, representing a year-on-year increase of 10.4% and an increase of 37% since 2011. A further increase in value of 29% is expected over the next four years to be worth £4.3 billion in 2021. Around two in three Britons (65%) surveyed by Mintel had bought OOH coffee in the previous three months, rising to 73% for people aged between 16 and 24. However, 44% of respondents admitted to buying coffee from non-specialists, such as supermarket cafés and fast food takeaways. Go to www.mintel.com/press-centre/food-and-drink/uk-coffee-shop-sales-enjoy-a-growth-high for details.
- Of the 'big five' European OOH coffee markets, the British market was the only one to experience volume growth over the five years to 2015, according to global information company the NPD Group. The number of OOH coffees consumed by Britons increased by 4.3% year-on-year to 2015 to more than 2 billion cups of coffee, while the number of OOH cups of tea fell by 1.8% to 874 million over the same period. Go to www.npdgroup.co.uk/wps/portal/npd/uk/news/press-releases/for-every-cup-of-tea-we-drink-out-of-home-we-now-consume-two-and-half-cups-of-coffee/ for details. Allegra World Coffee Portal's 'Project Café2017 UK' report estimated that UK consumers drank more than 2.3 billion OOH cups of coffee in 2016.
- The NPD Group also found that more than three-quarters of coffees served in 2015 were speciality coffees. The best-selling speciality coffee was cappuccino, which was served 486 million times in 2015, an increase of 12% since 2012. Latte servings increased by 6% over the same period to reach 467 million, and sales of Americanos, espressos and mochas rose by 33%, 31% and 29% respectively. Sales of traditional brewed and filter coffee fell by 20% between 2012 and 2015.
- In January 2017, street food trading platform StreetDots announced that it had secured sufficient investment to increase the number of pitches it provides from 30 to 70 and to expand outside of London and Glasgow. StreetDots acts as an intermediary between landowners, including public authorities, and traders, and provides electronic rent, documentation and licensing solutions. Go to www.bighospitality.co.uk/Business/Street-food-trading-platform-StreetDots-to-expand-network for details. According to Big Hospitality (the online resource for the hospitality sector), established restaurants are starting to 'go back' to street food, increasing the competition for mobile takeaway pitches (www.bighospitality.co.uk/Business/Back-to-the-shack-How-restaurants-are-rediscovering-street-food).
- Music festivals may provide opportunities for mobile coffee carts. Many of the UK's established music festivals, including V Festival, T in the Park and Wireless, subcontract the management of catering services to concessions manager Caterfest (www.caterfest.co.uk). However, some festivals, including Glastonbury, manage catering directly (www.glastonburyfestivals.co.uk/information/traders).
- In July 2016, it was reported in the national press that visitors to music festivals are willing to pay extra for high-quality food and information about the origin of ingredients. However, NCASS has reported that commercial festivals can charge more than £10,000 for a three-day pitch and independent festivals between £400 and £1,500 for the same amount of time, and that some festival owners take as much as 35% of the proceeds of sales. Go to

www.theguardian.com/small-business-network/2016/jul/30/forget-music-food-traders-headline-act-festivals for more information.

- According to research published by Mintel in December 2015, the amount spent by Britons on tickets to music festivals and concerts increased by 45% over the previous five years, from around £1.5 billion to a predicted £2.1 billion. The value of the live sports market rose by 26% over the same period, to reach £1.4 billion. Go to www.mintel.com/press-centre/leisure/music-concerts-and-festivals-market-is-star-performer-in-the-uk-leisure-industry-as-sales-grow-by-45-in-5-years for details.
- Mobile coffee cart franchises are a source of both competition and opportunities for mobile coffee cart proprietors. Typical initial investments range from £10,000 to £20,000, depending on the particular franchise and type of vehicle selected. Examples include The Big Coffee.com (www.thebigcoffee.com), Really Awesome Coffee (www.reallyawesomecoffee.co.uk) and Coffee Latino (www.coffeelatino.co.uk).
- Mobile coffee carts face considerable competition from the growing number of operators in the 'food-to-go' sector, including:
 - Drive-through coffee shops. In April 2017, it was reported that Whitbread, which owns Costa Coffee, was planning to expand the brand through new sales formats, in particular drive-through outlets and outlets in travel hubs (www.telegraph.co.uk/business/2017/04/25/slowing-sales-growth-costa-coffee-owner-whitbread-knocks-shares). Around 40% of Costa Coffee's sales were made on the high street in 2016. However, by 2022, this is expected to have fallen to below 30%.
 - Other non-specialist retailers. Garage forecourt shops, motorway service stations and supermarket 'express' branches often have branded self-service coffee stands, such as Costa Express (www.costa.co.uk/about-us/costa-express). Almost 1,560 Express stands were installed on UK retail premises in 2016.
 - Fast food chains. In 2017, McDonald's ran an advertising campaign that poked fun at the 'artisan' coffee trend, emphasising the fast food brand's offering of straightforward, high-quality and low-priced coffee ([www.adweek.com/agencyspy/mcdonalds-u-k-has-had-it-with-your-damned-artisanal-coffee/126218\[CC1\]](http://www.adweek.com/agencyspy/mcdonalds-u-k-has-had-it-with-your-damned-artisanal-coffee/126218[CC1])). McDonald's has more than 1,200 outlets in locations including high streets, shopping centres, retail parks, roadside locations, leisure centres and railway and airport terminals (www.mcdonalds.co.uk/ukhome/Aboutus/Development.html).

Trading, commercial and legal issues

Start-up and established mobile coffee cart proprietors face the following trading, commercial and legal issues:

Street trading licences

Mobile coffee cart proprietors intending to operate in public places, including streets, markets, public footpaths and other areas, will require a street trading licence or consent from their local authority. Anyone intending to operate in more than one local authority area should check whether they will require a licence from each local authority. Separate 'pitch' permission may also be required depending on location.

Individual local authorities may have local rules and regulations and different requirements for granting a licence or consent. However, the definition of a 'street' typically includes a road, lay-by, footway or beach, as well as a service area or forecourt that has freely available public access.

Some local authorities grant multiple site licences, for example so that a licence holder can trade at up to four selected sites per week, typically for a defined time period at each site.

Failure to hold a licence or consent is a criminal offence. The licence or consent must be displayed on the cart and the proprietor must usually wear a badge to indicate that they are licensed. Street trading licences are usually granted for a maximum of 12 months, but are sometimes granted for a single day or six months, and often exclude trading on certain streets, in lay-bys or on highways.

Licences and consents are granted by local authorities in England and Wales under the Local Government (Miscellaneous Provisions) Act 1982, in Scotland under the Civic Government (Scotland) Act 1982 and in London under the London Local Authorities Act 1990. In Northern Ireland, provision for street trading is made by local authorities under the Street Trading (Northern Ireland) Act 2001.

Licence fees typically range from around £35 for an occasional day licence to £700 for an annual licence. Additional fees are often charged for initial licence applications or renewals.

Go to www2.eastriding.gov.uk/business/licences-and-registrations/available-licences/commercial-trading/street-traders for an example of one local authority's street trading licensing requirements.

Mobile coffee cart pitches

Mobile coffee carts are often pitched at visitor attractions, near schools, universities or colleges, town centres, lay-bys and at outdoor events.

Local authorities often publicise details of street trading pitches that become available, along with details of streets and roads where trading is prohibited. Coffee cart proprietors who apply for a pitch may be required to present their application in person to licensing officers at their local authority and provide them with information, including:

- Details of the size of the vehicle from which they propose to trade.
- How they will meet hygiene requirements, such as access to hand-washing facilities when operating.
- How it will benefit the area in which the cart is trading.
- How it will impact on competitors who are located nearby and who offer similar services.

The pitch fee must usually be paid in advance and most local authorities will not reimburse pitch fees in the event of cancellation (of local weekly markets, for example) due to bad weather or poor turnout.

Pitch fees vary by local authority and depending on whether they are permanent or temporary. They are usually charged on a weekly or monthly basis and start from around £175 for one month.

Mobile coffee cart proprietors intending to trade from the car park at a retail park or outside a branch of B&Q, Ikea or Tesco will need to purchase a licence from Retail Concessions,

a private company contracted to manage car parks owned by each retailer. Go to www.retailconcessions.co.uk for more information.

StreetDots also acts as an intermediary between landowners in Broadgate, London, including public authorities, and street food traders, and provides electronic rent, documentation and licensing solutions. For more information and to register as a new trader, go to www.streetdots.co.uk/broadgate.

Food business registration

Under EC Regulation 852/2004 on the hygiene of foodstuffs, all food business operators, including mobile coffee cart proprietors, must register their business premises and coffee cart with the environmental health department of the local authority in the area where the cart is normally kept. This could be the business proprietor's home address if the cart is normally kept there, or a rented catering unit if supplies and the cart are usually kept at that location. The proprietor must notify the local authority about how many coffee carts they operate.

The business proprietor must submit an application for registration at least 28 days before they begin trading. There is a guide to registering a food business at www.food.gov.uk/business-industry/caterers/startingup.

As part of the registration process, proprietors must produce a written food safety management system. The system must be based on Hazard Analysis Critical Control Point (HACCP) principles, which require all staff who prepare and serve coffee and snacks to follow procedures that ensure that the items are safe to consume. Food safety requirements cover personal hygiene and the avoidance of chemical contamination of coffee and snacks, for example by products used to clean coffee carts and equipment. Go to www.food.gov.uk/business-industry/food-hygiene/haccp for information.

After receiving the application for registration, a local authority environmental health officer will inspect the premises, storage areas and coffee carts. They will continue to inspect the premises, carts and any statutory documentation on a regular basis.

The Food Standards Agency (FSA) has published a guide to 'Food Hygiene for Businesses' at www.food.gov.uk/business-industry/caterers/food-hygiene and has a 'Safer Food, Better Business' initiative aimed at small caterers. Go to www.food.gov.uk/business-industry/caterers/sfbb/sfbbcaterers for more information.

Other food safety and hygiene regulations

The General Food Law Regulation (EC) 178/2002 on the hygiene of foodstuffs applies across the UK and has been introduced under the Food Safety and Hygiene (England) Regulations 2013, the General Food Regulations 2004 (which apply in Scotland and Wales) and the General Food Regulations (Northern Ireland) 2004.

Mobile coffee cart proprietors must comply with strict rules regarding the safety, presentation, traceability and withdrawal and recall of food products such as any pre-packed muffins, cakes and bottled drinks that they have purchased from their suppliers (www.food.gov.uk/enforcement/regulation/foodlaw).

To comply with the regulations, proprietors must keep detailed records of their immediate suppliers. These traceability records should include the name and address of the supplier, the nature and quantity of the order and the date of the supply. There is FSA guidance about

food safety, traceability, product withdrawal and recall at www.food.gov.uk/multimedia/pdfs/fsa1782002guidance.pdf.

Food labelling

Coffee cart proprietors must ensure that any pre-packed cakes, muffins and soft drinks they supply comply with the Food Information to Consumers Regulation (EU) 1169/2011 (EU FIC). This Regulation requires them to ensure that all consumers are made aware of the ingredients that have been used in drinks and snacks. In particular, this should include the names of any of the 14 allergens listed in the EU FIC that are often present in the ingredients of drinks, cakes and muffins (which are typically served by coffee carts), such as milk, wheat, soya and nuts.

Allergen information should be provided on cake, muffin and bottled drink labels. A complete list of the 14 allergens named in the EU FIC that customers need to be informed about, if present in cakes, muffins and drinks, is available at www.food.gov.uk/sites/default/files/top-allergy-types.pdf.

The coffee cart proprietor must ensure that any pre-packed cakes, muffins or bottled drinks they supply that they have purchased from external suppliers are labelled with:

- The descriptive name of the cake or muffin.
- A list of ingredients.
- The names of any of the 14 allergens listed in the FIC that are present, such as milk or soya. These should be emphasised by the use of bold or highlighted text or by using a different font.
- The 'best before' or 'use by' date.
- Nutritional information.
- Any special storage conditions.

Local authority trading standards officers in the area where the coffee cart is located enforce the EU FIC under the Food Information Regulations 2014, which apply UK-wide, and can be contacted for guidance about compliance. For an example, go to www.cornwall.gov.uk/business/trading-standards/business-advice/selling-food/?page=22151.

Food hygiene rating schemes

The Food Hygiene Rating Scheme (FHRS, www.food.gov.uk/business-industry/caterers/hygieneratings) is run by almost all local authorities in England, and is a legal requirement in Wales and Northern Ireland under the Food Hygiene Rating (Wales) Act 2013, the Food Hygiene Rating (Wales) Regulations 2013 and the Food Hygiene Rating Act (Northern Ireland) 2016.

A similar scheme, the Food Hygiene Information Scheme (FHIS), is run in Scotland. Go to www.foodstandards.gov.scot/food-safety-standards/food-safety-hygiene/food-hygiene-information-scheme for information.

Coffee carts and storage premises located in local authority areas that participate in the FHRS are inspected and issued with a rating based on their standards of hygiene and food safety.

As part of the FHRS, all coffee cart proprietors are subject to inspections of their premises, in particular the storage areas where supplies are kept, and of the coffee cart vehicle or trailer. Food

safety management systems are also inspected to ensure that they meet the standards required by food hygiene laws. Following inspection by a food safety officer, coffee carts are given a rating from zero to five.

In Wales and Northern Ireland, proprietors are required to display their rating on the carts in a prominent place that is clearly visible to customers. Proprietors of coffee carts in England are not required to display their rating, but it is considered good practice to do so. However, this will be a requirement from 2019 when it is also expected to be introduced in Scotland.

Running the business from a home base

Mobile coffee cart proprietors starting out in business on a very small scale and intending to run their business from a home base should inform their mortgage company or landlord and check that they are allowed to do this under the terms of their mortgage or tenancy agreement. They should also contact their local authority to find out whether they will need change-of-use planning permission to run a business from home.

This is particularly important in certain circumstances, for example if an outbuilding is to be converted and used as a storage unit. Go to www.planningportal.co.uk/info/200130/common_projects/9/change_of_use for more information. Landlords and local authorities may be unwilling to grant permission if, for example, there will be nuisance to neighbours such as noise or parking problems caused by frequent deliveries to the property.

The Small Business, Enterprise and Employment Act 2015 amended the Landlord and Tenant Act 1954 to allow tenants to run a home-based business from a rented residential property under a specific 'home business tenancy' granted by their landlord, as long as it is the kind of business that someone could reasonably be expected to run from their home. Go to www.landlordsguild.com/consenting-to-carrying-on-a-home-business for more information.

Coffee cart proprietors must have pest-control procedures in place and must also prevent pets such as dogs and cats from contaminating areas where tea, coffee, cakes, muffins and other supplies are stored. For more information about the hygiene standards that food business proprietors must meet, go to www.food.gov.uk/sites/default/files/multimedia/pdfs/publication/hygienguidebooklet.pdf.

Anyone running a business based at home will need to find out whether they will become liable for business rates. The Valuation Office Agency has information about rates for a home-based business in England and Wales at www.gov.uk/introduction-to-business-rates/working-at-home. Guidance for Scotland is available at www.mygov.scot/business-rates-guidance/do-i-need-to-pay-rates-if-i-work-from-home and guidance for Northern Ireland can be found at www.nibusinessinfo.co.uk/content/rates-and-your-business-premises.

It is also essential to obtain adequate insurance cover both for the home and for business purposes.

Coffee cart suppliers

Mobile coffee carts can be sourced from suppliers such as:

- The Big Coffee.com (<http://thebigcoffee.com/>).
- Towability (www.towability.com).
- Coffee Latino (www.coffeelatino.co.uk).

- Wilkinson Mobile Catering Systems (www.wilkinsoncatering.co.uk).

Costs range from around £15,000 to £25,000 (excluding VAT) for a new, fully equipped mobile unit and vary depending on whether or not the cab chassis is included in the price.

Second-hand carts are available from around £7,500 to £19,000 (excluding VAT) and can be sourced via the NCASS website (www.ncass.org.uk/ncass_catering_equipment_for_sale.aspx), eBay (www.ebay.co.uk) and Preloved (www.preloved.co.uk).

Carts are generally fitted with shelves, storage space, worktops and appliances such as coffee machine, grinder, water tank and water boiler. Motorised carts typically run on gas or electricity and power is usually supplied via a generator fitted to the cart.

Sourcing supplies

A mobile coffee cart proprietor needs to budget for and source a wide range of supplies from reliable trade suppliers and wholesalers.

Prices (excluding VAT) for typical equipment include:

- Frothing jug (from £3 to £17).
- Spatula (from £4 to £12).
- Milk thermometer (from £6 to £10).
- Coffee tamper (from £10 to £30).
- Topping shaker (from £5 to £10).

Prices (excluding VAT) for typical supplies include:

- Coffee beans (from £66 for 10 kilograms).
- Filter coffee (from £28 for 50 x 50-gram packs).
- Coffee filter papers (from £12 for 1,000).
- Decaffeinated coffee (from £22 for 1 x 500-gram catering size tin).
- Sugar (from £7.50 for 1,000 sachets).
- Hot chocolate (from £30 for 10 x 1-kilogram bags).
- Tea bags (£28 for 1,200).
- Paper cups and lids (from £40 for 1,000).
- Stirrers (from around £3 for 1,000).
- Coffee machine cleaner (from £10 for 900 grams).

Specialist equipment and supplies can be sourced from online retailers such as Caffe Society (www.caffesociety.co.uk), Coffee Hit (www.coffeehit.co.uk/cafe-supplies.html) and the Espresso Shop (www.theespressoshop.co.uk).

Sundries such as tea bags, sugar and packaged snacks can be sourced from nationwide wholesalers including Booker (www.booker.co.uk), Bestway (www.bestway.co.uk) and Costco (www.costco.co.uk), which have outlets throughout England, Wales and Scotland.

Musgrave Marketplace is an example of a wholesaler based in Northern Ireland (<http://musgravemarketplace.co.uk>).

Typically, for the first few months' trading, wholesalers and trade suppliers will only deal with new trade customers using pro forma invoices. Payments must be made on purchase and before delivery of stock. Wholesalers usually carry out credit checks on new customers applying for trade accounts. This includes taking up references, reviewing published accounts (if available) and checking public registers such as County Court Judgments.

Pricing, markups and VAT

Mobile coffee cart proprietors typically mark up the coffee they serve by between 500% and 1,000% on the unit cost per cup.

Some mobile coffee cart proprietors also provide catering services for corporate and other private events, usually charging around £100 per hour for events catering for up to 50 guests. For an example of this type of service, go to www.coffee-rush.com/coffee-rush-at-private-events.htm.

Takeaway hot drinks are standard-rated for VAT. Cold takeaway food, including biscuits and cakes, and cold drinks (excluding bottled water) are zero-rated for VAT. Catering services are also standard-rated for VAT and if the cart is hired out for use at corporate and private events, VAT will be also applicable on the hire charge at the standard rate.

Mobile coffee cart proprietors must register for VAT once their turnover reaches the mandatory threshold. Go to www.gov.uk/government/publications/vat-notice-70114-food/vat-notice-70114-food for more information about VAT rates.

Security and taking payment

Most coffee cart proprietors take payment from customers who buy coffee directly from the cart in cash and a cash float will be required in order to provide change. Proprietors should ensure that the amount of cash kept in the cart is kept to a minimum and use money belts for storing their takings. Money belts can be purchased from suppliers such as www.marketholdings-store.co.uk and www.tradersupplies.co.uk.

A lockable cash box or vehicle safe can be used to keep small amounts of cash securely. Vehicle safes cost around £50 from suppliers such as Safe.co.uk (www.safe.co.uk) and Simply Safes (www.simplysafes.co.uk/car-vehicle-safes).

Many coffee cart proprietors take payment via smartphone apps and keypads. For example, iZettle (www.izettle.com/gb) supplies a contactless reader that can be purchased for around £60 and charges variable rates on a percentage basis depending on sales figures. iZettle also includes bookkeeping tools and sales reports to record transactions.

Coffee cart proprietors often require additional security measures such as alarms and deadlocks to protect stock stored in the cart when parked or left unattended. Specialist suppliers include Matlocks Van Security Locks (www.van-security-locks.co.uk) and Locks 4 Vans (www.locks4vans.co.uk).

Consumer and business protection legislation

Under the Consumer Rights Act 2015, consumers have a right to ask for a replacement or a refund if the coffee, tea, snacks or soft drinks they buy from a coffee cart are not of satisfactory quality or as described.

Under the Consumer Protection from Unfair Trading Regulations 2008, it is an offence for a coffee cart proprietor to mislead or otherwise act unfairly towards consumers. For example, they must not provide misleading information about portion sizes, or the characteristics of the tea, coffee, snacks and soft drinks available, for example by stating that they are 'free-from' gluten or dairy when they are not.

The Business Protection from Misleading Marketing Regulations 2008 make it a criminal offence for coffee cart proprietors to promote their business in ways that are misleading or unfair to other traders. This includes making unfair comparisons between their own business and other coffee carts and coffee shops, for example in relation to the quality and range of beverages or snacks they serve.

Waste disposal and managing customer litter

Under the Environmental Protection Act 1990 (the Act) and the Controlled Waste (Duty of Care) Regulations (Northern Ireland) 2002, the proprietor of a coffee cart has a duty of care to ensure that any trade waste they produce in the course of their business is properly and safely disposed of. Some local authorities provide collection services for general trade waste produced by coffee carts.

Some local authority recycling centres allow small traders to dispose of general trade waste for a charge based on the weight of the waste, for example £25 (excluding VAT) for up to 0.15 tonnes. Go to www.milton-keynes.gov.uk/waste-recycling/commercial-and-business-waste/trade-use-of-community-recycling-centres for an example.

Catering waste, such as used coffee grounds, waste cakes and muffins, can be sent to landfill. Go to www.gov.uk/guidance/how-food-businesses-must-dispose-of-food-and-former-foodstuffs for more information about how to dispose of catering food waste. Waste cup lids and stirrers can also be sent to landfill or separated for recycling depending on the materials they are made from.

Throughout the UK, coffee cart proprietors are also responsible for any litter originating from their pitch or rounds, such as empty coffee cups, lids and stirrers dropped by customers within 100 metres of the point where the cart is stationed. It is best practice for coffee cart proprietors to provide a litter bin alongside the cart. Go to www.binwarehouse.co.uk and www.impbins.com for examples of litter bin suppliers.

If customers' waste is deemed a litter problem by the local authority, the coffee cart proprietor could be issued with a litter enforcement notice under the Act (as amended by the Clean Neighbourhoods and Environment Act 2005) and equivalent legislation in Northern Ireland. More information about proprietors' responsibilities regarding waste and litter is available at www.chichester.gov.uk/CHttpHandler.ashx?id=5673&p=0 and www.daera-ni.gov.uk/sites/default/files/publications/doe/guidance-on-litter.pdf.

Under the Water Industry Act 1991, which applies in England and Wales, the Sewerage (Scotland) Act 1968 and the Water and Sewerage Services (Northern Ireland) Order 2006, waste water and liquid coffee dregs produced by coffee carts is not classed as 'trade effluent'. However, coffee carts are regulated under the Act and any proprietors that are found to have discharged food

scraps such as cake or muffins into the sewers can be prosecuted. Go to www.stwater.co.uk/businesses/trade-effluent/understanding-trade-effluent/ for more information.

Health and safety at work legislation

Under the Health and Safety at Work Act 1974, all employers, and the self-employed, have a duty to ensure the health, safety and welfare of their employees at work, as far as is reasonably practicable. This duty also extends to anyone else who may be affected by their work activities, such as customers and members of the public. In Northern Ireland, the Health and Safety at Work (Northern Ireland) Order 1978 applies.

Under the Management of Health and Safety at Work Regulations 1999, all employers, and the self-employed, are required to undertake a risk assessment of their work activities and workplace and to provide employees with adequate health and safety training. Risk assessments should include the coffee cart, the premises where stock is stored, pitches where the cart is located, and the roads it travels on to reach pitches. They must also provide employees with adequate health and safety training. The risk assessment should take into account issues such as fire and electricity hazards, and managing customer safety risks associated with the location of the pitch itself, such as busy roads or traffic.

According to the Health and Safety Executive (HSE), the main risks associated with working in a food business such as a mobile coffee cart are slips and trips, dermatitis, burns and scalds, and musculoskeletal conditions caused by lifting. The HSE has published a guide to health and safety for catering services at www.hse.gov.uk/catering/index.htm, which will also be useful for mobile coffee cart proprietors.

Under the Control of Substances Hazardous to Health Regulations 2002 (COSHH) and the Control of Substances Hazardous to Health Regulations (Northern Ireland) 2003 (COSHH), coffee cart proprietors must have health and safety measures in place to protect themselves, any employees and customers from health risks arising from exposure to potentially harmful substances that contain chemical irritants, such as cleaning fluids and disinfectants used for cleaning coffee carts.

According to guidance from the HSE, coffee cart proprietors must ensure that areas used for storing cleaning products on the premises where stock and equipment are kept are well organised and well ventilated. Containers should be clearly labelled and heavier containers stored on lower shelves. Go to www.hse.gov.uk/pubns/guidance/sr24.pdf to view the guidance.

Under the Electricity at Work Regulations 1989, coffee cart proprietors are responsible for ensuring that electrical appliances, such as kettles, are properly maintained and regularly tested for safety through PAT (portable appliance testing). Go to www.hse.gov.uk/electricity/faq-portable-appliance-testing.htm for information.

Under the Manual Handling Operations Regulations 1992, coffee cart proprietors must assess the risk of injury to themselves and their employees and ensure that any unnecessary lifting is avoided, or take measures to reduce the risk of injury, for example by dividing large loads into smaller boxes.

Under the Regulatory Reform (Fire Safety) Order 2005 and equivalent legislation in Scotland and Northern Ireland, it is a legal requirement for coffee cart proprietors to install appropriate fire detection and prevention equipment at their premises and on their cart.

The Reporting of Injuries, Diseases and Dangerous Occurrences Regulations 2013 (RIDDOR) and equivalent legislation in Northern Ireland require coffee cart proprietors to report certain

accidents and injuries in England, Wales and Scotland to the HSE or the Northern Ireland Health and Safety Executive (HSENI). In general, an incident is reportable if it involves an injury that results in the person concerned being taken directly to hospital.

Under the Health and Safety (First-Aid) Regulations 1981, coffee cart proprietors are required to provide first-aid equipment for staff, which as best practice should be carried on the cart. First-aid kits cost from around £10 and can be sourced from online suppliers such as Eureka! Direct (www.eurekadirect.co.uk/First-Aid-Supplies) and Safety First Aid (www.safetyfirstaid.co.uk).

Proprietors and staff who handle and serve coffee and other drinks and snacks, and therefore wash their hands frequently, are at increased risk of dermatitis and skin disease through regular contact with water and soap. The HSE provides advice on preventing dermatitis at www.hse.gov.uk/skin.

The Workplace (Health, Safety and Welfare) Regulations 1992 stipulate that employers must ensure that their workplace meets the health, safety and welfare needs of all members of their workforce, including those with disabilities.

Trade associations

Membership of a trade association can provide a wide range of business benefits. Relevant associations include:

- The Nationwide Caterers Association (NCASS, www.ncass.org.uk), which is the UK trade body representing mobile caterers, including mobile coffee cart proprietors. Membership benefits include food safety and hygiene training, discounts on public liability insurance and a listing in the NCASS caterers directory. Standard membership for a mobile caterer such as a coffee cart proprietor costs around £20 per month.
- The Beverage Standards Association (BSA, www.beveragestandardsassociation.co.uk), which is a trade body representing retailers of beverages in the UK. Membership benefits include networking and promotion opportunities, barista training and information about the food and drink sector. The annual membership fee for a retailer with one outlet is £71 (excluding VAT).
- The Specialty Coffee Association (SCA, <https://sca.coffee/>), which is a professional body representing baristas and retailers of coffee. Benefits of membership include magazine and newsletter subscriptions, access to recent research reports, global events and conferences, and discounts on the price of advertising in SCA publications and online. The annual membership fee for a small business (with a turnover of less than \$1 million) is €285 (excluding VAT).

Promotion

Opportunities for promoting a mobile coffee cart service include:

- Establishing a customer base by trading from certain locations or pitches at regular times, for example near train or bus stations during key commuter travelling times.
- Operating a loyalty card scheme to reward regular customers, for example by issuing a card that is stamped each time a hot drink is purchased and offering a free drink after a certain number of stamps has been collected. Custom-made loyalty cards can be sourced from

suppliers such as Vistaprint, which sells basic matt-finish cards for around £15 (excluding VAT) for 250 (www.vistaprint.co.uk/loyalty-cards.aspx).

- Offering breakfast deals comprising a snack and a hot drink to attract early morning trade.
- Networking and building contacts with other local business owners and managers to encourage lunchtime orders or beverage and snack catering for business events.
- Contacting organisers of county shows, festivals, fetes and sporting events, as well as local authorities, to apply for pitches at outdoor events. NCASS publishes its Outdoor Events Directory priced at £49 (www.outdooreventsdirectory.co.uk).
- Approaching organisations such as the National Trust (www.nationaltrust.org.uk) and English Heritage (www.english-heritage.org.uk), which may offer catering contracts for summer and winter festivals and events based at their properties.
- Creating a five-minute video demonstration of a coffee-making technique, uploading it onto online video-sharing websites such as YouTube and including a link back to the business' website. Go to www.youtube.com and enter 'mobile coffee cart' in the search box for examples of other coffee cart proprietors doing this.
- Creating a Facebook business page to encourage customer referrals. Facebook pages can be customised with the coffee cart's details, logo and other information, and regularly updated with photos, trends, articles and special offers. Go to <https://en-gb.facebook.com/theweecoffeecart/> and <https://en-gb.facebook.com/ThePinkCoffeeCart/> for examples of other coffee cart proprietors doing this. Go to www.facebook.com/business for further information about how to use Facebook for business promotion.
- Uploading images of the coffee cart and the drinks supplied to photo-sharing websites such as Pinterest (www.pinterest.com), Twitter (<https://twitter.com>) and Instagram (www.instagram.com/?hl=en). Go to www.pinterest.com and enter 'coffee cart' in the search box for examples of other coffee cart proprietors doing this.
- Advertising in the hard copy and online versions of local business directories such as Yellow Pages (www.yell.com) and Thomson Local (www.thomsonlocal.com).

Insurance

A mobile coffee cart proprietor requires a number of insurance policies, including:

- Public liability insurance, which covers the business against claims for compensation from customers, suppliers and members of the public injured or adversely affected as a result of its activities.
- Professional indemnity insurance, which covers against claims of negligence (for example by failing to provide information about potential allergens in ingredients used in beverages and snacks they have supplied).
- Employers' liability insurance, which is mandatory as soon as the business employs staff.
- Legal expenses insurance, which provides cover for pursuing or defending claims arising from contractual disputes with suppliers, or to defend employment tribunal cases.

- Cover for damage and theft of the coffee cart, which must include a minimum of third-party cover. Cover can also be obtained for theft of stock such as coffee and tea ingredients, snacks and bottled drinks left in the cart while it is parked or unattended.
- Building and contents cover, which will be needed to cover the premises where stock is stored, office and IT systems, supplies and stock against accidental damage, deterioration and spoilage (for example due to the power supply to the premises and fridges failing), fire, flood and theft.
- Cover for business interruption and loss of trade, for example resulting from fire, flood or power failure at the storage premises, breakdown of the coffee cart vehicle, or the proprietor being unable to trade due to illness.
- Cover for the theft of stock or cash by staff, as well as cover for the loss of cash and cheques from the premises or cart.

Specialist insurance for mobile coffee carts is available from insurers and brokers such as NCASS (www.ncass.org.uk/insurance-area/insurance-home) and Cater N Sure (www.caternsure.co.uk).

Legislation

This section provides an at-a-glance list of the legislation that mobile coffee cart proprietors must comply with. Professional advice about the impact of legislation should always be taken before making any business decisions.

Relevant legislation includes the following:

Food safety and hygiene

- EC Regulation 852/2004 on the hygiene of foodstuffs covers registration of food business premises, cleanliness, provision of equipment and facilities, and temperature control. It introduced the concept of Hazard Analysis Critical Control Point (HACCP), which involves documenting a food safety management system.
- The Food Safety and Hygiene (England) Regulations 2013, and the General Food Regulations 2004 and Food Hygiene Regulations 2006, which apply in Scotland, Wales and Northern Ireland, require that items such as coffee, tea and snacks supplied from a coffee cart are safe to consume, that information about ingredients does not mislead customers, that business proprietors can trace the origin of their supplies and that they withdraw or recall any unsafe items or ingredients.
- The Food Information Regulations 2014, which have been introduced in the UK under the Food Information to Consumers Regulation (EU) 1169/2011 (EU FIC), extend food-labelling laws and place additional legal obligations on coffee cart proprietors in relation to the provision of allergen and nutrition information on the packaging of pre-packed drinks and snacks.

Consumer and business protection

- Under the Consumer Protection from Unfair Trading Regulations 2008 and the Consumer Protection from Unfair Trading (Amendment) Regulations 2013, it is an offence for a coffee cart proprietor to mislead or act unfairly towards consumers, for example by providing

misleading information about portion sizes, or the characteristics of drinks and snacks available, such as stating that they are 'free-from' gluten or dairy when they are not.

- Under the Consumer Rights Act 2015, consumers are entitled to ask for a replacement or refund if coffee and other items bought from a mobile coffee cart are not of satisfactory quality or not as described.
- The Business Protection from Misleading Marketing Regulations 2008 make it a criminal offence for coffee cart proprietors to promote their services in ways that are misleading or unfair to other traders. This includes making unfair comparisons between their own business and other mobile coffee carts or coffee shops, for example in relation to the quality and range of the drinks they serve.

Health and safety at work

- Under the Health and Safety at Work Act 1974, all employers, and the self-employed, have a duty to ensure the health, safety and welfare of their employees at work, as far as is reasonably practicable. This duty also extends to anyone else who may be affected by their work activities, such as customers and members of the public. In Northern Ireland, the Health and Safety at Work (Northern Ireland) Order 1978 applies.
- The Management of Health and Safety at Work Regulations 1999 require all employers to carry out a risk assessment of their workplace and work activities and to provide adequate health and safety training for employees. In Northern Ireland, the Management of Health and Safety at Work Regulations (Northern Ireland) 2000 apply.
- The Control of Substances Hazardous to Health Regulations 2002 (COSHH) require employers to have health and safety measures in place to protect themselves, any employees and customers from health risks arising from exposure to harmful substances (for example cleaning chemicals that can cause skin irritations). In Northern Ireland, the Control of Substances Hazardous to Health Regulations (Northern Ireland) 2003 (COSHH) apply.
- The Manual Handling Operations Regulations 1992 require coffee cart proprietors to assess the risk of injury to themselves and their employees and to ensure that any unnecessary lifting is avoided, or take measures to reduce the risk of injury.
- Under the Electricity at Work Regulations 1989, coffee cart proprietors are responsible for ensuring that electrical appliances, such as kettles, are properly maintained and regularly tested for safety through PAT (portable appliance testing). The Regulations apply in England, Scotland and Wales. In Northern Ireland, similar provisions are made under the Electricity at Work Regulations (Northern Ireland) 1991.
- The Health and Safety (First-Aid) Regulations 1981 and the Health and Safety (First-Aid) Regulations (Northern Ireland) 1982 require most UK employers to provide first-aid equipment for employees, such as a first-aid kit, on the cart.
- The Regulatory Reform (Fire Safety) Order 2005 requires coffee cart proprietors to install appropriate fire detection and prevention equipment on their premises and on the cart. Similar requirements apply in Scotland and Northern Ireland.
- The Reporting of Injuries, Diseases and Dangerous Occurrences Regulations 2013 (RIDDOR) and equivalent legislation in Northern Ireland require mobile coffee cart proprietors to

report certain workplace accidents and injuries to the HSE or the Northern Ireland Health and Safety Executive (HSENI).

- The Workplace (Health, Safety and Welfare) Regulations 1992 and Workplace (Health, Safety and Welfare) Regulations (Northern Ireland) 1993 place a duty on employers to ensure that the workplace meets the health, safety and welfare needs of all employees, including those with disabilities.

Waste disposal

- The Environmental Protection Act 1990 and the Controlled Waste (Duty of Care) Regulations (Northern Ireland) 2002 place a legal duty on coffee cart proprietors to ensure that any trade waste they produce in the course of their business is properly and safely disposed of.
- Under the Water Industry Act 1991, which applies in England and Wales, the Sewerage (Scotland) Act 1968 and the Water and Sewerage Services (Northern Ireland) Order 2006, waste water and liquid coffee dregs produced by mobile coffee carts is not classed as 'trade effluent'. However, coffee carts are regulated under the Act and any proprietors that are found to have discharged food scraps such as waste cake or muffins into the sewers can be prosecuted.

Local authority regulation

- The Local Government (Miscellaneous Provisions) Act 1982, which specifies the conditions under which street trading licences required by mobile coffee cart proprietors are granted in England and Wales. The Civic Government (Scotland) Act 1982 applies in Scotland, and provision for street trading in Northern Ireland is made by local councils under the Street Trading (Northern Ireland) Act 2001.

Further information

UK Market Synopsis 092 Food and Grocery Retail

BOP086 Mobile Takeaway

BOP129 Ice Cream Van

BOP391 Coffee Shop

Useful contacts

Beverage Standards Association (BSA)

Tel: (07944) 161785

Website: www.beveragestandardsassociation.co.uk

Specialty Coffee Association (SCA)

Tel: (01245) 426060 (UK office)

Website: <https://sca.coffee>

Nationwide Caterers Association (NCASS)

Tel: (0121) 603 2524

Website: www.ncass.org.uk

Food Standards Agency (FSA)

Tel: (020) 7276 8829

Website: www.food.gov.uk

DISCLAIMER While all reasonable efforts have been made, the publisher makes no warranties that this information is accurate and up-to-date and will not be responsible for any errors or omissions in the information nor any consequences of any errors or omissions. Professional advice should be sought where appropriate.

Cobweb Information Ltd, Unit 9 Bankside, The Watermark, Gateshead, NE11 9SY.

Tel: 0191 461 8000 Website: www.cobwebinfo.com