

Requirements for the Operation of a Temporary Food Stall

1. General

- Prior consent or approval of Council may be required for a community event. Check with the event coordinator and Council to ensure that an event approval is in place and whether any specific event approval requirements apply.
- A food stall application form shall be completed and submitted to Council prior to the event and operation of the stall. An application fee is payable upon submission of the application.
- A one day food stall must have a roof and three sides designed to maintain adequate ventilation and protection to food. The open side of the stall should not face prevailing winds to reduce odour, dust and insect problems. The attachment to this document contains an example of a typical food stall.
- If the stall is completely open, it may only sell certain foods. Please read the section on Open Food Stalls for more details.
- If a one day food stall is erected on unsealed ground, a durable dust and moisture resistant cover must be laid over the entire floor area of the stall.
- The stall, its associated fixtures, fittings, equipment and those parts of vehicles used to transport food, must be kept clean, in a good state of repair and working order, free from dirt, fumes, smoke, foul odours and other contaminants.

2. Protection of Food from Contamination

- People who are sick or suffering from a cold or food borne illness must not work in a food stall. Symptoms may include diarrhoea, vomiting, sore throat/fever, jaundice or infectious skin conditions.
- People preparing, cooking and serving food must have clean hands. Also, any cuts, sores and abrasions must be covered with a clean waterproof dressing. Please read the section on Hand and Equipment Washing Facilities for more details.
- Smoking is not permitted inside a food stall.
- The food preparation area must be kept free of dust borne contamination and droplet infection from the public coughing and sneezing.
- All food must be stored inside the stall at least 300 mm above the ground. It must be kept suitably wrapped, packaged or in closed impervious containers; and, protected from damage and direct sunlight.
- All food on display must be wrapped or packaged in appropriate material or completely enclosed in a suitable food display cabinet.
- Adequate measures must be taken to prevent cross contamination from raw foods to cooked foods by:
 - using separate utensils for cooked and raw meats, poultry and seafood.
 - covering all food.
 - keeping cooked meat and salads separate from raw meats, poultry and seafood.
 - washing hands after handling raw meats, poultry, seafood or vegetables.
- All condiments e.g. sauce and mustard must be kept in squeeze type dispensers or in individual sealed packs.
- Disposable eating and drinking utensils can be used. If reusable drinking and eating ware and tableware are used it must be washed and sanitised in separate facilities (used only for that purpose) between uses.

- All eating utensils must be pre-wrapped in a paper napkin, cellophane bag or similar material before they are given to the public.
- Drinking straws, paper cups and spoons, must be kept in an enclosed dispenser or other suitable container.
- Tea, coffee, cordial and other drinks must be served from an enclosed or lidded container with a tap or spout.

3. Food Temperature Control

- All takeaway food prepared at the food stall must be sold immediately unless there is a suitable food warmer or food display cabinet which will keep the food either hot or cold and at the correct temperature (see note below).
- Pre-prepared food products or pre-cooked foods which contain fresh cream, custard, trifle or any similar food that promotes bacterial growth must not be sold from a food stall unless they are stored or displayed in a refrigerated unit at the correct temperature.
- All raw and perishable food such as steaks, hamburger patties, frankfurts and seafood, must be kept in a refrigerated unit at the correct temperature. Small amounts of these foods can be stored in a portable cooler together with an adequate supply of ice or a cooling medium.

Note: Correct temperature means that:

- * Hot food must be kept above 60°C
- * Cold food must be kept below 5°C

4. Cooking

- Heating and cooking equipment should be located within the food stall and beneath its roof. Open flame barbecue cooking plates, gas barbecue plates, char grills and cookers that use hot coals are able to be placed along an open side of the stall but must be adequately screened or barricaded to protect public safety and prevent food from becoming contaminated.
- The food stall must be of suitable size and height to provide a safe and comfortable work area. Appliances that produce heat and flame must be located away from the walls and lower roof area.
- A fire extinguisher of suitable size and type and a fire blanket must be provided in a convenient and accessible position in every food stall or vehicle where cooking or heating processes are undertaken.

5. Hand and Equipment Washing Facilities

The following equipment is required at each food stall:

Hand Washing

- A dedicated hand basin serviced with hot and cold running water through a single outlet.
- Disposable paper hand towels and soap.

Equipment Washing

- 2 large plastic bowls for washing food preparation and service equipment (one bowl for washing and one for sanitising).
- An adequate supply of hot and cold running water and detergent.
- A suitable sanitising agent must be available for sanitising food handling implements and food contact surfaces. Where utensils are stored in a sanitising solution between uses the solution shall be changed regularly to keep it clean.
- Waste water must be disposed into the sewer. Small amounts of water can be spread over a grassed area, and allowed to absorb or evaporate.
- Disposing of waste water into a watercourse, rainwater drain or the street gutter is not permitted.

6. Rubbish Disposal

- Suitable garbage bins must be provided near the food stall for the public to dispose of used take away food containers and other associated rubbish.
- Adequate arrangements must be made to store and remove any garbage generated inside and outside the food stall. Try to incorporate recycling especially for aluminium cans, cardboard, paper, glass and P.E.T. plastic bottles. This will reduce waste, reduce disposal costs and help our environment

7. Open Food Stalls

- Open food stalls consisting of tables or tables and trestles, can only be used to sell food that is sealed in airtight containers, packages or cans.
- Open food stalls must not sell perishable food except for packaged milk, packaged milk products, and pre-wrapped ice cream. These must be kept in a refrigerator or freezer unit at the correct temperature.
- Open food stalls must be screened or shielded to protect perishable food from direct sunlight.
- All pre-packaged food must have a label that shows the name and address of the organisation that packed the food; what the food is commonly called; the ingredients in the food; and the date the food was packed.

8. Labelling

The following requirements are outlined in more detail in the Food Standards Code, which is available on the NSW Food Authority's website (www.foodauthority.nsw.gov.au). For detailed advice on labelling requirements, please contact the NSW Food Authority.

Pre-packaged products must be clearly labelled with:

- a) a **description of the food** (eg. strawberry jam or chocolate cake)
- b) **the name and address of the supplier** – a street address is needed, not a post office number or email address
- c) **production lot identification** – this assists trace-back of food products that may be the cause of food-borne illness or other food-safety issues. The presence of a date mark (see below) is sufficient to meet this requirement
- d) **mandatory and advisory warnings for** unpasteurised milk, aspartame, unpasteurised egg products, quinine, cola with added caffeine and guarana extracts
- e) **a list of ingredients**, including added water in descending order by ongoing weight
- f) **date marking** (eg best before date to indicate how long the food will keep). Note that some foods require a 'use by' date and should not be sold after the expiry date. Packaged foods that need to be consumed within a particular time period for health and safety reasons, should carry date marking in the form of 'use-by' date, along with other labelling details
- g) **storage conditions** (eg. keep refrigerated)
- h) **nutrition information panel** – most packaged food should now display a nutrition information panel, however some foods are exempt from this requirement
- i) **characterising ingredients** – a characterising ingredient (% labelling), means it is mentioned in the

name of the food. For example strawberry jam, the label should show the percentage (%) of strawberries in the ingredient list.

While unpackaged, processed foods are exempt from most labelling requirements, consumers who have known allergies, need to know if a particular ingredient is present in the food they are eating. Standard 1.2.3 of the Food Standards Code requires the presence of some ingredients to be displayed on, or in connection with, the sale of the food containing them. The presence of other foods needs to be either indicated by a display or declared to the purchaser on request.

Food sold at stalls that raise money solely for charitable or community causes and not for personal financial gain no longer need to be labelled. The only exception to this is Royal Jelly or foods that contain it. In these instances a warning statement should be included on the label.

9. Further Information

For more detailed information on the requirements of food stalls please refer to the NSW Food Authority Guidelines for Temporary Events by visiting their website www.foodauthority.nsw.gov.au or alternatively contact Council's City Standards and Compliance Section on 4645 4604.

Minimum standards for the operation of a temporary food stall

- 1 Display of current Food Safety Supervisor Certificate and Registration for temporary food stall
- 2 Food display, food protection, taste testing - see over
- 3 Refuse bin with lid and liner supplied
- 4 All food prepared inside stall. No food stored directly on ground. Overall clean condition
- 5 Hand washing facility - see over
- 6 Utensil washing facility - see over
- 7 Temperature control for potentially hazardous and perishable foods - see over
- 8 Dry chemical fire extinguisher
- 9 Food handler - see over
- 10 Cooking equipment located to protect food from contamination and ensure public safety
- 11 Enclosed stall (roof and three sides). Please note: roofing may not be required where:
 - + adequate roofing is provided when located within an existing structure
 - + all food product is prepackaged (no taste testing)
- 12 Floor covering - easy to clean, impervious material. Please note: must be provided if located on unsealed ground



Note: Illustrations provided courtesy of Gold Coast City Council

Minimum hand washing facilities

20 litre water container with a single outlet provided with warm water labelled 'Hand Washing Only'

Liquid soap and paper towels supplied for staff use

Container to catch waste water labelled 'Wastewater Only'. Disposed to sewer

Minimum utensil washing facilities

20 litre water container with a single outlet provided with hot and cold water labelled 'Utensil Washing Only'

Hot water urn available for the washing and hand washing containers

Detergent and sanitising agents

Two containers of sufficient capacity are to be provided. One container for washing and one for sanitising. Waste water disposed to sewer

Food handlers

Money and food handled separately

Utensils and gloves used to handle food

Clean person, attire and habits

Hands must be washed whenever they are likely to contaminate food

No smoking within temporary food stall

No cuts, illness, sores on food handlers

Food display, food protection, taste testing

Provide appropriate sneeze barrier

Signage must be provided to all taste testing stating 'No double dipping, single serve only'

Sauces, condiments and single serve utensils

Single serve utensils protected from contamination. Stored handle up

Sauces, condiments in squeeze type dispensers or sealed packs

Temperature control of potentially hazardous food

Cold food - ensure 5°C or below

Hot food - ensure 60°C or above

Thermometer in use

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