

## **Requirements for the Set up of a Temporary Food Premises**

The following is a guideline of the requirements for the set up of a Temporary Food Stall and what things need to be considered when selling food from a location that is not a registered kitchen.

### **Section 1- Floors, Tables and Bench tops.**

#### **Floor**

- A suitable floor covering may be required within the stall. This will depend on the operations of the business and the surface that the stall will be located on. This item should be discussed with the Environmental Health Officer to determine the requirements for each stall.

#### **Tables & Bench tops**

- All tables and benches within the stall should have a surface that is smooth and easy to clean. Plastic tablecloths are adequate.

### **Section 2 – Washing Facilities**

Separate facilities should be provided for hand washing and utensil washing.

#### **Hand Washing Facilities**

- A minimum 20 litre, clean container with a tap should be provided for dispensing fresh potable water for washing hands in each food stall.
- A bucket or container must be provided to collect and contain all used water.
- Liquid soap and disposable paper towel must also be provided.

#### **Utensil Washing Facilities** (if required)

- If a sink with a hot water supply is not available then a sealed container with an outlet, similar to that described for hand washing should be used. An urn or kettle is also satisfactory for this.
- A bucket or container must be provided to wash the utensils in addition to the hand washing facility.
- Utensils should be washed as soon as possible and may be transported to a facility with adequate facilities for cleaning.

All water collected in these containers should be disposed of via an approved sewer connection outside the stall.

### **Section 3 – Storage of Food**

- All food stored within the stall must be adequately protected from contamination and must not be stored directly on the ground.
- Food should not be displayed so that it can be accessed by the public. A physical barrier such as a sandwich bar or glass sneeze guard should be provided.
- All condiments such as sauces etc should be in squeeze type dispensers or individual sealed portions.
- Only disposable eating and drinking utensils should be provided for use. These should be located so they are not accessible to the public and are provided by staff only.
- Drinking straws, paper cups and other similar items should be enclosed in suitable dispensers to protect them from contamination and the public.
- Any beverages should be dispensed from an enclosed or lidded container with a tap or other form of dispenser.
- All takeaway food prepared in the stall should be for immediate sale and consumption, unless a suitable food warmer or display unit is provided that can maintain food at the appropriate temperature.
- Any pre-prepared foods should be stored under appropriate temperature control until either reheated or sold.
- All cook foods must be maintained at a temperature of above 60°C for no longer than two hours. If not sold in this time the food should be disposed of appropriately.
- All cold foods must be stored at 5°C or below in a suitable refrigerator or esky with ice.

## **Section 4 – Cooking**

- All heating and cooking equipment including open flame barbeques and cooking plates must be located within the stall or otherwise suitable protected from contamination.
- Cooking and heating equipment must not be within reach of the public.
- A fire extinguisher of adequate size and type should be provided to every stall where open flame cooking is conducted.
- Raw food waiting to be cooked and food that has been cooked must not be stored or displayed outside the stall. Raw food waiting to be cooked can be stored outside the stall if it is stored in containers with tight fitting lids or other suitable packaging.

## **Section 5 – Waste Disposal**

- A fly proof rubbish receptacle should be provided in each stall for the temporary storage of rubbish.
- Arrangements should be made for the removal of waste from within the stall and the surrounding areas. Ensure this is done on a regular basis to prevent a build up of rubbish within the stall.
- No solid or liquid waste of any type should be discharged onto the ground, into portable public toilets or storm water drains.
- All waste generated from the event must be removed from the site at the conclusion of the event.

## **Section 6 – Food Labeling**

All prepackaged food must contain a label that is written in clear, legible English and contain the following information:

- The food product name, with the prominent ingredient first ( ie. Apple and Raspberry Jam must have more apple than raspberry).
- The name and address of the supplier or person who made the product. This could be the name of the organisation and the organisations contact details, plus a code to identify the individual who made the product.
- Food with a shelf life of less than 2 years must be labeled with a Best Before date.
- Food that must not be consumed past a certain date must contain a Use By date.
- Directions for the storage and/or use of the product should be included where applicable.
- The country of origin.
- Any possible allergens should be indicated such as soy, peanuts etc.

A list of ingredients should be made available if requested by the purchaser.

## **Section 7 – Transporting Food**

- When transporting food the vehicle used for the transportation should be clean and prevent contamination of food.
- The correct temperature must be maintained while transporting foods. Cold foods must be kept under 5°C and cooked foods above 60°C.
- The time spent transporting foods should be kept to a minimum.
- Other non-food items such as cleaning equipment etc should not be transported at the same time as food is being transported.

## **Section 8 – Personal Hygiene and Food Handling**

### **Hand washing**

- Hand washing should be thorough and frequent, using warm water, liquid soap and disposable paper towel for drying.
- If gloves are worn hands should be washed prior to putting gloves on and should be changed regularly especially when handling raw foods and then cooked foods.
- Hands should be washed before starting work and handling food.
- Hands should be washed after going to the toilet, handling raw food, using a tissue, handling rubbish or garbage, touching any part of the face or body and after any other unhygienic practice.

### **Personal Cleanliness**

- Long hair should be tied back or covered and kept off the face.

- Jewelry should be limited to plain banded rings and sleepers for pierced ears to prevent stones and small pieces of metal from falling into food.
- Food handlers should keep their fingernails short and clean and without nail polish. False nails should not be worn.
- Clothing should be kept clean with protective clothing such as aprons worn when handling unwrapped food or when cooking.
- No one should be permitted to eat, smoke, chew gum or conduct any other unhygienic activity within the food stall.
- No person suffering from gastroenteritis or other illness should be permitted to handle any foods within the food stall.
- Any wounds or cuts should be covered using brightly colored band aids and if the wound is on the hand a glove should also be worn.

### **Food Handling and Preparation**

- All cooked food and ready to eat food should not be touched with bare hands. Utensils such as tongs, spoons etc should be used.
- Separate utensils, chopping boards, mixing bowls etc should be used for the preparation of raw and ready to eat or cooked foods.
- Frozen food should be thawed in a manner that ensures the food remains cold. Thawing of frozen food should be done in an area where no other food is likely to become contaminated by the liquid of the thawing food.

It is each stall holders responsibility to ensure that all food handlers within their stall are aware of their responsibilities when handling food. It is each food handlers responsibility to ensure they are handling food safely.

Not all requirements in this guide may apply to your food stall. If you are unsure of a requirement and whether or not you need meet the specific information in this guide please contact an Environmental Health Officer to discuss.

This information should be passed onto all people that will be handling food within the stall. Should you require further information or clarification of any of the items mentioned above please contact an Environmental Health Officer at the Shire of Campaspe toll free on 1300 666 535.