

Health and Hygiene Requirements for Food Handlers (cont.)

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.



Further Information:

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

GUIDE FOR CHARITY AND COMMUNITY ORGANISATIONS OPERATING TEMPORARY FOOD STALLS

Introduction:

This pamphlet has been produced as a guide for charity and community organisations operating food stalls 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.

The guide is applicable to fundraising events where:

- (a) there is no personal financial gain; and
- (b) the food is shelf-stable or is to be consumed immediately after thorough cooking.

For other events see the Guide for Commercial Operators.

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.

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.

Food Safety:

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.
- Raw meat should be transported and stored in insulated containers with ice.
- Meat, rice and other potentially hazardous foods must be cooked and served immediately.
- Always cook food thoroughly. Cook chicken, sausages and hamburgers until juices run clear – steaks can be cooked to preference.
- 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:

Foods sold to raise money for charitable and community organisations do not need to be labelled. However, information must be given to the buyer on request, or be displayed next to the food or on the packaging, if the food contains an ingredient that is known to cause allergic reactions.

Foods that are known to cause allergic reactions include:

- gluten (a substance found in wheat, rye, barley and oats and present in flour)
- fish and fish products
- crustacea (eg. prawns and crabs)
- egg and egg products
- milk and milk products
- soya beans and products
- peanuts and products
- sesame seeds and products
- other nuts and products
- sulphites (a preservative)
- royal jelly (a secretion from the salivary glands of honey bees)
- bee pollen (pollen collected from the legs of bees)
- propolis (a substance collected by bees).



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.