

CITY OF BELMONT

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 disposable 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 disposable eating utensils shall be adequately protected from contamination.
5. Drinking straws, paper cups, spoons, 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. Disposal of waste is to be to the satisfaction of an Environmental Health Officer.
2. Warm running water is required for hand washing (this may be achieved by way of a tap on the bottom of a water container). Water must drain into a container and shall not be discharged straight onto the ground. Liquid soap and disposable paper towels shall 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 a suitable food warmer or refrigerated food display, maintaining the food at a temperature of at least 60°C (hot foods), or below 5°C (cold foods), is provided.
2. Pre-prepared food products or pre-cooked food consisting wholly or in part of fresh cream, custard, trifle, or any similar food which promotes bacterial growth shall not be sold from a food stall, unless stored or displayed under refrigerated conditions as prescribed above.

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3. All raw food and perishable foods such as steaks, hamburger patties, sausages, must be stored below 5°C 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 within the stall or otherwise suitably protected from contamination.
2. Raw foods waiting to be cooked and foods which have been cooked shall not be displayed outside the stall. Raw food awaiting cooking shall not be stored or held outside the stall except in enclosed containers and providing food temperature controls as above are met.
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.

Adequate provisions shall be made to protect the stall from heat, flame and splashing.

RUBBISH DISPOSAL

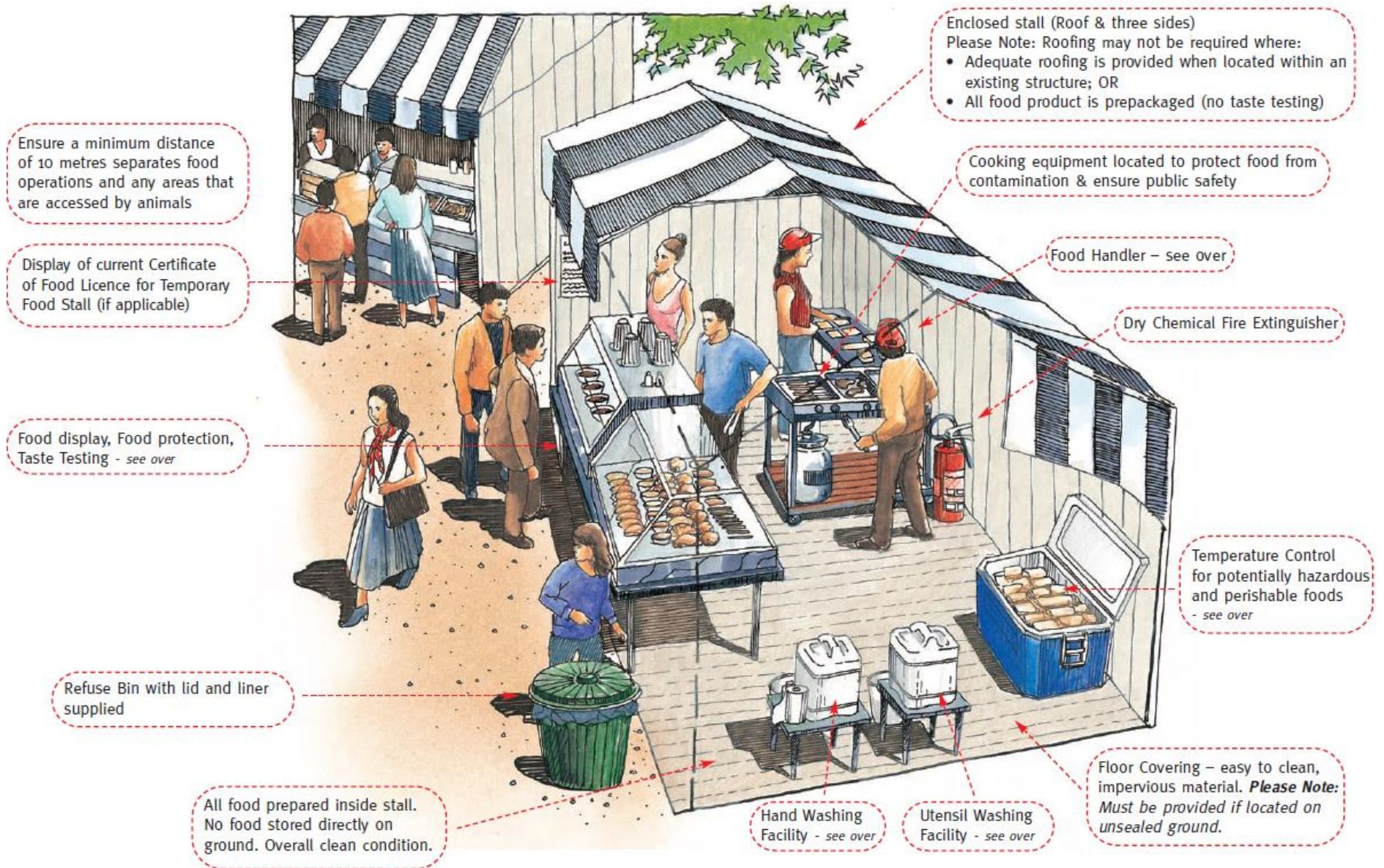
1. Suitable rubbish receptacles shall be provided near the stall for the public to dispose of used takeaway containers and the like.
2. Adequate arrangements shall be made for the storage and frequent removal of garbage generated inside and outside the food stall.

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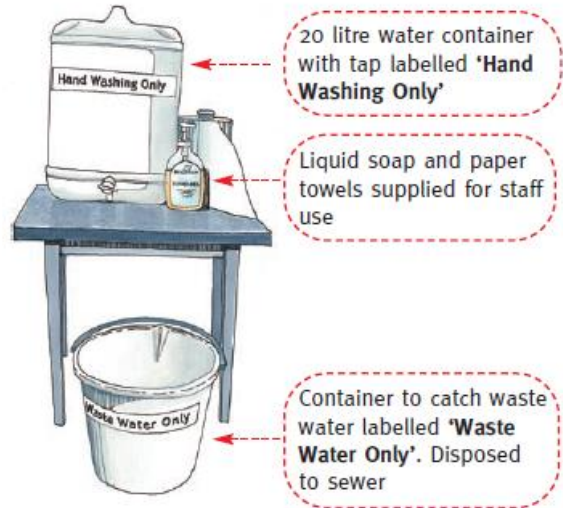
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ARTISTS IMPRESSION – MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



Minimum hand washing facilities



Minimum utensil washing facilities

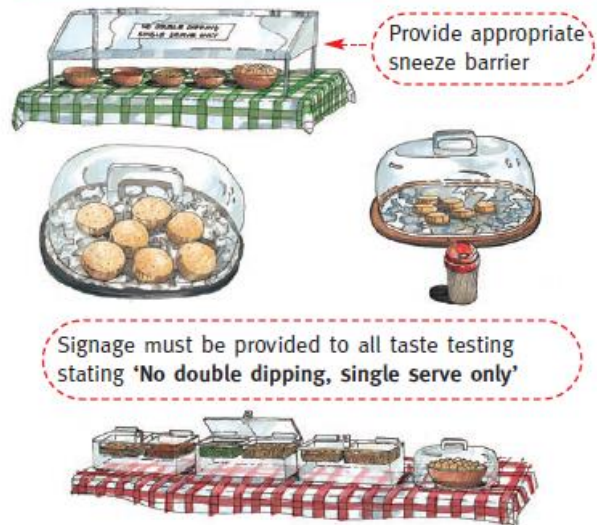


Two containers of sufficient capacity are to also be provided for adequate cleaning of utensils

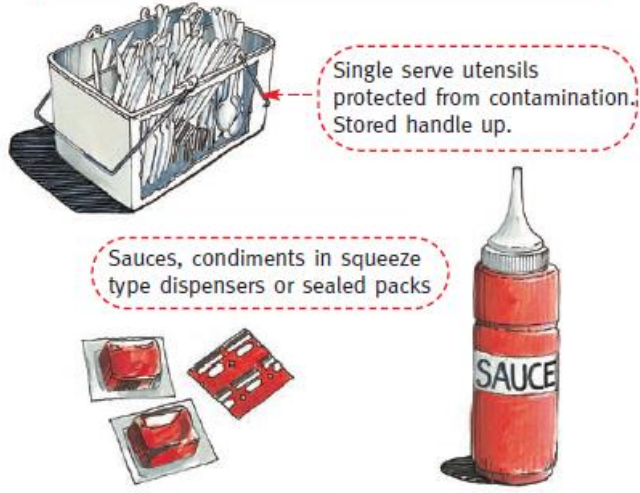
Food Handlers



Food display, food protection, taste testing



Sauces, condiments and single serve utensils



Temperature control of potentially hazardous food



For further information on this topic, please contact Council