

Guidelines for Temporary Food Stalls

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Foreword

This Guideline is designed to improve the consistency of approach to assessing, approving and operating temporary food stalls across Tasmania. It is designed to be used by both operators and by local Council and outlines the minimum requirements for the construction and operation of stalls and the health and hygiene standards of food handlers.

The Guideline also aims to improve the overall safety of foods sold to the community. In this regard the proprietor of a temporary food stall must comply with the Food Act 2003 and the relevant provisions of the Australia New Zealand Food Standards Code. If selling potentially hazardous food, the proprietor of the stall will need to ensure the business is registered under the Food Act 2003.

What is a Temporary Food Stall?

A temporary food stall is a temporary arrangement of equipment and appliances from which food is sold. It includes booths, tents, marquees and other temporary equipment and appliances such as trestle tables and barbeques. It also includes fundraising barbeques and stalls that operate from existing buildings such as community centres and halls.

This definition only applies to stalls that are set up for a specific, occasional event lasting not more than ten (10) consecutive days, regardless of whether funds raised are for a community, charity or not-for-profit organisation.

Stall Construction Requirements

Adequate Space

Adequate space must be provided in the stall for all equipment, food, food contact surfaces and the activities conducted on site. This is so that food or food contact surfaces are not likely to become contaminated.

Site Selection

Stall must be constructed on sites which are level, dry under foot and in an area when the wind is not able to blow dust or other contaminants onto the food or food contact services.

Floors, Walls and Ceilings

Stalls that are located outdoors must have three sides and a ceiling designed to maintain adequate ventilation and protection of food. They must be constructed of a smooth and impervious material that is easy to clean and does not present a risk to health and safety. Where possible, all wall, floor and ceiling joints should be seamless to aid effective cleaning.

A stall may be set up on existing ground such as grass, concrete, paving or dirt provided it does not pose a risk to food safety. Alternatively, a smooth and

impervious floor covering such as a groundsheet or similar material must be provided.

Exception: Uncovered stalls

Stalls located outside where low risk pre-packaged food is sold, or fundraising BBQs that operate for no longer than six (6) hours and which are set up on a suitable surface, may use a shelter with a roof and without sides provided they are located in an area protected from dust, fumes etc.

*Please contact the relevant Council's Building Department to determine if you require a temporary occupancy permit for your stall's enclosure. A booth, tent or gazebo with a maximum area of 10m² which: (a) contains an ignitable fuel source; **and** (b) which is open on at least one side when occupied; **and** (c) is located at least 1.8m from any other booth, tent, building, structure or mobile food business for no longer than ten (10) days does not require a temporary occupancy permit.*

Equipment, Fixtures and Fittings

All equipment, fixtures and fittings in a food stall must be constructed of smooth and impervious material to aid easy and effective cleaning.

Ventilation

Adequate ventilation must be provided to prevent the build up of steam, mould and fumes.

Washing Facilities

Hand washing Facilities

Hand wash facilities must be provided and situated within the stall. This must be provided with warm running potable water from a single spout, together with sufficient liquid soap and single use paper towel. (See picture on page...)

The facilities can be simple and can be obtained from a hardware store. As a minimum you must provide a 20L water container with a tap, a bucket to collect waste water, liquid soap and paper towel.

Alternatively, portable hand washing and equipment washing stations can be hired (e.g. from businesses that hire out portable toilets).

Note that the water **MUST** be warm. In exceptional circumstances, cold water may be permitted by Council's Environmental Health Officer (EHO) but this must be arranged prior to the event and reasons given to justify the request.

Hand Sanitisers

Hand sanitisers on their own are not permitted.

The use of hand sanitisers cannot replace hand washing with liquid soap & water because they perform different functions:-

- Soap breaks down fat, grease, and dirt, allowing bacteria to be washed off.
- Hand sanitisers kill bacteria on the surface of hands but not under grease and dirt. This is why they cannot be used by themselves.

Hand sanitiser can be used in conjunction with hand washing with liquid soap and water.

Equipment Washing Facilities

A separate facility must be provided for equipment washing, with at least a 20L water container with a tap and a bucket to collect waste water. This is to be supplied with warm water to allow adequate cleaning of all equipment. The container must be large enough to effectively wash the largest piece of equipment. (See picture on page....)

Alternatively, equipment may be taken off site and washed and sanitised in a suitably sized double bowl sink or suitable (i.e. commercial) dishwasher. This is provided the storage of dirty equipment in the stall does not pose a risk to food or food contact surfaces.

All equipment and utensils must be cleaned and sanitised before being stored.

Waste Management

- All refuse bins must be supplied with a liner.
- The bins must be stored in a location that does not allow contamination of food or food contact surfaces.
- Waste oil must be stored in a container labelled “Waste Oil Only” and disposed of at an approved waste transfer station.
- Adequate arrangements must be made for the storage and removal of refuse generated inside and outside the food stall.
- Adequate refuse bins must be provided near the stall for the public to dispose of used takeaway food containers and the like.

Waste Water

All wastewater must be collected and disposed of in accordance with Council advice. Where possible wastewater is to be disposed into the reticulated sewer system, via a toilet or gully trap and not via a sink or hand wash basin. If you need to store the wastewater in a container during the event, the container must be clearly labelled “Wastewater Only”.

Operational Requirements

Protection of Food

- A food handler must minimise direct hand contact with ready to eat food by the use of disposable gloves or utensils (i.e. tongs, serviettes or inverted bag). It is also best practice to separate duties for staff (i.e. ensure one food handler serves customers and another prepares food).
- Single-use eating/drinking utensils must be used and all utensils must be adequately protected from contamination.
- Sauce, mustard and other condiments must be served from a squeeze type dispenser or in individual sealed packets.
- Provide tongs or spoons for salads and other ready to eat items.
- Food given away as samples is deemed as sold under the provision of the *Food Act 2003* and must be:
 - adequately supervised by a staff member; and
 - covered with a protective barrier to minimise the likelihood of contamination
 - labelled with signage to indicate “no double dipping” or “single serve only”
- Single-use sampling utensils (i.e. toothpicks, spoons and stirrers) must be stored in a container that is separate from used sampling utensils. The container must be labelled to clearly indicate this to the customer.
- All food on display must be either:
 - wrapped or packaged
 - enclosed in a suitable display cabinet; and
 - protected by a physical barrier such as a sneeze guard; or
 - Located so as not to be openly accessible to the public.
- Tea, coffee, cordial and other beverages must be dispensed from an enclosed or lidded receptacle equipped with a tap or spout.

Food Supply

- Source foods from licensed reputable companies.
- Purchase food as close to the event as possible to avoid need for storage and reduce transportation times. For example you could arrange to collect foods from your supplier on the way to the event and place them directly into an eski with ice.
- Preferably source foods on the way to the event.

Transporting Food

- All food must be transported so that it is protected from contamination.
- Potentially hazardous foods (see explanation below) must be transported under temperature control. For example in an eski with ice.
- All containers, portable coolers and parts of vehicles used to transport food must be washed and sanitised before and after use.
- Transport raw meats in separate containers from ready-to-eat products such as salads and bread.

Food Storage

- No food is to be stored directly on the ground.
- All food stored inside the stall must be at least 150mm above the ground and be wrapped, packaged or kept in enclosed containers.
- All stored food must be covered or in sealed containers.
- Raw and ready-to-eat foods must be separated to prevent cross contamination

Food Handling and Hygiene Requirements

Temperature Control

Potentially hazardous foods are foods that have to be kept at certain temperatures to minimise the growth of bacteria that may be present in the food or to prevent toxins forming.

- All cold foods (including raw meats, prepared salads and dairy products) must be stored at or below 5°C
- All hot foods must be stored at or above 60°C
- All frozen food must be kept frozen solid.
- A food grade (probe) thermometer must be readily available for testing the temperature of food products. The thermometer must be accurate to +/- 1°C.
- All takeaway food prepared at the food stall must be served immediately unless there is a suitable food warmer or cold cabinet display.
- Pre-prepared food products or pre-cooked foods which promote bacterial growth must be stored and displayed at a temperature at or below 5°C

If ready-to-eat potentially hazardous food has been kept between 5°C and 60°C for four (4) hours or longer it must be thrown out. (Refer to the Two Hour/ Four Hour Rule outlined below)

The Two Hour / Four Hour Rule

Ready-to-eat potentially hazardous food can be kept between 5°C and 60°C for a short amount of time:

- For a total of less than 2 hours – refrigerate or use immediately.
- For a total of between 2 and 4 hours – use immediately.
- For a total of 4 hours– must be thrown out.

Note: *if compliance with the 2hr/4hr rule cannot be demonstrated, Council's EHO may require you to discard the product. To document compliance you must note the time and date the product was manufactured and at what temperatures and for how long it has been stored.*

Cooking, Reheating and Cooling Food

- Where cooking is carried out adequate provisions must be made to protect the walls, floors and ceiling from heat, flame and splashing.
- All hot food must be re-heated to an internal temperature of 60°C before serving.
- When cooling cooked potentially hazardous foods, cool the food:
 - within two hours – from 60°C to 21°C
 - within a further four hours – from 21°C to 5°C

Health and Hygiene of Food Handlers:

- Hands must be washed regularly, including after: using the toilet, blowing your nose, taking breaks, handling different types of food products and any other activity that has the likelihood to contaminate hands, food or food contact surfaces.
- All food handlers must have good personal hygiene and clean clothing.
- All open wounds must be covered with a coloured waterproof dressing. If the wound is on the hand, the hand must also be covered with a disposable glove.
- Food handlers must not smoke in or around the food stall.
- Disposable gloves should be changed frequently and hands washed with liquid soap and water.
- When unpackaged food is handled aprons should preferably be worn and long hair should be tied back or held in a hair net.

Skills and Knowledge

All food handlers must have appropriate skills and knowledge in food safety and hygiene matters relevant to their work activities.

The proprietor of a temporary food stall may be required to demonstrate adequate food safety knowledge to Council's EHO as part of the registration process.

Cleaning and Sanitising of Surfaces

All equipment and food contact surfaces in the food stall must be cleaned and sanitised both before and after use. Walls, floor and ceiling covering must be cleaned daily, or more frequently if they pose a risk of contamination to food or food contact surfaces.

The correct cleaning steps for food contact surfaces are as follows:

1. Wipe away any food scraps and rinse with water.
2. Wash with hot water and detergent to remove any grease.
3. Rinse any loose dirt or detergent foam with clean water.
4. Sanitise using a food grade sanitiser.
5. If instructions require rinsing of the sanitiser, do so.

NB – It is important to follow the manufacturer's instructions.

All chemicals and cleaning equipment must be stored away from food and food contact surfaces.

Labelling

Pre-packaged food sold for commercial purposes must be labelled in accordance with the Australia New Zealand Food Standards Code.

A guide for food labelling can be viewed at: www.foodstandards.gov.au
Perform a search for 'overview of labelling'.

Pre-packaged food sold for community or charity organisations must be labelled in accordance with the Food Safety Standards "Labelling" Fact Sheet which can be viewed at www.foodstandards.gov.au . Perform a search for '**labelling for charities**'.

Safety

A fire extinguisher of adequate size and type must be accessible to every stall where open flame cooking is carried out.

Further information is available from...

Stall Layout

In some instances a floor plan may be required to be submitted with your application showing all benches, cooking equipment, hand washing facilities and means of protection of food from contamination. Please contact your local Council EHO if you are unsure about this requirement.

Healthy Options

Thinking about making your menu healthier?

Here are some ideas to get you started...

- Provide wholegrain options where possible. I.e. wholemeal bread at sausage sizzles.
- Consider ways of adding vegetables, like onion, tomato & lettuce to burgers, or try barbecuing vegies like corn on the cob, zucchini, mushroom, eggplant or capsicum.
- Work with your butcher to add grated vegies to meat products.
- Serve a selection of salads, such as pasta or potato salad.
- Provide plenty of water to drink rather than soft drinks.
- Choose lean cuts of meat, lean rump steak, skinless chicken or kangaroo fillets are great options.
- Offer vegie options, such as vegie burgers.
- Jacket potatoes are a popular favourite; offer fillings such as coleslaw.
- Consider ways to use low fat cooking such as steaming, baking or grilling.

Further Information

- Food Safety Standards: www.foodstandards.gov.au
- Food Act 2003: www.thelaw.tas.gov.au
- Food Safety Standards Labelling Guide can be found at www.foodstandards.gov.au
- Food Safety Standards Factsheets for Community or Charity Organisations: www.foodstandards.gov.au
Perform a search for 'factsheets for charities'.

If you have any problems accessing these documents please contact your local Council.

