

TEMPORARY FOOD STALLS

Temporary food stalls are an important aspect of temporary events. However poorly prepared food is likely to make people sick. This fact sheet is designed to assist stall holders in ensuring that the food they sell does not harm their customers.

What is a temporary food stall?

Temporary food stalls include any structure set up for a specific, occasional event, such as a fete, fair, market or concert (generally of one-day duration).

The NSW Food Act 2003

A person selling food or operating stalls and outlets used for selling food, produce, fruits and vegetables or pre-packaged food for human consumption, is deemed to be a 'food business'. A 'food business' is required to sell safe and suitable food in accordance with the provisions of the NSW Food Act 2003.

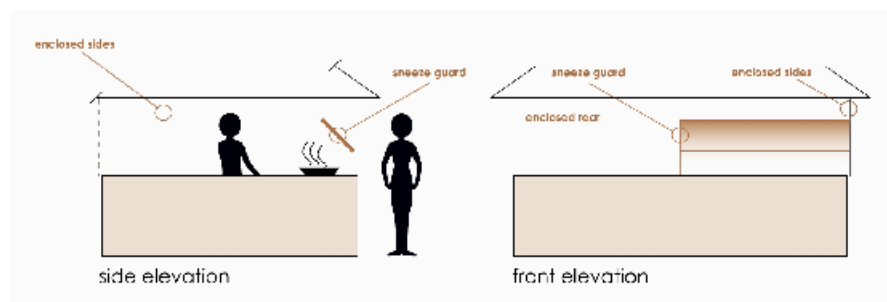
Failure to comply with the requirements of the Act may result in prosecution, penalty infringement notices, product being seized, improvement notices, and warning letters or prohibition orders being served. Fines up to \$110,000 for individuals and up to \$550,000 for corporations, and/or two years imprisonment apply to some offences.

All food stalls must be registered with Council before conducting business. Council will inspect your food stall to assess for compliance with the legislation.

Construction

The minimum standard of construction for a temporary food stall is:

- preparation and serving areas to be fully enclosed on three sides;
- the entire food premises (including barbecues and coolrooms) to be adequately screened to reduce the risk of food contamination and to restrict public access for safety reasons;
- the floor to be in the form of a groundsheet cut larger than the floor area to enable it to be turned up at the wall and clipped or otherwise fixed into position;
- walls to be of 'polytarp' or similar non-absorbent material, and able to be easily cleaned. The framework of the wall panels should support the fabric taut and rigid. No part of the walls should flap in the breeze or be otherwise insecure;
- the ceiling to be of similar construction to the walls;
- the whole structure to be securely fixed together when assembled and be secured against wind loadings; and
- food preparation benches, counters, shelving, stands and the like must be made from rigid, smooth-faced material, free of cracks or joints and be durable. Timber surfaces should be painted, laminated or clear finished. Shelves should be a minimum of 150 mm off the floor. Metal end sections should be sealed.



Cleanliness

The stall and its associated fixtures, fittings, equipment and those parts of vehicles used to transport food, must be kept clean and in a good state of repair and working order.

Contamination

The preparation and/or display of foods, including unpackaged ready-to-eat foods, must be protected from likely contamination from customers, dust, fumes or insects. You must take all practicable measures to protect the food from likely contamination using measures such as plastic food wraps, sealed containers, sneeze barriers, food covers or other effective measures.

Adequate measures must be taken to prevent cross-contamination from raw foods to cooked foods. This includes:

- ensuring there are separate utensils for cooked and raw meats, poultry and seafood;
- covering all food;
- keeping cooked meat and salads separate from raw meat, raw poultry and raw seafood; and
- washing your hands after handling raw meats, raw poultry, raw seafood and raw vegetables.

Washing and sanitising

A sealed container of potable water (minimum capacity 10 litres) with a tap should be provided, together with suitable bowls or containers for cleaning, sanitising and hand washing.

Hand washing

A food handler must wash his or her hands using soap and warm water, then dry with single-use towels:

- before commencing or re-commencing handling food;
- immediately before handling ready-to-eat food after handling raw food;
- immediately after using the toilet;
- immediately after smoking, coughing, sneezing, using a handkerchief or tissue, eating, drinking and after touching his or her hair, scalp or a body opening; and
- before using disposable gloves for handling food.

Remember if wearing gloves, you should change them as often as you are required to wash your hands.

Temperature control

A food business must, store and display food under temperature control. If the food is intended to be stored frozen, ensure the food remains frozen during storage and display.

All food businesses that handle potentially hazardous foods are required to have a readily accessible thermometer.

It is recommended that you view and understand Council's Food Handling Guidelines for Temporary Events, which can be obtained from Council's website. www.canadabay.nsw.gov.au