

INFORMATION SHEET

TEMPORARY FOOD STALLS/ PREMISES

The following information has been prepared to assist all food stallholders with the health requirements to safely operate your food stall at a one-off event.

General information

All stallholders must arrange for equipment (bain-maries, cookers), utensils, lighting, cleaning facilities, potable water, supplies of ice or a cool room, waste water disposal, garbage disposal and access to toilets. Larger events may provide some of the above facilities. Check with the event organisers for details.

All persons preparing, handling or serving food for sale should have sufficient knowledge of food safety and have the skills to handle food safely. They must also understand the requirements for personal hygiene when preparing/ cooking the food.

Transporting food to the site

- Potentially hazardous food must be transported under temperature control (5°C or below for cold foods, or 60°C or above for hot foods)
- The vehicle used for transporting food to the event must be clean and animal free
- Chemicals must be packaged separately and transported so that there is no likelihood that food will be contaminated
- All food and ingredients must be protected from contamination eg. food grade containers

Stall Preparation

- Make sure your area is clean prior to food preparation
- There should be a floor covering placed on the ground e.g. tarpaulin, must be laid over the ground under the stall
- There must be 3 walls set up on your stall/ marquee to prevent any potential contamination from coming into contact with the food eg. dust
- Clean and sanitised equipment is to be used only
- No smoking during food preparation
- Clean clothing must be worn, hair tied back, and preferably a clean hat should be worn
- Only food handlers and servers are allowed in the area during food preparation – no animals or children are allowed in the area
- Have a thermometer on-site to monitor the temperature of hot and cold foods

Handwashing Facilities

- Have an easily accessible hand wash basin that is placed where all food handlers can access
- A water dispenser and bucket can be used as a portable hand wash basin. Make sure there is a supply of soap and paper towels
- All food handlers shall wash their hands before, during and after food preparation/ service occurs
- If activities are changing eg. cash handling/ cooking, then good hand hygiene shall be practiced

Preparing and cooking food safely

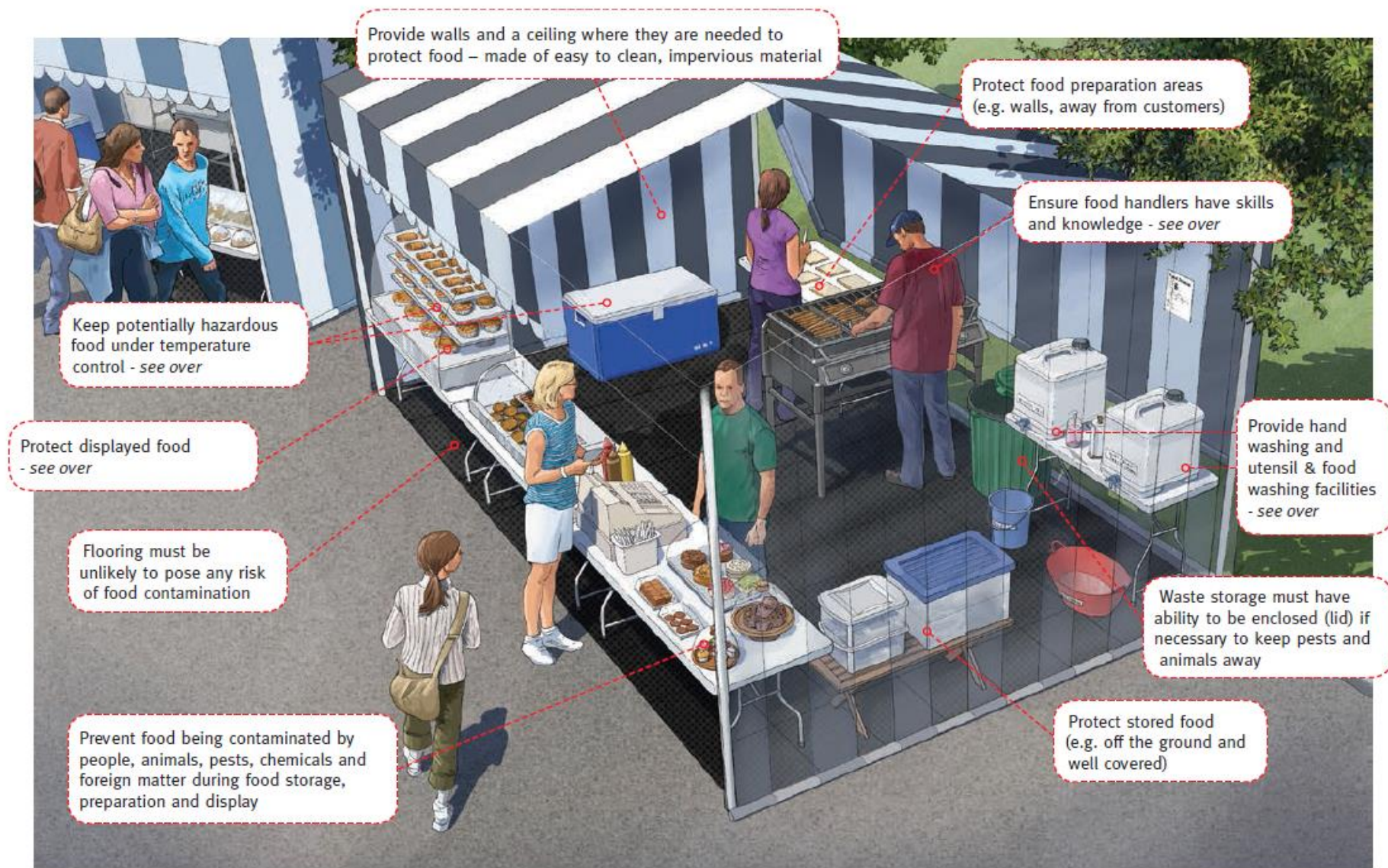
- Food must be prepared in a commercial kitchen registered with the City or on-site, the day of the event
- Stock should be purchased and prepared with as minimal handling as possible
- All food and drinks should be stored off above the ground in sealed, impervious containers
- Potentially hazardous foods* should be stored and transported under temperature control until they are required to be prepared/ processed
- Check any food and drink products to ensure there is no damage to the packaging and that they are within date
- Separate hand washing and utensil washing facilities are to be provided within the stall e.g. two plastic dishes of sufficient capacity for adequate cleaning
- Handle food with clean utensils. Use separate equipment to handle raw and cooked meats. Hands must be washed after handling raw meats
- Always store and handle raw and cooked food separately to prevent cross contamination. Use separate utensils for raw and cooked foods. This will also assist to avoid cross contamination
- Cover food to protect it from contamination
- Whenever possible, single-use (disposable) utensils such as knives, forks, plates and cups should be used and thrown away after use
- Use clean dry utensils for severing the food – never place cooked meat back on the trays that held the raw meat.
- Prepare the food for immediate sale and consumption, i.e. do not prepare in advance. This ensures they are at a safe temperature (above 60oC) when consumed.
- Where open flame cooking is carried out, a fire extinguisher and fire blanket is to be kept at the stall
- Ensure you remove all solid and liquid waste from your stall. Consider how you will dispose of any waste after the event

*Potentially Hazardous Food means foods that need to be kept at certain temperatures to minimise the growth of harmful bacteria in the food or to prevent the formation of toxins in the food. Eg: raw and cooked meat & seafood, dairy products, food with eggs, beans or nut products

Further Information

If you have any questions regarding the health requirements to operate a food stall, please contact Environmental Health Services on (08) 9021 9600.

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

Container of sufficient size (e.g. 20 litres) with tap and potable water (warm running water is required unless written approval from enforcement agency)

Liquid soap and paper towels

Container for waste water. The waste water is to be disposed of appropriately (e.g. to sewer or without risk of entering stormwater/ waterways)



Utensil and food washing facilities

Container of sufficient size (e.g. 20 litres) with tap and potable water

Hot water and/or food grade chemical sanitiser for sanitising if needed

Provide separate washing and rinsing containers for food and for utensils, as needed

Food handlers

Ensure food, utensils and food contact surfaces are not contaminated by hands, hair, jewellery, wounds, coughs, etc.

Clean person, attire and habits

No smoking in stall

Money and food handled separately



Must have skills & knowledge in food safety and food hygiene matters

Exposed wounds covered with waterproof covering

Avoid unnecessary contact with food by using utensils or gloves

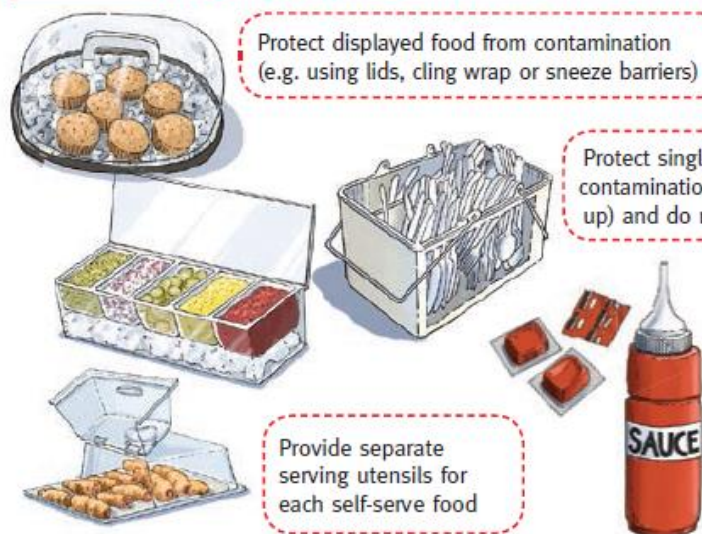
Hands must be washed whenever they are likely to contaminate food

Food display, single use items and condiments

Protect displayed food from contamination (e.g. using lids, cling wrap or sneeze barriers)

Protect single use utensils from contamination (e.g. store handle up) and do not reuse

Clean the outside and top of dispenser bottles and do not top-up bottles



Temperature control of potentially hazardous food

Cold food – ensure 5°C or below

Check food temperature with thermometer (accurate to $\pm 1^{\circ}\text{C}$)

Hot food – ensure 60°C or above



Please seek advice from your local enforcement agency if planning to use an alternative to appropriate temperature control for display of potentially hazardous food.