

Guidelines for Temporary Food Premises



Temporary food premises must comply with the *Food Act 2008*, *Food Regulations 2009* and the *Australia New Zealand Food Standards Code*.

GENERAL FOOD STALL REQUIREMENTS

Where a food stall is erected on unsealed ground a suitable impervious material shall be laid under the stall.

PROTECTION OF FOOD

1. Only single use eating and drinking utensils shall be provided.
2. All food stored inside the stall shall be stored off the ground and must be covered or in closed containers.
3. Food shall not be displayed so as to be openly accessible to the public and at risk of contamination.
4. All single use eating utensils shall be adequately protected from contamination.
5. Drinking straws, cups, etc. shall be enclosed in suitable dispensers or otherwise protected from contamination.
6. Tea, coffee, cordial and other beverages shall be dispensed from an enclosed or lidded receptacle equipped with a tap or spout.

WASHING FACILITIES

1. Separate hand and utensil washing facilities shall be provided within the stall. An adequate supply of hot and cold water shall be immediately available to food handling staff. Wastewater must be disposed of by being poured into a suitable drain that is connected to sewer.
2. Warm running water is required for hand washing (this may be achieved by way of a tap near the base of a water container). Wastewater must be captured in a container and shall not be discharged onto the ground. Liquid soap and disposable paper towels must be provided.
3. A plastic tub of sufficient capacity for washing of utensils is also required.

FOOD TEMPERATURE CONTROL

1. All takeaway foods prepared in the stall shall be for immediate sale and consumption unless the food business registration permits the display of ready to eat food. The display of ready to eat food when permitted must be undertaken in a suitable food warmer at 60oC or above (hot foods) or a refrigerated food display at 5oC or below (cold foods) to maintain the food at a safe temperature.
2. Pre-prepared food products or pre-cooked food consisting wholly or in part of fresh cream, custard or any similar foods which are prone to bacterial growth shall not be sold from a food stall, unless approved and stored or displayed under refrigerated conditions as described above.
3. All raw food and perishable foods such as steaks, hamburger patties and sausages must be stored below 5oC with an adequate supply of ice, cooling medium or refrigeration.

COOKING

1. All heating and cooking equipment, including open flame barbecues and cooking plates shall be located inside the stall or otherwise suitably protected from contamination.
2. No food is to be displayed outside the stall. Raw food to be cooked shall not be stored outside the stall except in enclosed containers suitably protected from contamination and ensuring food temperature controls are met such as in a mobile cool room.
3. The cooking area shall be kept free of contamination.
4. A fire extinguisher of adequate size shall be provided for every stall where open flame cooking is carried out.
5. Adequate provisions shall be made to protect the stall from heat, flame and splashing.

RUBBISH DISPOSAL

1. Suitable receptacles for garbage and recyclable items shall be provided near the stall for the public to dispose of takeaway containers and the like.
2. Adequate arrangements shall be made for the storage and frequent removal of garbage and recyclable items generated inside and outside the food stall.

How to safely run a temporary food stall

1. Provide walls on at least three sides and a ceiling when outdoors or where they are needed to protect food. They must be made of easy to clean, impervious material.
2. Keep potentially hazardous food under temperature control (see over).
3. Protect displayed food (see over).
4. Flooring must be unlikely to pose any risk of food contamination.
5. Prevent food being contaminated by people, animals, pests, chemicals and foreign matter during food storage, preparation and display.
6. Protect food preparation areas (e.g. by locating them near walls and away from customers).
7. Ensure food handlers have skills and knowledge (see over).
8. Provide hand, utensil, and food washing facilities (see over).
9. Waste storage must have the ability to be enclosed (lids) if necessary to keep pests and animals away.
10. Protect stored food (e.g. off the ground and well covered).



This document is for guidance only and is not legally binding. Each premises will be assessed on its own individual food safety risks. Other requirements may also apply (e.g. LPG use, fire control, waste disposal) - seek advice from the City of Belmont and relevant state government departments.

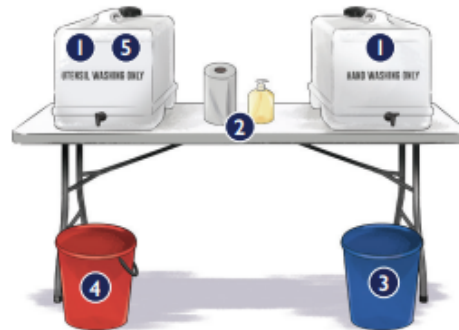


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How to safely run a temporary food stall

Hand, utensil, and food washing facilities

1. Containers of sufficient size (e.g. 20 litres) with tap and potable water (warm running water is required unless approved otherwise by the City of Belmont).
2. Liquid soap and paper towels.
3. Container for wastewater. The wastewater should be disposed of by pouring it down a drain that leads to a sewer.
4. Provide separate washing and rinsing containers for food and utensils as needed.
5. Hot water and/or food grade chemical sanitiser.



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 the stall.
- Handle money and food separately.
- Must have skills and knowledge in food safety and food hygiene.
- 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).
- Provide separate serving utensils for each self-serve food.
- Protect single serve 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

- Check food temperature with a thermometer that's accurate to $\pm 1^{\circ}\text{C}$.
- Cold food must be 5°C or below.
- Hot food must be 60°C or above.



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