

REQUIREMENTS FOR TEMPORARY FOOD STALLS

What is a temporary food stall?

A temporary food stall is a temporarily positioned facility used for the sale of any article of food to the public. There are a number of requirements you must be aware of, which are outlined in City of Canada Bay's Food Handling at Temporary Events Policy.

Obligations on selling food

A person handling or selling food or operating stalls used for selling food for human consumption, including drinks, produce, fruit and vegetables or pre-packaged food, is deemed to be a 'food business'. This includes not-for-profit operations.

A food business is required to sell safe and suitable food in accordance with the NSW Food Act 2003 (the Act), which also mandates compliance with the national Food Standards Code (the Code). Of particular relevance for temporary events are parts 1.2 (labelling) and 3.1.1, 3.2.2 and 3.2.3 (food safety standards) of the Code, which can be accessed at www.foodstandards.gov.au

Failure to comply with the requirements may lead to enforcement action. Depending on the food safety risk identified, this action may include a warning letter, improvement notice, penalty notice, seizure, prohibition or prosecution.

Requirements for temporary food stalls construction and operation

All premises, including temporary food premises that sell food, are required to comply with the Food Act 2003, the Food Regulation and the Food Safety Standards. Requirements under Food Act, Regulation and Safety Standards for the operation of temporary food stalls.

- ✓ A Food Safety Supervisor must be certified, qualified and appointed. The Food Safety Supervisor Certificate must be kept onsite at the stalls all times and available to Councils health inspectors.
Note: The Food Safety Supervisor requirement applies to retail businesses who process and sell food (prepare and serve) that is: ready-to-eat, potentially hazardous (i.e. needs temperature control), and NOT sold and served in the supplier's original package

A copy of the Food Safety Supervisor must be kept onsite during the event. The food safety supervisor must be at the stall majority of the time and advise staff of food safety issues. For more information on the Food Safety Supervisors please visit www.foodauthority.nsw.gov.au

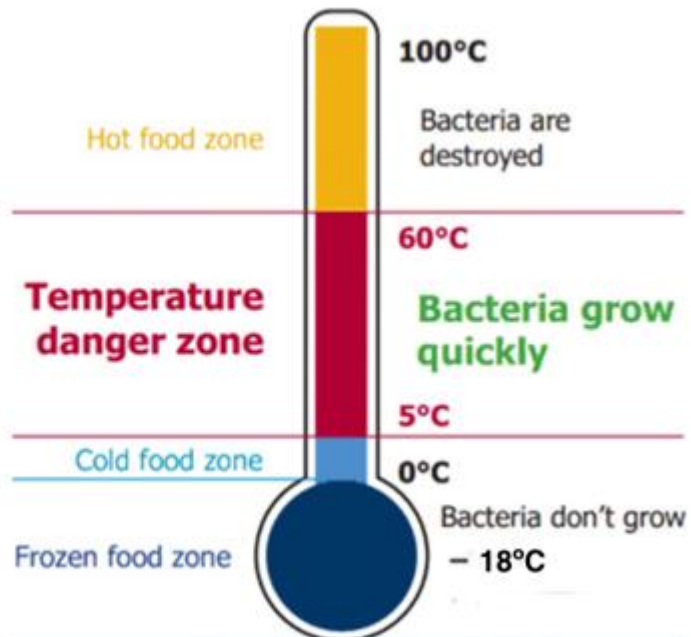


- ✓ Stall is fitted with a roof and three sides
- ✓ A smooth and impervious floor cover has been supplied as flooring and is able to be cleaned
- ✓ A physical barrier i.e. sneeze guards are installed in front of all cooking and preparation areas
- ✓ Hand wash basin is provided and located within the stall
- ✓ Hand wash basin is supplied with warm running water, liquid soap and paper towels
- ✓ Utensil/equipment washing facilities are provided and located within the stall
- ✓ Utensil/equipment washing facilities are provided with warm water, and detergent



- ✓ Potentially hazardous food (PHF) is under temperature control: food receipt, storage, display and transport; cold food at or less than 5°C, Hot food at or above 60°C.
- ✓ Digital Probe Thermometer provided to stall, readily accessible - accurate to +/- 1°C

• The temperature danger zone is between 5°C and 60°C, when it is easiest for harmful bacteria to grow in food
 • Minimise the time that food spends at these temperatures in order to keep food safe
 • Refrigerated food needs to be kept at 5°C or below
 • Hot food needs to be kept at 60°C or above





- ✓ Food is stored a minimum of 150mm off the floor
- ✓ Food is stored in food grade containers
- ✓ Disposable eating utensils, straws etc. are stored in dispensers and protected from contamination
- ✓ Food handlers wash and dry hands thoroughly using hand wash facilities regularly
- ✓ Food handlers avoid unnecessary contact with ready to eat food or food contact surfaces by use of utensils, a gloved hand, food wraps etc.
- ✓ Procedures in place for staff when handling food and money etc.
- ✓ Food safe sanitiser available for food preparation surfaces and equipment
- ✓ Premises, equipment and food contact surfaces are kept in a clean and sanitary condition
- ✓ Equipment in a good state of repair and working order
- ✓ Suitable garbage and recycling receptacles are provided and arrangements made for frequent removal of garbage and recyclable materials
- ✓ Food labelling complies with Food Standards Code

For further information please contact Council Environmental Health team on 9911 6555 or email health@canadabay.nsw.gov.au