



TEMPORARY FOOD PREMISES

Stall Setup Requirements

The following information explains the requirements for the setup of a temporary food premises. An example of a Temporary Food Premises setup is shown on the back page.

1 General

A temporary food premises that prepares and sells unpackaged food shall:

- 1.1 Consist of a roof and three sides covered with plastic sheeting, vinyl or other approved material.
- 1.2 Provide a suitable impervious material laid on the ground of the stall, if the stall is located on unsealed ground (grass, gravel etc).
- 1.3 Tables, benches etc are to have a surface that is smooth and easy to clean. Plastic tablecloths are adequate.

2 Protection of Food

- 2.1 All food shall be stored off the ground and within containers with tight fitting lids.
- 2.2 Food displayed for sale shall not be openly accessible by the public. A physical barrier, such as a sandwich display type counter, perspex glass sneeze guard, bain marie or clear plastic siding to the shall be provided.
- 2.3 All condiments such as sauce, mustard etc shall be contained in squeeze type dispensers or individual sealed packs.
- 2.4 Only disposable eating and drinking utensils shall be provided and pre-wrapped in paper napkins, cellophane bags or similar material prior to distribution to the public.
- 2.5 Drinking straws, paper, cups, spoons etc shall be enclosed in suitable dispensers or otherwise protected from contamination.
- 2.6 Tea, coffee, cordial and other beverages should be dispensed from an enclosed or lidded receptacle equipped with a tap or spout.

3 Food Temperature Control

- 3.1 All takeaway food prepared shall be for immediate sale and consumption, unless a suitable food warmer or food display unit that can maintain food at a temperature of at least 60°C for hot foods or below 5°C for cold foods, is provided.
- 3.2 Pre-prepared food products or pre-cooked food consisting wholly or partly of potentially hazardous food which promotes bacterial growth, should not be sold from a food stall unless stored or displayed under refrigerated conditions as described in 3.1.
- 3.3 Raw and perishable foods such as steaks, hamburger patties, frankfurts etc, shall be stored in a separate cooler together with an adequate supply of ice or cooling medium (at 5°C or less).
- 3.4 A probe thermometer is required at the stall to monitor the temperature of potentially hazardous foods. This temperature must be recorded in your Food Safety Program or Minimum Records.



4 Cooking

- 4.1 All heating and cooking equipment, including open flame (gas) barbeques and cooking plates, must be located within the stall or otherwise suitably protected from contamination.
- 4.2 Cooking and heating equipment must not be within reach of the public.
- 4.3 Adequate protection to the walls from heat, flame and splashing must be provided.
- 4.4 An adequately sized and appropriate type of fire extinguisher must be provided where open flame cooking is carried out.
- 4.5 Food which 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 in containers with tight fitting lids, protected from direct sunlight and stored under appropriate temperature control (as outlined in 3).

5 Washing Facilities

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

5.1 Hand Washing Facilities:

- 5.1.1 As a minimum, a clean twenty (20) litre container with tap containing fresh potable water must be provided.
- 5.1.1 A bucket or container must be provided to collect and contain the used water.
- 5.1.2 Liquid soap and disposable paper towel must also be provided.
- 5.1.3 Warm potable water must be used for hand washing.

5.2 Utensil Washing Facilities:

- 5.2.1 If a sink connected to hot water supply is not available or in close proximity, then a sealed container with an outlet (as described in 5.1.1) is required.
- 5.2.2 A water heating device, such as an electric urn or gas kettle is also satisfactory.
- 5.2.3 A bucket or container must be provided to wash the dishes, in addition to one provided for hand washing.
- 5.2.4 Utensils must be washed as soon as possible in warm soapy (dish detergent) water and rinsed in clean water.

6 Wastewater Disposal

- 6.1 All waste water collected in buckets must be stored in a clearly marked waste water container to be transported home for disposal or to be disposed of at an approved sewer point (gully trap or sink) at the event (if provided).
- 6.2 No waste water is to be disposed of onto the ground or into the storm water system.

7 Rubbish Disposal

- 7.1 A flyproof rubbish receptacle must be provided within the temporary food premises for the storage of refuse generated from within the stall.
- 7.2 Adequate arrangements should be made for the daily removal, or more frequent removal if required, of waste generated inside and outside the stall.
- 7.3 Suitable rubbish receptacles must also be provided nearby for the public to dispose of used takeaway food containers and the like.
- 7.4 All refuse generated from the operation of the food stalls must be removed from the site at the conclusion of the event.



8 Food Labelling

- 8.1 Any food that is to be sold in a sealed container or package must be labelled.
- 8.2 For further information about labelling refer to the Food Standards Code website - <http://www.foodstandards.gov.au/foodstandards/userguides/overviewoffoodlabell1267.cfm>

In summary:

- The label must be clearly written in English
- State the name of the food product (eg. Apple and Raspberry Jam).
- List all ingredients in descending order by weight.
- State the name and street address (not postal address) of the person who made or repackaged the food product.
- For food with a shelf life of less than 2 years, state a “Best Before” date.
- For food that must not be consumed past a certain date, state a “Use By” date.
- Any directions for the storage and/or use of the food product, where applicable.
- The Country of Origin.
- The weight of the product.
- In some cases a Nutrition Information Panel

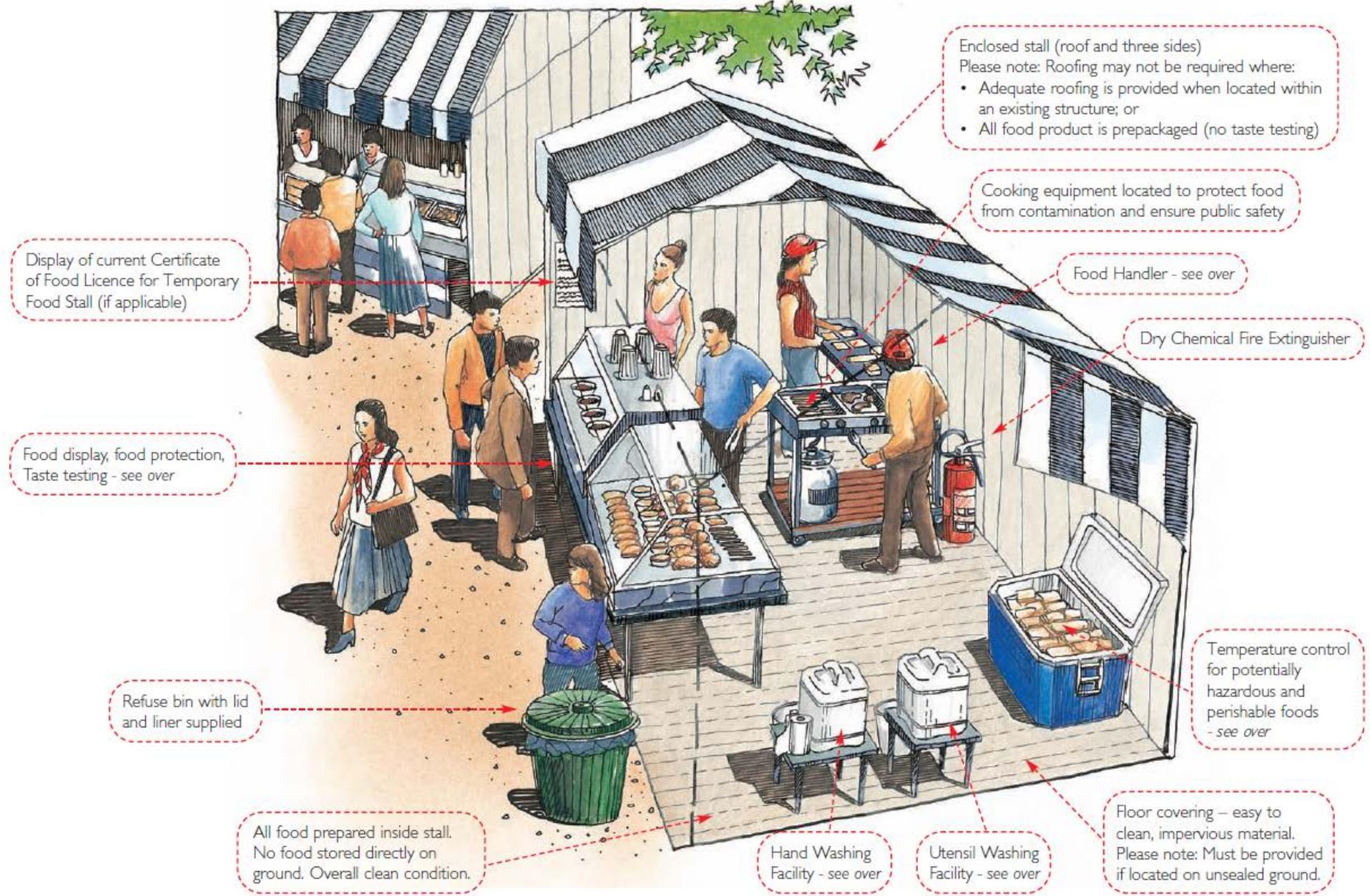
FURTHER INFORMATION:

For further information about temporary food premises or food safety, refer to:

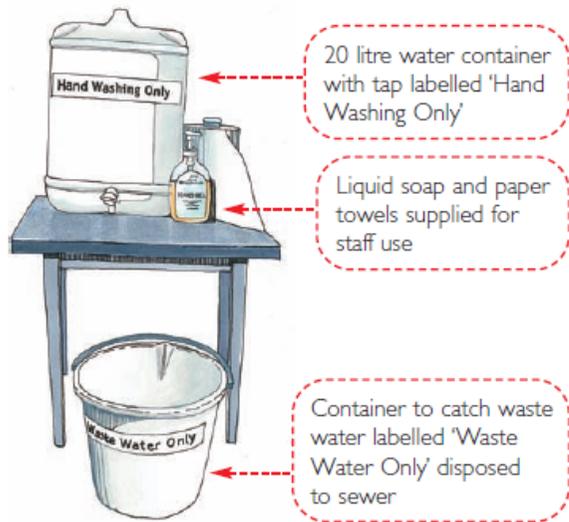
- Department of Human Services website: www.health.vic.gov.au/foodsafety
- Food Standards Australia New Zealand website: www.foodstandards.gov.au/scienceandeducation/factsheets/foodsafetyfactsheets/charitiesandcommunityorganisationsfactsheets

Or contact Council's Environmental Health Department on 5832 9731

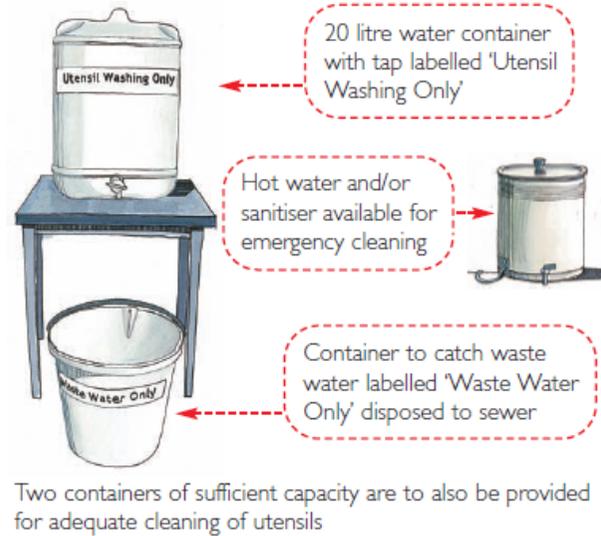
Minimum Standards for the Operation of a Temporary Food Stall



Minimum hand washing facilities



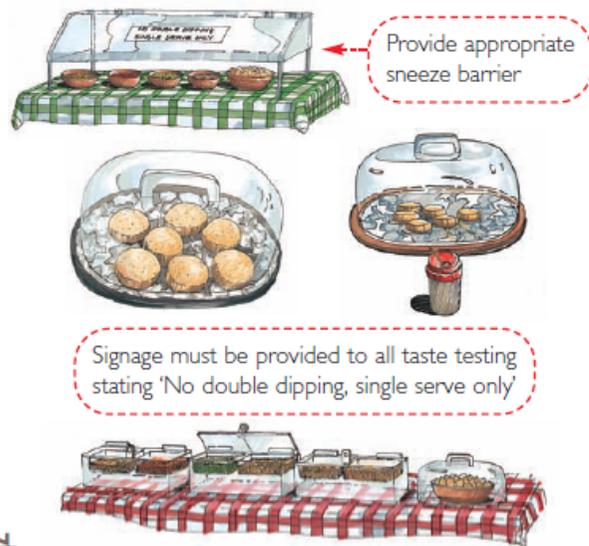
Minimum utensil washing facilities



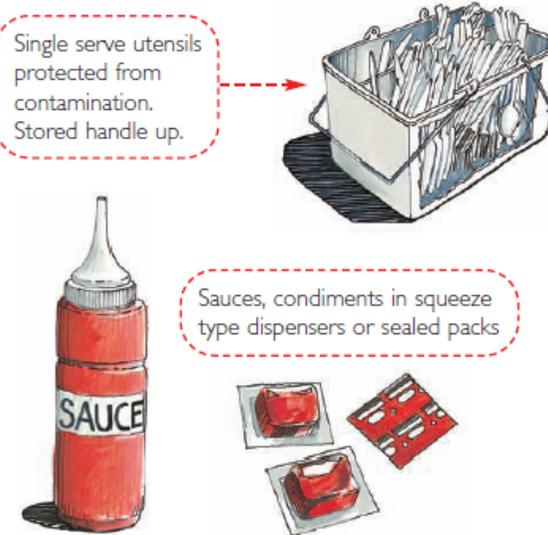
Food handlers



Food display, food protection, taste testing



Sauces, condiments and single serve utensils



Temperature control of potentially hazardous food



