



**GLADSTONE**  
REGIONAL COUNCIL

# **Temporary Food Stalls**

## **Events**

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## Temporary Food Stalls - Events

Food stalls at fairs, markets and events are very popular and due to the nature of the open-air market stall, operational standards are required to ensure that food safety is not compromised. As far as practicable the requirements of the Food Safety Standards apply to Temporary Food Stalls.

**Charity and Community Groups are required** to meet the standards in relation to stall set up and hygiene practices. Provided proceeds from food stalls are not for personal financial gain these groups may get an exemption from licensing fees and charges.

A stall that does not have a roof or cover (Open Stalls) may be permitted in the following cases: -

- Where food is prepackaged and is transported and sold in that state. This includes non-perishable items such as biscuits, cakes without cream, bottled jams and whole fruit and vegetables (not sliced).
- Where food is consumed immediately after thorough cooking e.g. from a barbeque. Provided the enforcing officer agrees that surrounding conditions are suitable (not dusty or where things could fall onto the cooking surface) and that raw products will be adequately protected.
- Where it can be otherwise shown that food will be adequately protected from contamination.

### APPLICATION

An **application** under the *Food Act 2006* including payment of the relevant fee is required to be made prior to commencement of **operation of any temporary food stalls** (unless exempt). Stalls are granted a permit to operate that lasts for the days of the event. If information provided is sufficient, approval to operate will be granted with inspections by Council's Environmental Health Officers being performed on site during the event.

### STRUCTURAL REQUIREMENTS

#### Open Stall – pre-packaged food, or BBQ

- Open food stalls shall only be used for the sale of pre-packaged food. Whole fruit or vegetables can be sold but must be protected from contamination if cut or sliced. Open stalls may also be permitted when food is consumed immediately after thorough cooking e.g. from a barbeque.
- All pre-packaged food shall be labeled in accordance with the provisions of relevant State Legislation.
- Tables and benches require good support and should be covered with a clean material or plastic sheeting. Material tablecloths are not permitted in any food stall.
- Food must be protected from contamination during transport and display by packaging.

#### Covered Stall – all other types of food

- A stall of this category should consist of at least a roof of plastic sheeting, vinyl or other approved clean material. In cases where ground surface or nearby particle sources (trees, birds) could be a potential source of contamination the stall may be required to be provided with one or more sides. Where the food produced at the stall is considered high risk, including where the stall is intended to operate for a number of days a roof and three sides will be required.
- A ground sheet or sealed timber floor is required over unsealed ground such as dirt and gravel. Other arrangements may be made by prior discussions with an Environmental Health Officer.
- Tables and benches require good support and should be covered with a clean material or plastic sheeting. Material tablecloths are not permitted in any food stall.
- Food must be protected from contamination by customer's breath, etc. A physical barrier between the public and the food shall be provided by means of sandwich display type counters, perspex or glass sneeze guards or clear plastic siding to the stall. Storage in containers with suitable removable covers kept on at all times when not serving the food may be acceptable in some cases.

### Washing Facilities

- Stalls require one container for hand washing and one container for equipment and utensil washing facilities labeled as such and supplied with hot and cold water.
- As a general guide the amount of water required for all washing needs equates to about 9 litres per food handler. Water supplied must be drinkable from the reticulated water system.
- A sufficient supply of antibacterial soap, detergent and hand towels shall be provided adjacent to washing facilities. Single use disposable towels, e.g. Paper towels, are to be used for hand drying and all cleaning in the stall.
- Waste liquids shall be stored in a labeled container of sufficient capacity and disposed of via the sewer system at the end of the day's trading.
- Cooking utensils and equipment are required to be removed from the food stall and cleaned and sanitised.
- At the end of the day's trading, the stall is to be thoroughly cleaned and sanitised.

### Cooking Facilities

- All heating and cooking equipment including open flame barbecues and cooking plates shall be located within the stall or otherwise suitably protected from contamination.
- Where cooking is carried out adequate provisions shall be made to protect the stall walls from heat, flame and splashing.
- Raw foods awaiting cooking and foods which have been cooked shall not be displayed outside the stall except in enclosed containers maintaining the food at the correct temperature. (Refer to Operational Guidelines)
- A suitable fire extinguisher should be placed inside the food stall. For advice contact the Queensland Fire Service.

### OPERATIONAL GUIDELINES FOR ALL STALLS

- Perishable or potentially hazardous food must be stored under the correct temperature conditions during transport and display at a food stall. The food must be either below 5°C or above 60°C. Food included in this requirement is products with cream or custard fillings, meat products, poultry, sandwiches with meat or mayonnaise.
- Gloves or tongs are to be used for handling food that does not undergo heat treatment prior to serving.
- Gloves are only effective if changed regularly otherwise the bacteria level on them will build up. They must also be changed between handling raw or cooked products.
- Disposable eating utensils stored in enclosed containers or dispensers are preferred to using reusable cutlery that is difficult to clean and sanitise correctly on site.
- A refuse bin with close fitting lid is required to be provided within the food stall and emptied at least daily. Also a sufficient number of containers should be provided for the public to use adjacent to the stall.
- It is important that at all times food is protected from contamination. Vehicles used for transporting food must be clean.
- Food that may cause food poisoning often does not taste or smell off. Therefore to reduce the likelihood of serving food that may cause illness care must be taken throughout all of the preparation time. Food must be transported to the stall at the correct temperatures to reduce bacterial growth. It must also be stored and displayed at these temperatures so that there is limited growth before the product is purchased.
- Food handlers should be aware of their appearance. Clean clothes must be worn. Efforts to ensure hair does not contaminate food should be used including wearing caps or tying back long hair.
- Hands must be washed regularly including prior to handling food, between handling raw and cooked food, after using the toilet, smoking, handling a refuse container, using a tissue or touching anything which could cause the food to be contaminated.

For further information contact Gladstone Regional Council, Environmental Health Officers:

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