

SECTION C- MOBILE FOOD VEHICLES AT FESTIVALS AND EVENTS

7.0 OPEN FOOD STALLS

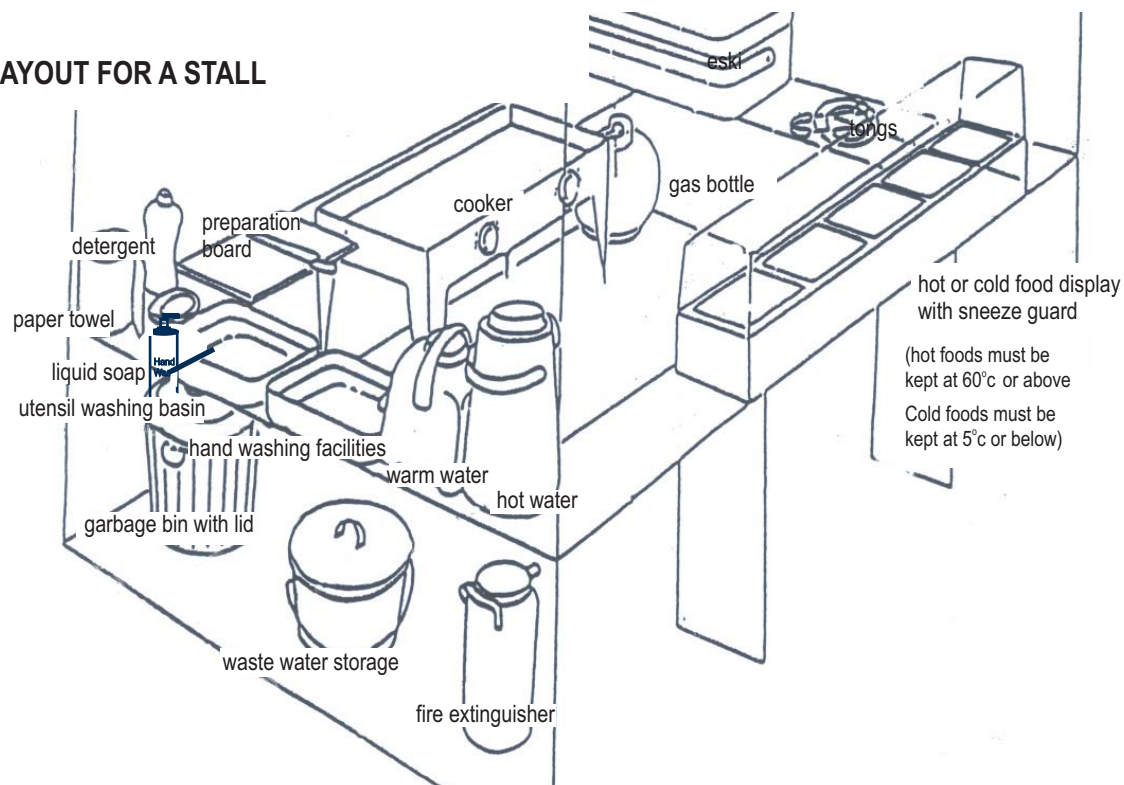
- 7.1 Mobile Food vehicles used for the sale of food at public events and festivals must comply with the National Standard of Construction for Food Vending Vehicles (a copy of this Standard can be requested by phoning 6238 2715.)
- 7.2 Mobile food vehicles must be currently registered (food business registration) with the local Council in which the vehicle is garaged.

SECTION D - STALL REQUIREMENTS

8.0 STALL REQUIREMENTS

- 8.1 Three/multi sided tents with flat or pitched roof
- 8.2 Materials must be canvas, plastic, PVC (non approved materials include hessian or open weave fabrics).
- 8.3 Tent cooking and storage facilities to be of sufficient size to accommodate the stall's operation
- 8.4 Ventilation screened windows optional
- 8.5 Impervious ground sheet eg plastic, canvas to be provided for unsealed ground surface

TYPICAL LAYOUT FOR A STALL



PUBLIC HEALTH REQUIREMENTS FOR TEMPORARY FOOD STALLS



For more information please contact an Environmental Health Officer on **6238 2715**

SECTION A - ONE DAY FOOD STALLS

(Temporary Food Permit required)

1.0 PROTECTION OF FOOD

- 1.1 All food preparation (hot & cold) must be undertaken within the walls and roof of a suitably covered structure, which meets Section D-Stall requirements
- 1.2 All food at the stall shall be stored so that it is protected from airborne contamination in appropriate food grade containers with tight fitting lids. Storage containers kept on the ground must not be lifted onto food preparation benches at any time.
- 1.3 Ready-to-eat food shall not be displayed so that it is openly accessible by the public. A physical barrier shall be provided by means of sandwich display type counters, perspex/glass sneeze guards or clear plastic siding to the stall.
- 1.4 Stored foods shall be protected from access by the general public.
- 1.5 All condiments such as sauce, mustard etc., shall be contained in squeeze type dispensers or in individual sealed packs.
- 1.6 Only disposable eating and drinking utensils shall be used. All disposable eating utensils shall be pre-wrapped in paper napkins, cellophane bags or similar material prior to distribution to the public.
- 1.7 Drinking straws, paper cups, spoons etc., shall be enclosed in suitable dispensers or otherwise protected from contamination.
- 1.8 Tea, coffee, cordial and other beverages shall be dispensed from an enclosed or lidded receptacle equipped with a cap or spout.



2.0 WASHING FACILITIES

- 2.1 Hand washing facilities must be provided with a supply of warm running water eg: an urn or container with a tap.
- 2.2 Separate utensil washing facilities must be provided and supplied with warm running water.
- 2.3 Disposable paper hand towels, liquid soap and detergent shall be provided for food handlers.

3.0 FOOD TEMPERATURE CONTROL

- 3.1 All ready-to-eat foods prepared at the stall shall be for immediate sale and consumption unless a suitable food warmer, or food display, maintaining the food at a temperature of at least 60°C (hot foods), or not more than 5°C (cold foods) is provided.
- 3.2 Pre-prepared food products including seafood or pre-cooked food consisting wholly or in part of fresh cream, custard, trifle, or any similar food which promote bacterial growth shall not be sold from a one day food stall, unless stored or displayed under refrigerated conditions as prescribed in 3.1.
- 3.3 All raw food and perishable foods such as meat, chicken, seafood etc., shall be stored in the stall refrigerator, a portable eski or kept in a refrigerated bulk container at a temperature not more than 5°C.

4.0 COOKING

- 4.1 The cooking area shall be kept free of dust/airborne contamination and droplet infection (coughing and sneezing by the public).
- 4.2 Cooking and heating equipment must not be within reach of the public. A suitable barrier should be provided for safety reasons.
- 4.3 A fire extinguisher and a fire blanket of adequate size shall be provided wherever open flame cooking is carried out.

- 4.4 Where cooking is carried out adequate provision shall be made to protect the stall walls from heat, flame and splashing.
- 4.5 Stallholders must formally declare locations of premises where 'off site' food preparation will be conducted and the method of transportation of the food to the stall. Adequate time must be given for the Council to grant any approvals for this arrangement before the event.
- 4.6 Meat products (ie sausages, hamburgers and chicken products) must be fully cooked prior to service.

5.0 FOOD HANDLING

- 5.1 Ready-to-eat foods must be handled with either clean utensils or clean single use gloves.
- 5.2 The handling of money must be kept separate from any food service.
- 5.3 Raw meat products must be stored separately from ready-to-eat foods to avoid cross contamination.



SECTION B - OPEN FOOD STALLS

6.0 OPEN FOOD STALLS

- 6.1 Open food stalls consisting of tables or trestles, shall be used only for the sale of pre-packaged non-perishable food (eg. Canned or bottled soft drinks, canned food stuffs, packaged cake/biscuits).
- 6.2 All pre-packaged foodstuffs shall be labelled in accordance with the provisions of the Australian Food Standards Code and the Food Act 2003.