

# Temporary food premises (stalls)



June 2018

Environmental Health Services

## Structural and operational advice for temporary food premises

All food stalls operators must have in their possession a valid:

- *Food Act 2008 certificate of food business registration or*
- *Food Act 2008 verification of notification certificate*

The following advice is based on information contained in the *Food Act 2008*, *Food Regulations 2009* and the Food Standards Code ([www.foodstandards.gov.au](http://www.foodstandards.gov.au)) All food business operators are expected to be familiar with the requirements contained in the legislation and code.

### Food protection

Food on display is to be protected from contamination. Physical barriers shall be provided such as sneeze guards, covered containers, covers or wrapping. Consider displaying product at rear of stall.

Exceptions:

- produce – whole fruit and vegetables where it is considered that those products will be washed or peeled prior to consumption OR
- if unsure contact the Shire's Environmental Health Services.

Bain-maries and refrigerated displays must be fully enclosed.

### Cold Storage

By mechanical refrigeration:

- Meat products;
- Seafood/freshwater products;
- Dairy products (all animals milk/cheese/butter etc.) Ref: Food Standard 4.2.4.

By Ice:

- Display / not for sale products only;
- Packaged drinks;
- Simple BBQ – e.g. sausage sizzles;
- Milk in small quantities associated with hot drinks.

A thermometer with a probe must be on site to check food storage temperatures.

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## Minimise contamination

Care shall be taken to prevent contamination of one food from another, particularly between raw and cooked or ready-to-eat foods. This can be achieved by storing the food in separate areas, by the use of separate containers and utensils, by frequently washing hands/changing gloves, and by separate staff handling raw and cooked or ready-to-eat foods;

Clothing must be clean and appropriate for the activity. Separate tasks such as handling money from the handling of food;

All condiments such as sauce, mustard, etc., shall be contained in squeeze type dispensers or in individual sealed packs;

Disposable eating and drinking utensils only shall be used. Such utensils must not be left open to contamination and must not be washed and reused. This includes straws;

Food tastings/samples must be supervised and tooth picks or similar used to protect from contamination.

## Small structure

Unless the food is shelf stable, pre-packaged or produce (fruit/vegetables), the **stall is to have provision to be enclosed** with a roof, and three sides (**unless it is contained within a similar structure**). These are to be covered with plastic sheeting, vinyl, and netting or as approved by an Environmental Health Officer.

The stall must provide adequate space for the activity and have sufficient bench area to minimise storage of equipment and product at ground level.

Stalls must provide protection against the contamination of food by flies, dust, dirt, direct sun, human breath or smoke.

All equipment and fixtures are to be smooth, impervious, able to be effectively cleaned and free from cracks and crevices.

If the ground surface is of a sandy or dusty nature, it shall be covered with heavy duty canvas, plastic or rubber matting.

All items required to be provided shall be available and operational prior to trading.

## Washing facilities and cleaning

If only pre-packed food or produce (fruit/veg) is sold, a washing up facility is not required. All other operators will need to provide separate hand washing facilities and utensil washing facilities within the stall. Warm water, detergents and food grade sanitiser are to be available at the stall. An urn or kettle is acceptable to provide warm water.

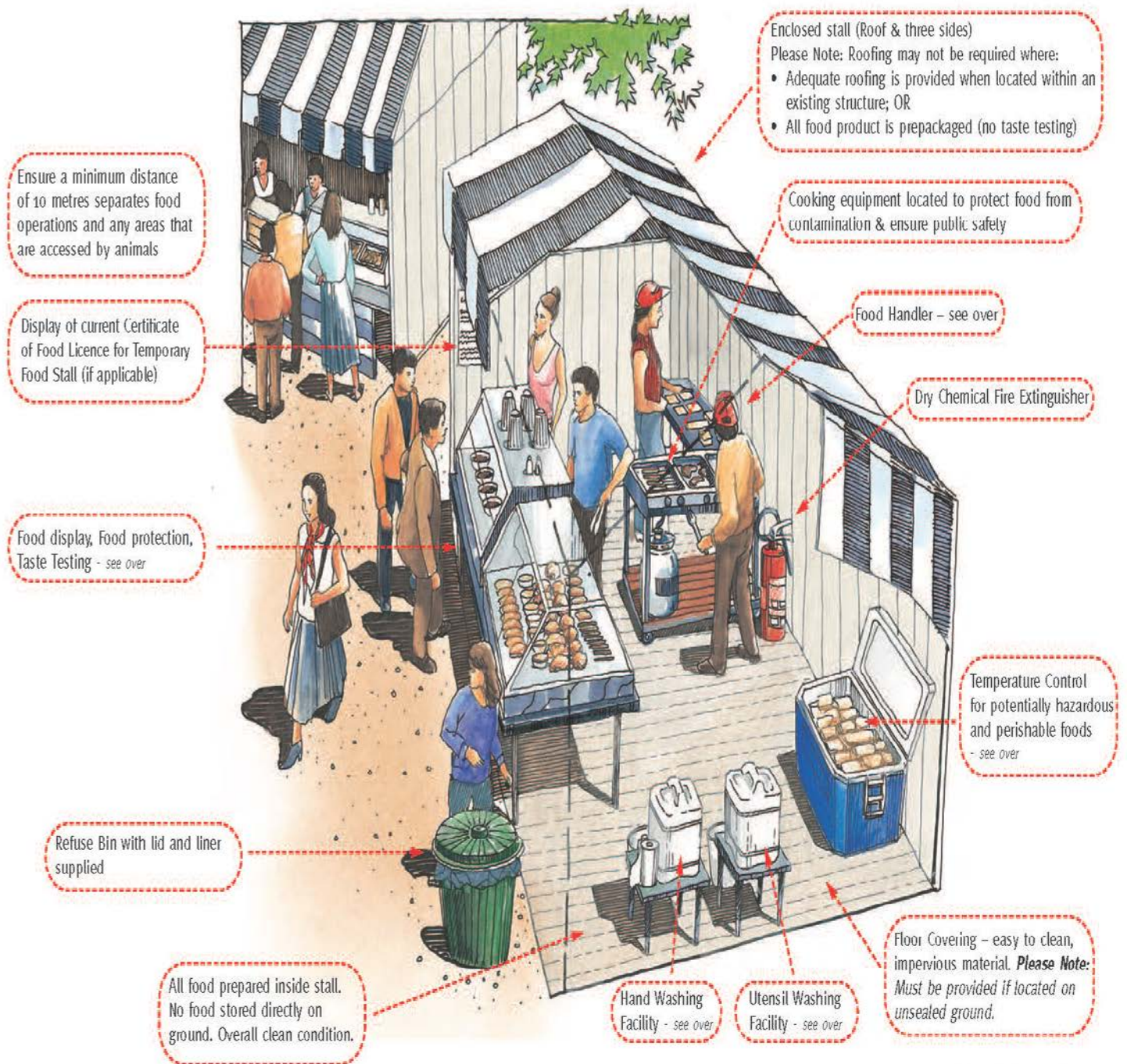
Minimum hand washing requirements are a large water container with a tap at its base or similar. Another container, such as a bucket, should collect the wastewater, to keep the site dry and clean. A supply of liquid soap and paper towels must be provided. Supply a bin for used towels.

Minimum equipment washing facilities are to consist of at least a bowl that is of a sufficient capacity for adequate cleaning. The water in the bowl is to be emptied frequently. Detergent must be provided at the bowl. It is advisable to provide a bench or worktop adjacent to the sink for draining/storing washed equipment.

Wastewater is not to be deposited into storm water drains or onto grass or paved areas.

**For more information, contact Shire's Environmental Health Services on 9780 5255**

## ARTISTS IMPRESSION – MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



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