

These requirements are for temporary food stalls at markets and events.

1. GENERAL

- Food stalls are to consist of a roof and three sides with a floor (or shall consist of an open food stall which must comply with *Point 8*).
- The stall and components are to be kept in a clean, sound condition and constructed of readily cleanable materials such as plastic sheeting, vinyl or other approved material.
- The floor surfacing is to extend beneath any tables or large appliances and be an easily cleanable surface such as, tarpaulins, vinyl or heavy duty plastic.
- The location and layout must be appropriate for the intended activity and provide adequate space for fixtures, fittings and equipment.
- Smoking, small children and animals are not permitted in areas where food is prepared, stored or cooked.
- All heating and cooking equipment must be well separated from public contact and adjoining flammable surfaces.
- There must be a fire extinguisher present if cooking is involved.

2. PROTECTION OF FOOD

- All food is to be adequately protected from dust, pests, sunlight, rain, human contact and other foreign matter. Displays such as Bain Maries are to have lids on all trays or the display will require doors on them in all circumstances.
- Food is to be stored above the ground and stored in sealed, impervious food grade containers or other suitable covering.
- Raw and cooked food must always be stored and handled separately to prevent cross contamination. Separate utensils for raw and cooked foods should be used. Food handlers must also wash hands or change gloves in between the handling of cooked and raw food.
- Disposable eating and drinking utensils only shall be used. The utensils are to be wrapped in paper napkins, cellophane bags or similar prior to distribution to the public and stored so as to prevent any contamination.
- All condiments and sauce are to be contained in squeeze type dispensers or in commercially sealed packs.
- Tea, coffee, cordial and other beverages are to be dispensed from an enclosed or lidded receptacle equipped with a tap or spout.
- Food must be transported in approved/registered food transport vehicles or containers to prevent contamination.

3. FOOD TEMPERATURE CONTROL

- All hot food must be kept above 60°C. All cold food must be kept below 5°C.
- Takeaway food prepared at the food stall must be sold immediately unless there is a suitable food warmer or display cabinet which can keep food hot (above 60°C) or cold (below 5°C).
- Pre-prepared food products or pre-cooked food which contains fresh cream, custard, trifle, or any similar food which promotes bacterial growth must be stored and displayed in a refrigerated unit at a temperature below 5°C.
- All raw and perishable foods such as steaks, hamburger patties, seafood and other meat products must be stored under refrigeration. Small amounts of these foods can be stored in an esky with an adequate supply of ice or a cooling medium for less than 4 hours.
- The sale of pre-cooked chicken or pre-cooked chicken pieces or pre-cooked rice from a one or two day food stall is not permitted unless approved by Council's Environmental Health Officer. Where specific approval has been granted for food to be prepared at an approved premises prior to the event, the food

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is to be reheated on a stove or in a microwave oven to a temperature in excess of 60°C, and kept above 60°C during display.

- All food stalls are to have an accurate probe thermometer onsite to monitor the temperature of cold and hot foods. Temperature records are required to be kept if indicated on your stallholder approval and made available to any of Council's Authorised Officers.

4. HAND WASHING FACILITIES

- A potable supply of water (ie. Reticulated or a 20L container) must be provided for dishwashing and hand washing purposes.
- Separate basins/containers must be available for hand washing.
- Each food stall is to provide warm running water, liquid soap and disposal paper towels for hand washing and detergent for washing up.
- All wastewater must be disposed of to an approved sewage disposal system or to the City of Northam's satisfaction.
- Disposable hand towels, liquid soap and detergent shall be provided in each food stall where washing facilities are required by this Standard.
- Where hot water cannot be provided other options may be approved in certain low food risk activity circumstances, for example; use of disposable gloves, hand sanitisers, cold water and liquid hand soap.

5. UTENSIL WASHING FACILITIES

- Separate utensil washing facilities shall be provided within the stall for washing and rinsing (eg, A plastic/suitable bowl/container of sufficient capacity for adequate cleaning of utensils and a supply of hot and cold water shall be immediately available to the food stall. The water in the containers should be changed frequently so as to maintain wash water that is as clean as can be achieved under the conditions
- Dish washing facilities should be of a sufficient capacity for washing utensils.
- All wastewater must be disposed of to an approved sewage disposal system or to the City of Northam's satisfaction.

6. HYGIENE

- Food handlers to wear clean clothing, protective aprons and head coverings.
- Food handlers must be clean and free from infectious disease.
- Food handlers are to ensure that any boils, infected wounds or sores are covered using a coloured, waterproof bandage or dressing and disposable gloves.
- Food handlers must have access to approved sanitary (toilet) facilities.
- Money handlers must wash hands or change gloves before handling food.
- Food handlers should have adequate food safety skill and knowledge in relation to the tasks they are undertaking. The Shire strongly recommends the I'M ALERT Training Course. To complete this free online course click the link on the Shire of Northam's website www.northam.wa.gov.au

7. RUBBISH DISPOSAL

- Provide a suitable waste disposal receptacle with a tight fitting lid for all rubbish generated inside and outside the food stall. Provisions must also be made for patrons to dispose of their litter.

8. OPEN FOOD STALLS

- Open food stalls consisting of tables only or tables and trestles, where permitted by these standards, shall be used only for the sale of factory pre-packaged food in hermetically sealed containers (eg, canned or bottled soft drinks, canned foodstuffs).
- No perishable food shall be sold from an open food stall except packaged milk, packaged milk products and pre-wrapped ice cream which must be displayed in a refrigerated unit at a temperature below 5°C or other approved means.

9. LABELLING PACKAGED FOODS

- All pre-packaged food sold for commercial purposes shall be labelled in accordance with the provisions of the Food Standards Code. Food labels must include the following information:

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- A description of the food, for example “strawberry jam” or “chocolate cake”
- The name and address of the person or company who made the food, so that the maker can be traced if there is any problem with the food. A street address is needed, as a post office box cannot be traced;
- A list of ingredients
- A ‘best before’ date to indicate how long the food will keep; and
- Any special storage conditions, for example ‘keep refrigerated’

Except where –

- a) the food is not in a package; or
 - b) the food is in an inner package not designed for individual sale. Despite this, individual portion packs in a container or wrapper with a surface area of 30 cm² or greater must bear a label containing information in accordance with clauses 3 and 4 of Standard 1.2.3; or
 - c) the food is made and packaged on the premises from which it is sold; or
 - d) the food is packaged in the presence of the purchaser; or
 - e) the food is whole or cut fresh fruit and vegetables, except sprouting seeds or similar products, in packages that do not obscure the nature or quality of the fruit or vegetables; or
 - f) the food is delivered packaged, and ready for consumption, at the express order of the purchaser; or
 - g) the food is sold at a fund raising event; or
 - h) the food is packaged and displayed in an assisted service display cabinet.
- Where the above exemptions apply; All food stalls including charities and community organisations must advise prospective purchasers on request verbally or in writing (displayed next to the food or on the packaging) that food contains any ingredients listed below which are known to cause allergic reactions:
- gluten (found in wheat, rye, barley, oats and spelt)
 - fish, fish products, shellfish or shellfish products;
 - milk and milk products;
 - egg and egg products;
 - soya beans and products;
 - peanuts and peanut products;
 - sesame seeds and sesame products;
 - other nuts and their products; sulphites (a preservative);
 - royal jelly, bee pollen or propolis

A guide for food labelling (including community or charity organisations) can be viewed at: www.foodstandards.gov.au.

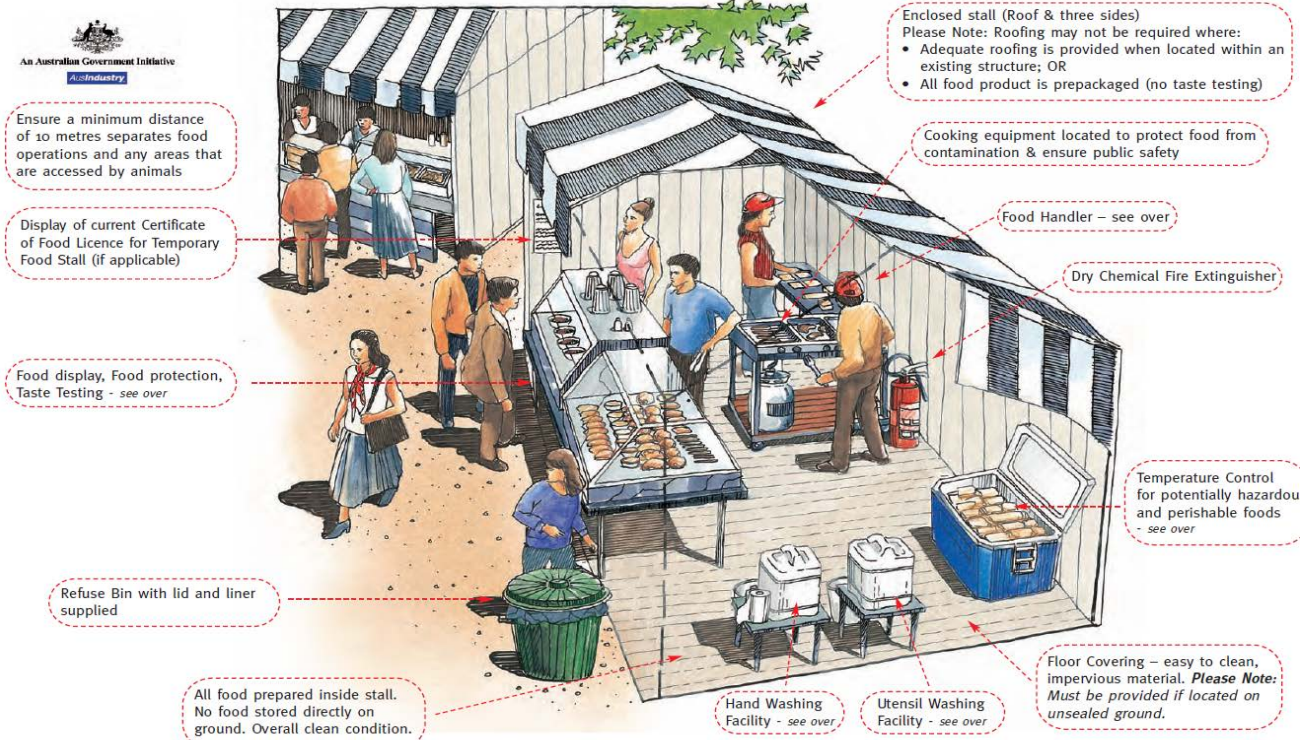
For further information on these food stall requirements please contact the Shire’s Health Services on 9622 6100.

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REQUIREMENTS FOR TEMPORARY FOOD STALLS FOR MARKETS & EVENTS

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ARTISTS IMPRESSION – MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



Minimum hand washing facilities



Minimum utensil washing facilities



Food Handlers



Food display, food protection, taste testing



Sauces, condiments and single serve utensils



Temperature control of potentially hazardous food

