

GUIDE FOR COMMERCIAL OPERATORS OF TEMPORARY FOOD STALLS

Health and Hygiene Requirements for Food Handlers:

A person must not handle food if they have been diagnosed with a foodborne illness, or are ill with vomiting, diarrhoea, fever or a sore throat with fever.

Food handlers must take precautions to ensure that their body, or anything they are wearing does not contaminate food or food contact surfaces. To prevent contamination of food and food contact surfaces food handlers must:

- avoid handling ready-to-eat food such as cooked food and salads – use tongs or other suitable implements instead;
- wear clean outer clothing;
- ensure that bandages or dressings on exposed parts of the body are covered with a waterproof covering;
- not eat over uncovered food, work surfaces or utensils;
- not sneeze, blow or cough over uncovered food, work surfaces or utensils;
- not spit, smoke or chew tobacco in areas where food is handled.

Food handlers must also wash their hands whenever they are likely to be a source of contamination of food, including:

- before handling food;
- between handling raw food and food that is ready to eat, such as cooked food and salads;
- after visiting the toilet;
- after smoking, coughing, sneezing, blowing the nose, eating or drinking;
- after touching the hair, scalp, mouth, nose, ear or eye;
- after handling rubbish or performing cleaning duties.



Hand washing facilities for temporary food stalls

Further Information:

For further information please contact Council's Environmental Health Team during office hours on 9952 8222.

Introduction:

This pamphlet has been produced as a guide for commercial food business operators trading at fetes, festivals and other community events.

The purpose of the pamphlet is to outline the requirements which need to be met to comply with the Food Safety Standards. Copies of the standards and helpful fact sheets are available from Food Standards Australia New Zealand at www.foodstandards.gov.au.

Skills and Knowledge:

All food handlers and people supervising food handling operations must have appropriate food safety skills and knowledge to carry out their work activities.

Food Business Notification:

All food businesses are required to notify their business details to the NSW Health Department.

Notifications can be lodged free of charge at www.foodnotify.nsw.gov.au. Alternatively, notifications may be lodged by completing the appropriate form and submitting it to Council, together with the appropriate fee.

Details of your food business notification number must be provided to Council with your Food Stall Application.

Construction of Stalls:

Temporary food stalls should have three walls and a roof to protect the food from dirt, flies and other sources of contamination, and provide protection from the weather. Suitable materials would include canvas, vinyl and plastic sheeting.

If the ground is dusty it should also be covered. Suitable materials would include plastic or rubber matting.

Stalls selling only tinned, bottled or packaged foods may consist of tables or trestles in the open.

Hand Washing Facilities:

In stalls where unpackaged food is handled, a hand washing facility that supplies running water must be provided. You can do this by using a large container with a tap near its base. A bucket or other suitable container should collect the wastewater, to keep the site clean and dry.

A supply of soap and clean towels must be provided at the hand basin so that hand washing can be carried out properly. A bin should also be provided for used towels.



A good example of a temporary food stall

Appliances and Equipment:

Before being used for food handling operations all tables, equipment and appliances should be thoroughly cleaned and all food contact surfaces sanitised using hot water or a chemical sanitiser.

Hot appliances such as barbeques and stoves should be positioned out of public reach and adequate provision should be made to protect the walls of the stall from heat, flame and splashing. A suitable fire extinguisher should also be provided if open flame cooking is carried out.

Care should also be taken with power leads and electrical connections to prevent trip and electrical hazards.

Water Supply:

Each stall must be provided with a sufficient supply of water for the entire event. The water must be of drinkable quality and stored in clean sanitised containers.

Waste Storage and Handling Facilities:

A sufficient number of suitable bins must be provided for staff to dispose of garbage. Suitable facilities must also be provided for the correct disposal of waste oil and dirty water.

A sufficient number of suitable bins must also be provided for customers to dispose of litter.

Protection of Food:

Adequate precautions must be taken to protect food from flies, dust, contamination by customers and other likely sources of contamination:

- If your event is to be held outdoors with limited facilities, prepare the food in a kitchen and transport it to the event. For example, slice, marinate or skewer meat ready for cooking.
- Separate equipment should be used for handling raw foods and ready-to-eat foods such as cooked food and salads. Never place cooked meat back on trays that held raw meat.
- Keep cooked food and salads separate from raw meat to prevent contamination.
- Cover food to protect it from contamination.
- Disposable eating and drinking utensils should be used and thrown away after use.
- Utensils should be protected from contamination by leaving them in their protective wrapping or storing them in suitable containers until required.
- Food on counters or bars should be protected by means of a suitable sneeze guard, or be covered to prevent customers from coughing or sneezing over the food.
- All condiments such as sauces, mustard and the like should be in sealed single-serve packs or squeeze bottles.
- Tea, coffee, cordial and other beverages should be served or dispensed from a lidded container with a tap or spout.



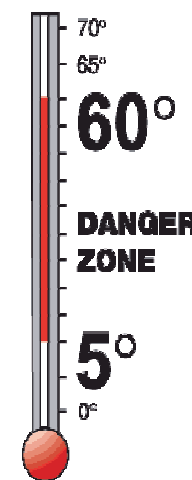
Food Labelling:

Business operators selling tinned, bottled or packaged foods must ensure that the foods are labelled in accordance with the requirements of the Food Standards Code.

Temperature Control:

Potentially hazardous foods such as meat, poultry, seafood, dairy products, cooked rice and pasta, and processed foods containing egg must be kept at safe temperatures to prevent food poisoning.

Safe temperatures are 5°C or below or 60°C or above. The following precautions should be taken to keep potentially hazardous foods at safe temperatures:



- When preparing food make sure you have enough refrigerator space or insulated boxes with ice to store the food.
- Wherever possible, try to cook the food as close to the time that you will be serving or selling it. If you can, take the food to the event and cook it there. If this is not practical, you will need to pre-cook the food and either transport it hot, or cool it and transport it cold.
- If you decide to pre-cook food and cool it, you will need to reduce the temperature of the food to 5°C as quickly as possible by placing it in shallow trays.
- Food should be transported in insulated containers with lids. Ice or heat packs may be required to keep the food at a safe temperature.
- Cold food should be stored in insulated containers with ice.
- Always cook food thoroughly. Cook chicken, sausages and hamburgers until juices run clear – steaks can be cooked to preference.
- If you need to reheat food you will need to do this as quickly as possible on a stove or in an oven and keep it hot until it is served.
- If keeping food hot on cook tops, in ovens or in bain maries, the equipment needs to be set high enough to ensure that the food remains at 60°C or hotter.
- You must have a thermometer to ensure that food is kept at safe temperatures.

Use of Thermometers:

The probe of the thermometer must be cleaned and sanitised before being used to measure food temperatures. To clean and sanitise your thermometer:

- wash the probe to remove any grease and food particles;
- sanitise the probe using alcohol wipes or very hot water; and
- thoroughly dry the probe using a paper towel or allow it to air dry.

To measure the temperature, insert the probe into the food and wait until the temperature has stabilised before reading the temperature.