

Info Note: Temporary Food Stall Guidelines

The purpose of these guidelines is to provide information and some helpful tips for people interested in setting up a temporary food stall. If you are intending on setting up a food stall or operating a food vehicle, you need to first obtain approval from Health Services by submitting a completed, 'Food Stall Application Form' (E12/6007) and associated documents if applicable.

Please have a look at the attached example of what a typical food stall should look like.

Minimum conditions applicable in food stalls:

Stall Requirements

- A food stall must have a roof and three sides designed to maintain adequate ventilation and protection of food. The stall shall be of plastic, vinyl or other approved material and care must be taken to ensure the stall is stable and secure.
- A durable dust and moisture cover must be laid over the entire floor area of the stall. A suitable material would be an impervious membrane such as rubber matting.
- All stall counter surfaces shall be kept smooth, durable, easily cleanable and impervious. Surfaces can be covered with plastic or plastic table cloths to meet this requirement.
- A fire extinguisher of adequate size must be provided in a convenient and accessible location.

Cooking Equipment

- Heating and cooking equipment must be located within the food stall. The equipment must be located so that the public are protected from hot appliances.
- The food stall must be of adequate 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 of the stall.

Protection of Food

- All food on display must be either:
 1. Wrapped or packaged.
 2. Completely enclosed in a suitable display cabinet.
 3. Be protected by a physical barrier such as perspex glass sneeze guard or clear plastic siding to the stall.
 4. Located so as not to be openly accessible to the public.
- All food must be stored inside the stall and must be raised above the ground. All food must be kept wrapped, packaged or in enclosed containers.
- Food should be protected from damage and direct sunlight.
- All food deliveries to the stall must be kept wrapped, packaged or in enclosed containers to protect from contamination.
- Single use eating and drinking utensils, straws etc, shall be pre-wrapped or adequately protected from contamination.
- Sufficient food handling/serving equipment is to be provided for the activity, and may include items such as refrigerators, freezers, cookers or bain-maries necessary to ensure the correct storage and handling temperatures.
- Raw and cooked food must always be stored and handled separately to prevent cross contamination. Using separate utensils and chopping boards for raw and cooked foods will also assist to avoid cross contamination.

Contact Us

Enquiries

Call: (08) 9526 1111
Fax: (08) 9525 5441
Email: info@sjshire.wa.gov.au

In Person

Shire of Serpentine Jarrahdale
6 Paterson Street, Mundijong WA 6123
Open Monday to Friday 8.30am-5pm (closed public holidays)



www.sjshire.wa.gov.au

**Food Transportation**

- When transporting food, it must be protected from the likelihood of contamination.
- All raw food and perishable foods such as steaks, hamburger patties, frankfurts etc, must be delivered/transported to the food stall under temperature control, ie in an approved food handling vehicle or cooler/container, together with an adequate supply of ice or a cooling medium.

Food Temperature Control

- All hot food must be kept above 60°C. All cold food must be kept below 5°C.
- All frozen food must be kept below (minus) -18°C.
- All takeaway food prepared at the food stall must be sold immediately unless there is a suitable food warmer or display cabinet in which to keep the food either hot or cold.
- All raw and perishable foods such as steaks, hamburger patties, seafood and other meat products must be kept in a refrigerated unit such as a portable coolroom. Small amounts of these foods can be stored in a portable cooler together with an adequate supply of ice or other cooling for a period of less than 3 hours.
- Pre-prepared food products or pre-cooked foods which contain fresh cream, custard, cheese or any similar food that promotes bacterial growth must be stored and displayed in a refrigerated unit at a temperature below 5°C.
- Provide a thermometer that is able to measure the core temperature of food (always use sterile swabs with probe thermometers to avoid cross contamination).

Rubbish Disposal

- The stall is to be provided with a rubbish bin for the storage of the stall's wastes.
- Provision must be made for the storage of waste water and cooking oils generated within the stall.
- Waste water and oils must not be disposed of into the stormwater system or on the ground. All waste water and oils must be disposed of through a licensed contractor.

Washing Facilities

- Separate hand-washing and utensil washing facilities must be provided within the food stall.
 - Separate hand washing facilities consisting of eg a plastic container of sufficient capacity for adequate cleaning of hands (20 litres). A supply of hot and cold water shall be immediately available.
 - Dish washing facilities should consist of eg a plastic container of sufficient capacity for washing utensils (20 litres). A supply of hot and cold water shall be immediately available.
- The waste water is to be disposed of into a waste water container.
- Liquid soap and disposable paper towels must be provided at hand washing facility.
- Hot water and/or sanitiser must be available for cleaning.

Health and Hygiene

- Everyone involved in food preparation for the stall must:
 - Practice excellent personal hygiene and be free from symptoms of infectious diseases.
 - Ensure that any boils, infected wounds or sores are covered using a coloured waterproof bandage or dressing and disposable gloves.
 - Wear clean, washable protective clothing and enclosed shoes.
 - Have hair adequately covered.
 - Wear disposable gloves or use utensils for food handling where practical.
 - Separate money and food handling activities to minimise the risk of contamination.



Labelling

- While food sold at charitable events is not required by law to be labelled, information must be available to potential purchasers regarding ingredients to identify potential allergens.
- Food stalls are required to advise prospective purchasers where foods contain the following potential allergens:
 - Gluten (found in wheat, rye, barley, oats and spelt).
 - Fish, fish products, shellfish or shellfish products.
 - Milk and milk products.
 - Egg and egg products.
 - Soya beans and products.
 - Peanuts and peanut products.
 - Sesame seeds and sesame products.
 - Other nuts and their products, sulphites (a preservative).
 - Royal jelly, bee pollen or propolis.
- For people who wish to produce food at home for sale at markets, please refer to 'SJ Food Labelling Requirements' (E12/6441) and the following web link for labelling requirements <http://www.foodstandards.gov.au/foodstandards/userguides/>

Trestle Table Structures

- Open food stalls shall be used only for the sale of pre-packaged food in sealed containers, eg canned or bottled soft drinks, canned foodstuffs, confectionery, jars of; jams, pickled onions, chutneys, relishes and sauces, packaged/wrapped cakes, biscuits, muffins and flour products, which do not contain potentially hazardous food such as cream.

Skills and Knowledge

- The Australia New Zealand Food Standards Code requires all food handlers to possess the necessary skills and knowledge necessary to provide safe food. It is each food handler's responsibility to ensure that they are familiar with and understand their obligations.

Free Training

- 'I'm Alert' is a free interactive food safety training tool available online to assist food business owners and their staff on their knowledge and skills for safe food handling. For more details visit www.sjshire.imalert.com.au

Approval Procedure

An application should contain the following:

1. Completed 'Food Stall Application Form'.
2. A diagram detailing; food stall structure, equipment, hand washing facilities etc.
3. All relevant Approval and Public Liability Insurance documentation.

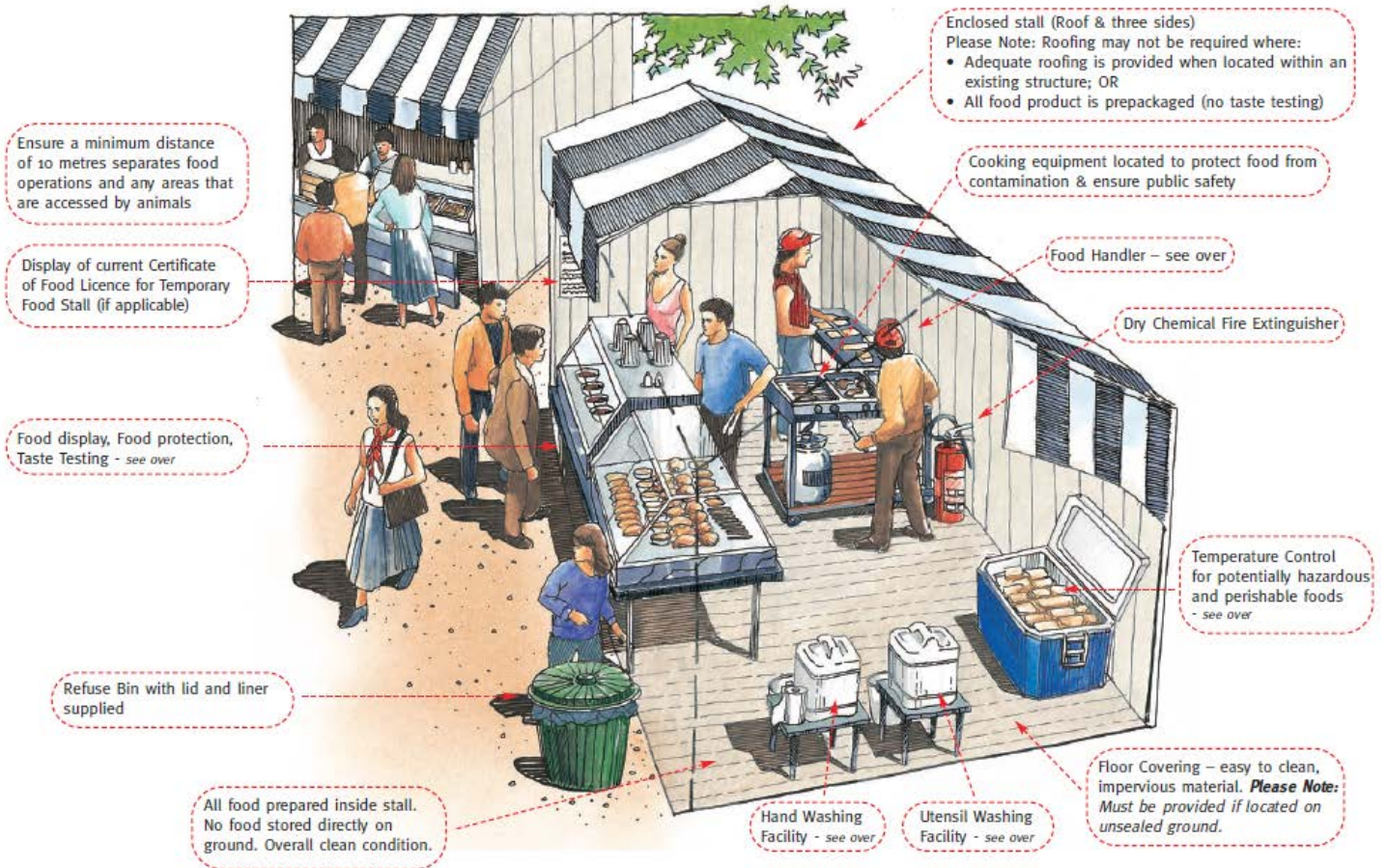
An Environmental Health Officer will contact you to discuss your application. If the Environmental Health Officer is satisfied with your application an approval will be granted subject to conditions.

Note: After approval, but prior to commencement of any food preparation and production, it is strongly recommended you obtain public liability insurance to cover the legal fees and damages that may be incurred if something goes wrong with your food products.

If you require further information on the requirements and facilities permitted for the operation of a Temporary Food Stall, please contact Shire of Serpentine Jarrahdale Health Services on 9526 1111.



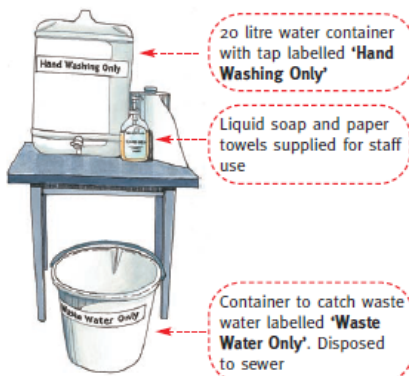
ARTISTS IMPRESSION – MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



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Minimum hand washing facilities

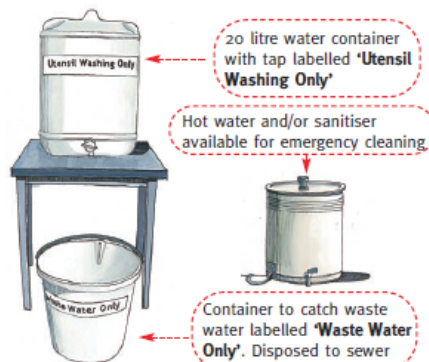


20 litre water container with tap labelled 'Hand Washing Only'

Liquid soap and paper towels supplied for staff use

Container to catch waste water labelled 'Waste Water Only'. Disposed to sewer

Minimum utensil washing facilities



20 litre water container with tap labelled 'Utensil Washing Only'

Hot water and/or sanitiser available for emergency cleaning

Container to catch waste water labelled 'Waste Water Only'. Disposed to sewer

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

Food Handlers



Money and food handled separately

Utensils and gloves used to handle food

Clean person, attire and habits

Hands must be washed whenever hands are likely to contaminate food

No smoking within temporary food stall

No cuts, illness, sores on food handlers

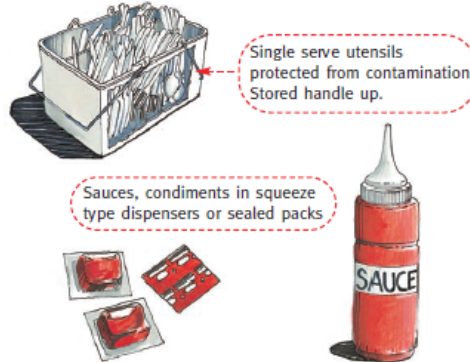
Food display, food protection, taste testing



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

For further information on this topic, please contact Council

Temperature control of potentially hazardous food



Cold Food – ensure 5°C or below

Hot Food – ensure 60°C or above

Thermometer in use

Four Hour/No Hour Guide
(Potentially hazardous foods)
under 2 hours use immediately or refrigerate
2-4 hours use immediately - do not refrigerate
over 4 hours throw away