

TEMPORARY FOOD BUSINESS REQUIREMENTS FOR EVENTS

A temporary food business consists of:

- a food stall of which the roof and sides that are covered with plastic sheeting, vinyl, mesh or other approved material; or
- an approved food vehicle.

FOOD STALLS

Marquee structure

1. Unpackaged food products are required to be protected from contamination and from environmental conditions (heat from the sun, wind and rain). Wind can blow contaminants in and birds may also contaminate food products from the air.

An example of what is commonly used by food stall holders is a pop-up 3mx3m marquee with mesh or plastic sides.

2. Depending on the food business operations, more than one marquee may be required.
3. Where cooking is carried out, provision shall be made to protect the stall walls from heat, flame and splashing. It is recommended that marquee walls are made of a fire retardant material.



Ballasts

4. Small marquees such as the above example are light weight and can be lifted easily in windy conditions. The marquee must be adequately weighted with ballasts (e.g. sand bags). Water weights can be used but they must be checked regularly to ensure no holes where water can escape. Tie downs on grass must not be set-up so they are a trip hazard to staff or the public.

Ground cover

5. Where a temporary food stall is erected on unsealed ground, a suitable impervious material shall be laid over the ground area of the stall.

Tarpaulin sheets must be firmly pegged or taped to ensure no trip hazards. A non-slip mat can be used over the top. This is to ensure no dirt/grass/leaves/dust or other material from the ground

gets stirred up by wind/shoes and contaminates the food. It also assists in cleaning; ensuring all food waste and other material is removed from parks and reserves etc post-event.

On sealed ground non slip mats can be used if required.

Fire safety

6. Where there is electricity or cooking equipment, stall holders must have an appropriate fire extinguisher and fire blanket located in the stall. These must be serviced or replaced regularly to ensure they are operable when required.

Cooking equipment and food

7. All heating and cooking equipment including barbecues and cooking plates shall be located within the stall, or the food otherwise suitably protected from contamination.

The only exception is open flame cooking or charcoal burners. These can be situated outside the stall due to the fire risk of the marquee catching alight.

8. Where there is cooking equipment with gas, there needs to be adequate ventilation provided in the stall. This may determine the number of sides of the marquee used. Commonly the front and back may be open with the two sides closed.
9. Cooking equipment must be adequately guarded or set up at the back of the stall so there is no risk to the public getting burnt.
10. Gas bottles must be upright at all times and stabilised, if not attached directly to the cooking equipment such as a barbeque. The 9kg bottles can be stabilised in a milk crate for example.
11. Gas bottles must be date stamped with test date and tested every 10 years.

Protection of food

12. Raw foods waiting cooking and foods which have been cooked shall not be stored or displayed outside the stall.
13. The cooking area shall be kept free from dust-borne contamination and droplet infection (coughing, sneezing, etc. by the public).
14. All food stored inside the stall shall be in sealed containers.
15. Food shall not be displayed so as to be openly accessible to the public. A physical barrier shall be provided. e.g. pie warmer, bain marie, Perspex / glass sneeze guards, or clear plastic siding to the stall.

Hand washing

16. Single-use paper hand towels, liquid soap and detergent shall be provided in each food stall where hand washing facilities are located.
17. Gloves may be worn, but are not a replacement for hand washing. Gloves must be changed frequently and especially where there is contamination such as raw to cooked food, or contamination from touching a body part or sneezing or coughing for example.

Dish washing

18. Separate hand-washing facilities and utensil washing facilities shall be provided within the stall (e.g. water container with tap and catch bucket underneath). Clean potable water shall be used

for rinsing. Paper towels are the preferred method of drying utensils and equipment if they need to be washed while the stall is in use.



19. Food grade detergents and sanitisers should be used on all food contact surfaces.

GENERAL INFORMATION

Cleanliness

20. The temporary food business must be kept in a clean and sanitary condition and all fixtures, fittings and equipment should be in good condition.

Transportation and storage of food

21. All food products must be transported to the site stored in sealed and labelled containers or adequately wrapped to prevent contamination.
22. Potentially hazardous foods (PHF's - e.g. meat products, dairy, prepared salads etc) must be transported in refrigerated vehicles, hot boxes or for small in large eskies packed with ice. PHF's must be maintained at a temperature of less than 5°C (cold foods) or above 60°C (hot foods). It is a good idea to check the temperature of PHF's before and after they are transported to ensure correct temperature maintenance.

Protection of food

23. Raw food products must be kept in separate and sealed containers/eskies from pre-cooked or ready to eat products to avoid cross-contamination of potential food poisoning bacteria.
24. Disposable eating and drinking utensils only shall be used.
25. All condiments, such as sauce or mustard, shall be contained in squeeze-type dispensers or otherwise in individual sealed packs.
26. All disposable eating utensils shall be pre-wrapped in paper napkins, cellophane bags, or similar material prior to distribution to the public. Drinking straws, paper cups, spoons, etc. shall be enclosed in suitable dispensers or otherwise protected from contamination.
27. Tea, coffee, cordial or other beverages shall be dispensed from an enclosed or lidded receptacle equipped with a tap or spout.

Temperature control

28. All temporary food businesses must have a thermometer which is accurate to +/- 1°C. The thermometer shall be cleaned and sanitised before use and in-between uses on different foods, so as to prevent cross-contamination.
29. All take-away food prepared in 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 below 5°C (cold foods) is provided.
30. Pre-prepared food products or pre-cooked food consisting wholly or in part of fresh cream, custard, trifle, or any similar food which promotes bacterial growth shall not be sold from a food stall, unless stored or displayed under refrigerated conditions below 5°C at all times.
31. All raw food and perishable foods such as steaks, hamburger patties, sausages etc. shall be stored in a portable cooler (i.e. esky) together with an adequate supply of ice or a cooling medium. Ice must be replenished during the day and a thermometer must be located within the cooling device to monitor the temperature and must be checked regularly.
32. Pre-cooked chicken and rice must be transported to the event under the appropriate temperature conditions (i.e. must remain above 60°C after cooking or below 5°C if cooled and is to be reheated onsite).

Rubbish

33. Suitable garbage disposal receptacles shall be provided near the stall for the public to dispose of used take-away food containers and the like.
34. Adequate arrangement shall be made for the storage and frequent removal of garbage generated inside and outside the food stall.

Hygiene of food handlers

35. All persons engaged within the temporary food premises shall:
 - Be clean and of good health.
 - Wear clean, light-coloured clothing and a light-coloured apron without pockets.
 - Have hair tied back and wear a clean hair-covering (hat, hair-net, etc.).
 - Wash hands prior to starting food-preparation, after each break, after using toilet facilities, after smoking, after touching hair / face / body, and after contamination with raw foods.
 - Cover all cuts / burns on hands / arms / face with water-proof dressings (brightly coloured).
 - NOT wear false-fingernails or have nail-polish on their fingers and wear only minimal jewellery.
 - NOT lick fingers when handling or wrapping food, nor blow into food-bags or use uncovered hands to open food-bags when serving.
 - NOT cough or sneeze over food.
 - NOT touch their hair / face / body whilst engaged in food-handling.
 - Keep themselves and their work areas clean, neat and tidy.
 - Use clean tongs, or similar utensils, when handling unwrapped food.
 - NOT smoke in or near the temporary food premises.

Pre-prepared food

36. Food preparation prior to the event must be undertaken in an approved food premises or approved residential premises. A Certificate of Registration of a Food Business must be attached to the application form.



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