

Environmental Health Services

Guidelines for Temporary Food Stalls

Food Vehicles

- Food vehicles shall be constructed and fitted out with the requirements of the *Food Standards Code 2001*.
- All food preparation to be conducted inside the food vehicle.

Definitions

Potentially Hazardous Foods- potentially hazardous food means food that has to be kept at certain temperatures to minimise the growth of any pathogenic micro-organisms that may be present in the food or to prevent the formation of toxins in the food.

Low Risk Foods – Food that is unlikely to contain pathogenic microorganisms and will not normally support their growth due to food characteristics. Examples are grains and cereals, bread, carbonated beverages, sugar-based confectionery, alcohol and fats and oils.

Food Stalls – General:

- No potentially hazardous foods can be *prepared* from food stalls other than ‘traditional barbecue’.
- Potentially hazardous food pre-wrapped and pre-prepared in registered food businesses which are transported and sold under temperature control can be served from food stalls.
- Those registered food businesses which sell pre-wrapped low risk foods will also be accepted to sell food from a stall.
- All surfaces to be made smooth, impervious and easy to clean.
- Stall to consist of a roof and three sides unless all food is otherwise protected.
- All stalls to be situated on a readily cleanable surface, eg: concrete, brick, paving, duckboards, tarpaulins, vinyl or heavy duty plastic. Floor covering to extend beneath all servery tables.
- Food stalls with a floor area less than 16m² can only be approved where limited pre-packaged or prepared (ie: low risk) foods are being sold.
- An adequate supply of power for all equipment is required on the premises. Power cables to be raised off the ground or otherwise protected against traffic damage. All gas and electrical installations to comply with the relevant Western power requirements. In this regard, a Certificate of Compliance is required to be submitted to the Shire’s Environmental Health Services Department prior to the event.
- Separate hand washing facilities and utensil washing facilities supplied with running hot and cold water shall be provided within the stall. Both the hand basin and sink must be connected to an effluent receiving tank.

- Any wastewater is to be disposed of to sewer (ie: down toilets), **NEVER** to the stormwater drains. If sewer access is not available, wastewater needs to be taken away with the stallholder at the end of the day.
- A suitable refuse receptacle to be provided in each stall. In addition, an adequate number of refuse receptacles and litter bins to be provided adjacent to each stall.

Other Issues:

- Any mobile food service facility must be operated in compliance with the *Food Act 2008* and the *FSANZ Food Safety Standards*.
- A person must not operate a mobile food service facility without prior approval of the local government.
- All food to be sold from the facility must be protected in sealed packages or containers while in transit from the place of preparation to the facility.
- All food to be sold from the facility must be protected from contamination at all times.
- All food products kept at the facility are at all times to be maintained at a safe temperature.
- Single use articles for the service of bulk or cooked products must be provided.

Cleaning Guidelines:

Keeping food preparation areas clean is one of the best ways to avoid food contamination. Thorough cleaning involves removal of dirt and any leftover food, followed by sanitation. It is very important to ensure that your food stall is maintained in a clean and sanitary condition at all times.

A suitable utensil washing facility shall be provided within the stall as well as a hand washing facility. Running warm water must be provided. This can be achieved through use of an urn or similar if reticulated water is not available to the stall.

Six Steps to Proper Cleaning:

1. **Pre-clean** – scrape, wipe or sweep away food scraps and rinse with water.
2. **Wash** – use hot water and detergent to take off any grease and dirt. Soak if needed.
3. **Rinse** – rinse off any loose dirt or detergent foam.
4. **Sanitise** – use a sanitiser to kill any remaining germs.
5. **Final Rinse** – wash off sanitiser.
6. **Dry** – allow to air dry.

How to Sanitise:

Most food poisoning bacteria are killed if they are exposed to chemical sanitisers, heat or a combination of both.

To sanitise small items, soak them for at least five minutes in a sink of water at 50°C with bleach. If using household bleach then add 1.35 ml to every litre of water used. For commercial bleach add 0.5 ml per litre of water use. Alternatively, you can soak the items for two minutes in clean water at a temperature of 82°C or hotter.

Cleaning Tips:

- Do your cleaning the same way every time. Follow the cleaning steps from 1-6.
- Clean all your equipment and food preparation areas regularly, particularly before and after use.
- Clean the surfaces of the food preparation area regularly. Remember to also clean drawer and cupboard handles.
- Single-use paper towels are better for drying than cloths. If you use cloths, make sure that they are washed in hot water and replaced regularly.
- Store chemicals and other cleaning equipment away from food preparation areas.
- Ensure that wastewater is disposed of to sewer, **NEVER** to stormwater drains or waterways.

Labelling Guide for Packaged Food Sold at Community and Fundraising Events:

Food labels must include:-

- A description of the food, for example 'strawberry jam' or 'chocolate cake';
- The name and address of the person or company who made the food, so that the maker can be traced if there is any problem with the food. A street address is needed, as a post office box cannot be traced;
- A list of ingredients;
- A 'best before' date to indicate how long the food will keep; and
- Any special storage conditions, for example 'keep refrigerated'.

<p>Strawberry Jam</p> <p>Ingredients: Sugar, Strawberries, Water</p> <p>Made for Layton Tennis Club 3 Brick Road, Layton, QLD 4117</p> <p>Best before 1 Jan 03 Code 23</p>

A simple handwritten label is fine.

If you prepare the product yourself, you will know what is in it. If you have used a packet mix just write the ingredients from the packet on your label. Remember to include any ingredients you may have added, such as eggs.

Food or Ingredients that are known to cause allergic reactions:

If food for sale contains any ingredient on the following list, the information must be given to a buyer on request or displayed next to the food or on the packaging:-

<ul style="list-style-type: none"> • Gluten (a substance found in wheat, rye, brley, oats and spelt, and therefore present in foods made from these grains, such as flour) • Fish and fish products • Crustacean (shellfish) products • Egg and egg products • Milk and milk products • Soya beans and products 	<ul style="list-style-type: none"> • Sesame seeds and products • Other nuts and products • Sulphites (a preservative) • Royal jelly (a secretion from the salivary glands of honey bees) • Bee pollen • Propolis (a substance collected by bees)
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Guidelines for the Preparation of Food for Sale from Residential Premises

Food you can prepare:

The Executive Director of Public Health has stated that only the following types of food may be approved for preparation in residential kitchens.

<ul style="list-style-type: none"> • Cakes (no cream) • James • Biscuits • Pickled onions • Chocolate • Muffins 	<ul style="list-style-type: none"> • Chutneys • Relishes and sauces that are heat treated • Herb vinegars with a pH of less than 4.5 • Other foods may be approved following written application to WA Department of Health
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What you need to do:

- The food preparation area must be kept in a clean and sanitary condition and all fixtures, fittings and equipment should be well maintained.
- The premises should be fully enclosed and protected from the entry of vermin.
- Animals **MUST NOT** be allowed to enter the food preparation and service area at any time.
- Adequate rubbish disposal facilities must be provided in a sanitary condition.
- The food preparation area must be provided with **hot and cold water at all times**. Where practicable a double bowl sink should be available for use (one for cleaning of dishware and another for food preparation).
- Easy access to a hand wash basin supplied with hot and cold water; disposable handtowels and soap must be provided at all times.
- Adequate refrigeration must be provided to ensure that all high risk foods such as meat, poultry and dairy products are stored at or below 5 degrees Celsius. Frozen products should be stored at or below -15 degrees Celsius.
- Raw and cooked food must be stored and handled separately to prevent cross contamination. Furthermore, all food must be completely covered at all times.
- Frozen food **must not** be defrosted at room temperature. The use of refrigerated defrosting or a microwave is recommended.
- Clothing – all food handlers to be clothed in clean, neat apparel and preferably wearing a clean, light coloured apron.
- Personal hygiene – observance of personal hygiene – hand washing, hair net/hat. **No smoking.**
- Food grade detergents and sanitisers should be used on all food contact surfaces and equipment to ensure that cross contamination does not occur.