

## REQUIREMENTS FOR TEMPORARY FOOD STALLS

### GENERAL:

1. All food stalls are to comply with the *Food Act 2008*, *Food Regulations 2009* and Australia New Zealand Food Standards Code.
2. All food businesses must hold a "Verification of Notification" or "Certificate of Registration" issued by a Local Council.

### STALL CONSTRUCTION:

3. A food stall must have a roof and three sides. A tent or marquee that is flyscreened is ideal for the preparation of food. Cooking of food where naked flames are used should be carried out in the open air.
4. Where a food stall is erected on unsealed ground, a suitable impervious material should be laid over the ground area of the stall, e.g. a ground sheet or tarpaulin.
5. All stall counter surfaces shall be smooth, durable and impervious. Surfaces can be covered with plastic or plastic table cloths to meet this requirement. Surfaces that cannot be easily cleaned, such as wood, will not be accepted.

### FOOD HANDLING AND PROTECTION OF FOOD:

6. Food must always be protected from contamination by dust, flies and other insects, vehicle fumes and other similar pollutants. Food must **NOT** be able to be touched by the customer. All food on display must be either:
  - wrapped or packaged;
  - completely enclosed in a suitable display cabinet; or
  - be protected by a physical barrier such as perspex glass, sneeze guard or clear plastic siding to the stall.
7. Any food which is given away as "samples" must be distributed in a supervised manner, which is given out off a tray or plate by a staff member.
8. Only use single use, disposable eating and drinking utensils and make sure they are protected and clean before use. Food handlers should wear disposable plastic type gloves at all times when handling food.
9. Assign separate food handler duties e.g. money handling to prevent cross contamination.
10. All food stored inside the stall should be kept at least 750mm off the ground and covered, or in closed plastic or food grade containers.
11. Use squeeze type dispensers or individual sealed packs for sauce, mustard etc (not open bowls).
12. Food handlers must not smoke cigarettes etc. while serving at the stall or preparing food.

### WASHING FACILITIES:

**NOTE:** Stalls only selling pre-packaged, low risk cakes (without fresh cream or custard), jams, chutneys and tinned or bottled food which do not need refrigeration do not need washing facilities.

13. Separate hand washing facilities and equipment washing facilities must be provided for each stall, e.g. two plastic bowls big enough for washing hands and utensils. A supply of hot and

cold water must be immediately available to the food stall, e.g. 20L containers with scheme water, plus a container of hot tap water, electric kettle, urn, or saucepan and gas hotplate etc.

14. Food stalls inside a building should have access to a kitchen sink and hand basin with hot and cold water and employ antibacterial soaps and sanitisers. Disposable hand towels and liquid soap must be provided next to the washing facilities.

#### **FOOD TEMPERATURE CONTROL:**

15. All foods prepared at the stall such as sandwiches, burgers, hot dogs etc. must be sold immediately, otherwise a food warmer or food display maintaining the food at a temperature of at least 60°C (hot foods), or below 5°C (cold foods), must be provided. A probe thermometer must be available. Pre-cooked chicken and pre-cooked rice must not be sold.
16. Raw or cooked foods containing fresh cream or meat including burgers, steaks, chicken and custard etc, which would normally be stored in a fridge, must be kept chilled e.g. portable fridges or eskies with plenty of ice. No homemade products are allowed without previous approval from a Local Council.

#### **FOOD LABELLING:**

17. Pre-packaged food, including cakes, jams, chutneys etc should comply with the labelling provisions in the Food Standards Code. Food sold from fundraising stalls by charitable or community groups on a once off basis are still required to provide a label within and advise customers if foods contain potential allergens.

#### **RUBBISH DISPOSAL:**

18. Provide sufficient 240L rubbish bins with lids next to food stalls (also for customer use). Full bins must be emptied or replaced and bin liners or plastic rubbish bags should be used.
19. Dirty water must be poured down a sink or drain and not thrown on the ground. Please arrange for the safe disposal of sewerage and waste water into a toilet or other council-approved location. Used oil, grease and fat must be disposed in fat drums and removed by approved contractors.

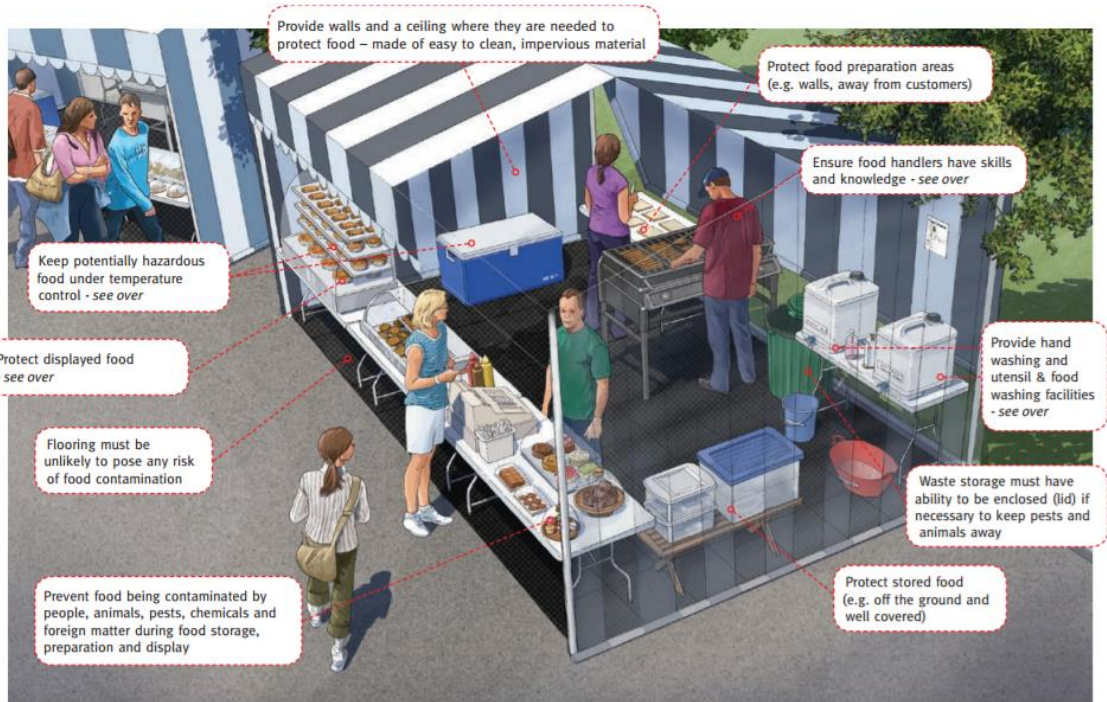
#### **SAFETY:**

20. The use of gas appliances in a tent or marquee will require adequate ventilation and should be located facing outside of the stall. Ensure sufficient clearances are provided from the gas appliance. The required clearances include 600mm for deep fryers and solid grill plates, 1050mm from hotplates and rangers and 1350mm from Chinese cooking tables, griddles and BBQs char grills. Provide one 4.5kg E dry chemical powder fire extinguisher for cookers and BBQs and a fire blanket for hot oil fryers.
21. Any ropes or pegs used must be placed and clearly identified to reduce the risk of slips trips and falls. Structural certification is required for tents, marquees or stages greater than 55m<sup>2</sup>.
22. Electrical cords and generators need to be protected from the public. All electrical cords and equipment must be safety tested by a qualified Electrician and have a current safety tag valid for a minimum of three months attached before use and connection to power supply.
23. Food stalls must comply with *Environmental Protection (Noise) Regulations 1997* and not to cause a nuisance to patrons.

The abovementioned information is issued with reference to the relevant legislation and codes of best practice. Failure to comply with the Food Standards Code adopted under the *Food Act 2008* may result in the issue of on the spot infringement notices, prohibition orders or improvement notices.

**REMEMBER FOOD SAFETY IS IN YOUR HANDS!**

## GUIDE FOR THE DESIGN AND OPERATION OF A TEMPORARY FOOD PREMISES (STALL)



This document is for guidance only and is not legally binding. Each premises will be assessed on its own individual food safety risks by the relevant local enforcement agency. Other requirements may also apply (e.g. LPG use, fire control, waste disposal) – seek advice from your local enforcement agency.

| Hand washing facilities  | Utensil and food washing facilities   | Food handlers   |
|--|---|---|
| <p>Container of sufficient size (e.g. 20 litres) with tap and potable water (warm running water is required unless written approval from enforcement agency)</p> <p>Liquid soap and paper towels</p> <p>Container for waste water. The waste water is to be disposed of appropriately (e.g. to sewer or without risk of entering stormwater/waterways)</p> | <p>Container of sufficient size (e.g. 20 litres) with tap and potable water</p> <p>Hot water and/or food grade chemical sanitiser for sanitising if needed</p> <p>Provide separate washing and rinsing containers for food and for utensils, as needed</p>  | <p>Ensure food, utensils and food contact surfaces are not contaminated by hands, hair, jewellery, wounds, coughs, etc.</p> <p>Clean person, attire and habits</p> <p>No smoking in stall</p> <p>Money and food handled separately</p> <p>Must have skills &amp; knowledge in food safety and food hygiene matters</p> <p>Exposed wounds covered with waterproof covering</p> <p>Avoid unnecessary contact with food by using utensils or gloves</p> <p>Hands must be washed whenever they are likely to contaminate food</p> |
| Food display, single use items and condiments  | Temperature control of potentially hazardous food   |   |
| <p>Protect displayed food from contamination (e.g. using lids, cling wrap or sneeze barriers)</p> <p>Protect single use utensils from contamination (e.g. store handle up) and do not reuse</p> <p>Clean the outside and top of dispenser bottles and do not top-up bottles</p> <p>Provide separate serving utensils for each self-serve food</p>          | <p>Cold food – ensure 5°C or below</p> <p>Hot food – ensure 60°C or above</p> <p>Check food temperature with thermometer (accurate to +/- 1°C)</p> <p>Please seek advice from your local enforcement agency if planning to use an alternative to appropriate temperature control for display of potentially hazardous food.</p> |   |