



## STRUCTURAL & FOOD SAFETY REQUIREMENTS FOR TEMPORARY FOOD PREMISES

The following requirements apply if you are selling foods from a temporary premise.

### High risk foods

Includes food which will spoil or support the growth of bacteria if they are not kept at the correct temperature.

### Exposed foods

Include food or drink that does not remain packaged by the supplier for the duration of the event.



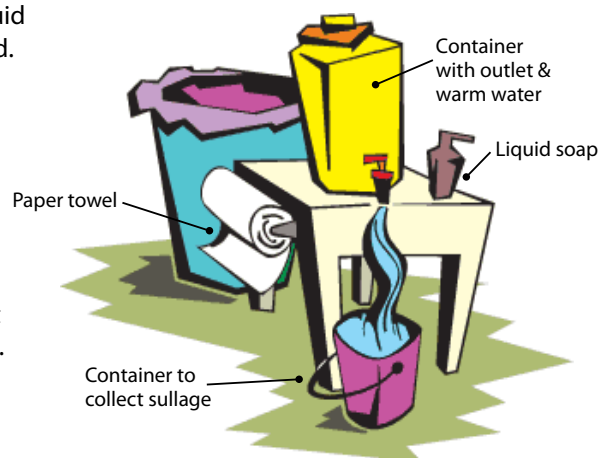
### Food Protection

Exposed foods must be prepared and sold within a structure that adequately protects the food from dust, flies, sun and spoilage, like a marquee. Foods must also be adequately packaged and protected from customer contamination by displaying food in a bain-marie, covering with cling wrap or stored in containers with lids.

### Hand Washing Facilities

Hand washing facilities with warm water disposable paper towel and liquid soap must be provided in every stall where exposed food / drinks are sold.

#### IDEAL HAND WASHING SETUP



### Utensil Washing Facilities

Separate utensil washing facilities should be provided if exposed food is sold. If a sink connected to a water supply is not available nearby, buckets or basins with clean hot water are to be provided with detergent and sanitizer. Sanitizer is also to be used on all food preparation surfaces.

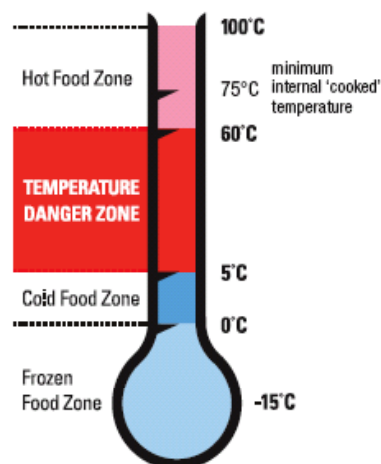
**Note: All sullage water collected in buckets must be emptied into an approved sewer point.**

### Temperature Control

Bacteria multiply rapidly in the temperature range between 5°C and 60°C. It is very important that high risk foods are not kept in this temperature range, ensure-

**The Food Safety Program requires temperatures to be checked with a probe thermometer and recorded at least twice during the event.**

- Keep preparation time to a minimum and don't store foods on the bench out of the correct temperature range
- All foods particularly those of animal origin must be cooked thoroughly, the internal temperature must reach at least 75°C.
- Thawing must occur in a microwave or under refrigeration.
- Food should be cooked only when it is fully thawed to ensure it is cooked through.





## TRANSPORT OF FOODS

Protect food from contamination from animals, chemicals and non food items, make sure its covered and transported in clean containers. Food which requires refrigeration should be transported in a manner that ensures it's kept in the correct temperature range.

### Reducing Contamination Risk

- Food handlers must wear minimal jewellery, clean clothing and tie hair back.
- Use gloves, tongs or a no touch technique to handle ready to eat foods.
- A rubbish bin with a lid must be provided.
- Use separate equipment for raw and ready to eat foods.
- Store raw and ready to eat foods separately.



### Important Points to Remember:

- Your Temporary Food Premises Registration Certificate must be available while the food stall is operating.
- Food Handlers must comply with the provisions of the Food Act 1984.
- The sale of unsafe or unsuitable food can result in legal action against the seller.
- Non-compliance with these standards may result in the Environmental Health Officer seizing your food.
- Council's Environmental Health Officer's are authorized to issue any necessary direction to ensure compliance with the Food Act and/or cancel any permit.
- All food sold may be subject to sampling under the Food Act 1984.

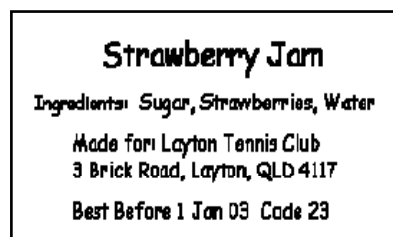
## When in doubt throw it out!

## GUIDELINES FOR TEMPORARY FOOD PREMISES (STALLS) OFFERING PACKAGED FOODS

### Labelling of Pre-Packaged Food Products for Not for Profit Groups

While it is not mandatory for non profit organisations to label food sold at events but you do need to provide information about the food you sell if you are asked. It is recommended that you label your pre packaged products with the following information-

- A description of the food
- A list of ingredients
- A best before date to indicate how long the food will keep
- Any special storage requirements
- All information must be in English and easy to read.
- The event coordinator must maintain a list of all donated foods with the persons name, address and product so a recall of products can be undertaken if necessary.



### Labelling of Pre-Packaged Food Products for Commercial Businesses

All Pre-packaged food products for example cakes, preserves, sauces, confectionary and the like must have a label attached which meets the standards and includes the following information:

- Name or description of the product
- List of ingredients and additives
- Warning & advisory statements
- Nutrition labelling
- Percentage labelling
- Name & address of the manufacturer
- Country of Origin
- Date marking
- Lot identification
- Storage requirements

Labelling requirements can be accessed from the Australian Food Standards Web Site at: [www.foodstandards.gov.au](http://www.foodstandards.gov.au)