

GUIDELINES FOR TEMPORARY FOOD STALLS

A Temporary Food Stall is a stall associated with the preparation and selling of food items at “one- off” events, such as at a fair or fundraising sausage sizzle. These operations are considered a high public health risk because of their inherent lack of facilities, and therefore some precautions and standards are to be adhered to. The following information provides guidelines on what approvals are required for your stall, to what standards the stall is to be designed to, and good food handling practices.

1. APPROVAL.

Approval must be sought from Council to operate a food stall within the Shire of Waroona as per the *Food Act 2008*. To do this simply submit an Application for Temporary Food Stall to the Shire office at least **14 DAYS BEFORE THE EVENT**. Failure to submit an application before the event constitutes operation of an unregistered food business where penalties apply pursuant to the *Food Act 2008*.

Alternatively, a full annual registration can be sought at \$300 per annum (high risk). This may be appropriate if you conduct operations quite frequently throughout the year.

Non Profit Community Organisations may be exempt from fees. These are organisations such as Red Cross, Scouts, Salvation Army, or any fund raising/charitable event. Be aware this does NOT include raising money for clubs, events, excursions, etc. An example of an event NOT exempt would be the local football club raising money for them to attend an away game, or an end of season excursion. Please contact the Manager Environmental Health & Building Services if you believe you may be exempt.

2. FOOD TYPES

No pre-cooked or potentially hazardous foods, such as meat, chicken and rice, are permitted unless prepared in accordance with the *Food Act 2008* and *Food Safety Standards*. Under this legislation these products may be prepared in a residential premises for once-off community or charitable events. All food safety precautions as detailed in this brochure are to be adhered to. When considering what foods to sell at your stall you should consider what temperature control you have available for both transport and whilst at your stall.

No food preparation may be undertaken at the food stall.

3. CONSTRUCTION

- The food stall shall consist of a structure of which the roof and three sides are covered with plastic sheet, vinyl or other approved material.
- Where a food stall is erected on unsealed ground a suitable impervious material shall be laid over the ground area of the stall.
- Food handling areas and stalls must be kept a minimum of 10 metres from toilets, roads, and storage of fertilisers, manures, and chemicals.
- A fire extinguisher of adequate size shall be provided convenient to every stall where open flame cooking is carried out.
- Where cooking is carried out adequate provisions shall be made to protect the stall walls and roof from heat, flame and splashing.
- All heating and cooking equipment, including open flame barbeques and cook plates, shall be located within the stall or otherwise suitably protected from contamination.

4. PROTECTION OF FOOD

- Disposable eating and drinking utensils shall only be used.
- All food shall be stored at least 750mm above the ground and covered or stored in enclosed containers.
- Food shall not be displayed so as to be openly accessible to the public. A physical barrier shall be provided by means of sandwich display type counters, Perspex glass sneeze guards or clear plastic siding to the stall.
- All condiments such as sauce, mustard, etc. shall be contained in squeeze type dispensers or in individual sealed packs.
- All disposable-eating utensils shall be pre-wrapped in paper napkins, cellophane bags or similar material prior to distribution to the public.
- Drinking straws, paper cups, spoons, etc., shall be enclosed in suitable dispensers or otherwise protected from contamination.
- Tea, coffee, cordial and other beverages shall be dispensed from an enclosed or lidded receptacle equipped with a tap or spout.

5. FOOD HANDLING PRACTICES

- Hands must be washed regularly, but in particular after going to the toilet, blowing nose, handling money or switching between uncooked meats and ready-to-eat foods.
- The use of tongs or disposable gloves changed frequently to be used when handling food.
- All food handlers must wear clean aprons and clean hair coverings with long hair tied back.
- Smoking is not permitted in food handling areas.
- Anyone suffering from an infectious disease is not to be involved with the food.

6. WASHING FACILITIES

- Separate hand washing facilities and utensil washing facilities shall be provided within the stall, e.g. two plastic dishes of sufficient capacity for adequate cleaning of hands and utensils.
- Each facility must be supplied with hot and cold water.
- Disposal of waste to the Shire's satisfaction.
- Hand towels, soap / detergent shall be provided to each washing facility.

7. FOOD TEMPERATURE CONTROL

- All take-away foods prepared in the stall shall be for immediate sale and consumption unless a suitable food warmer or food display can be provided that maintains the food above 60oC (hot foods) or below 5oC (cold foods).
- All raw and perishable foods, such as steaks, hamburgers and sausages, shall be stored in a portable cooler together with an adequate supply of ice or cooling medium below 5oC.
- Any food product containing dairy products, such as fresh cream, custard and cheese, shall not be sold unless stored and/or displayed under refrigerated conditions (below 5oC).

8. COOKING

- Raw foods awaiting cooking and foods which have been cooked shall not be displayed outside the stall.
- The cooking area shall be kept free of dust borne contamination and droplet infection (e.g. coughing and sneezing from the public).
- Cooking and heating equipment shall not be within reach of the public.

9. RUBBISH DISPOSAL

- Suitable garbage receptacles shall be provided near the stall for the public to dispose

- of used take away containers and the like.
- Garbage receptacles with plastic liners and tight fitting lids to be provided with the stall.
- Adequate arrangements shall be made for the storage and daily or more frequent removal of garbage generated inside and outside the food stall.

10. OPEN FOOD STALLS

- Open food stalls consisting of tables only or tables and trestles shall only be used for the sale of factory pre-packaged food in hermetically sealed containers (e.g. canned or bottled soft drinks, canned foodstuffs).
- No perishable foods shall be sold from an open food stall except packaged milk, packaged milk products and pre-wrapped ice-creams, all of which shall be stored with an approved means of low temperature storage.
- Provision shall be required for screening or shielding the stall to protect any perishable food from direct sunlight.
- All pre-packaged foodstuffs shall be labelled in accordance with the provision of the Australian Food Safety Standards, i.e.

Name & Address of
Maker Name of
Product Ingredients

MORE INFORMATION?

Further information can be obtained from the Shire's Environmental Health Services on 97337800. Additional information can be found at www.foodstandards.gov.au.

The information contained in this brochure is intended as a guide only. It is recommended that the advice and assistance of the Shire's Environmental Health Services be sought prior to lodgment of a Temporary Food Premises Application. The Shire of Waroona disclaims any liability for any damages sustained by a person acting on the basis of this information.

