GUIDELINES FOR TEMPORARY FOOD BUSINESS (FDRS055)

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CASHIER HOURS:
8:30am – 4:30pm
MONDAY- FRIDAY

Pursuant to the Food Act 2008 and the Food Regulations 2009, these Temporary Food Business Guidelines relate to the following types of temporary food businesses:

1. Demountable covered stalls which are approved for use as one day food stalls only (e.g. marquees and shades);
2. Demountable open stalls which are approved for use as one day food stalls only (e.g. sausage sizzles); and
3. Temporary structures located within an existing building.

Please note: For a one-off fundraising event by a not-for-profit incorporated group that doesn't involve selling food or charging an attendance fee, no temporary food license is needed. If the event provides food without selling it or charging a fee, no food license is required. However, if the event involves selling food, charging a fee, or using food not prepared by a registered business, a food license is needed. If a registered food business is preparing food onsite, they need a temporary food stall license.

Approval and Licenses

An application for a temporary food business registration/ notification must be submitted to the Shire of Narrogin Environmental Health Services.

General

- A temporary food premises consists of a food stall of which the roof and three sides are covered with plastic sheeting, vinyl or other approved material; or an approved food vending vehicle.
- Where a temporary food stall is erected on unsealed ground, a suitable impervious material shall be laid over the ground area of the stall.
- The temporary food premises must be kept in clean and sanitary condition and all fixtures, fittings and equipment should be in good condition.
- Animals must not be allowed in the food preparation area or food service area at any time.

Transportation & Storage

- All food stuffs must be stored in sealed and labelled containers and be transported to the site in refrigerated/ approved/ insulated vehicles or, for small quantities (of approved food products only) in large eskies packed with ice, and be maintained at a temperature of 5°C or less
- Previously prepared hot foods must be stored in sealed containers and be transported in heated containers capable of maintaining the food at 60°C or greater.
- Food not requiring refrigeration, such as fruit, bread and the like, must be stored in food grade containers with tight fitting lids/food grade wrapping.

Protection of food

- Raw and cooked foods must be stored and handled separately to prevent cross-contamination.
- All food stored inside the stall shall be stored 750 mm clear of the ground and covered, or in closed containers.
- Food shall not be displayed so as to be openly accessible to the public. A physical barrier shall be provided, such as a sandwich display type counter, perspex glass, sneeze guards or clear plastic siding to the stall.
- Provide separate knife and tongs for handling raw and cooked foods.
- All condiments such as sauce or mustard shall be contained in squeeze type dispensers or otherwise in individual sealed containers.
- Only disposable eating and drinking utensils shall be provided for use by patrons and all disposable eating utensils (i.e. drinking straws, paper cups, spoons etc.) shall be enclosed in suitable dispensers or otherwise protected from contamination.
- Tea, coffee, cordial or other beverages shall be dispensed from an enclosed or lidded receptacle equipped with a tap or spout.

Equipment Washing

- Utensil and equipment washing sink/s of adequate size shall be provided within the stall.
- An adequate supply of detergent and hot and cold water shall be provided for the utensil and equipment washing sink/s. All waste water shall be disposed of appropriately.
- Food grade detergents and sanitisers should be used on all food contact surfaces.

Hand Washing

- A hand washing sink of adequate size shall be provided, to be used solely for hand washing within the stall.
- An adequate supply of warm water, single-use paper hand towels and liquid soap shall be provided for the hand washing sink. All waste water shall be disposed of appropriately.

Food Temperature Control

- Raw foods to be kept separate from cooked food at all stages of food preparation.
- All takeaway food prepared in the stall shall be for immediate sale and consumption unless a suitable food display which maintains the food at a temperature of at least 60°C (hot foods) or below 5°C (cold foods), is provided.
- Pre-prepared food products or pre-cooked food consisting wholly or in part of potentially hazardous cold foods (e.g. fresh cream, custard, trifles etc.) must be stored at 5°C or below.
- All raw food and perishable foods (e.g. steaks, sausages, hamburger patties etc.) shall be stored at 5°C or below.
- Food businesses conducted as a fundraiser are not permitted to sell precooked high risk food. Food after being appropriately cooked shall be provided for immediate consumption.
- All food stalls must have a thermometer which is accurate +I- 1°C. The thermometer shall be cleaned and sanitised before use and in between uses on different foods, so as to prevent cross contamination.

Cooking

- All heating and cooking equipment including open flames, barbeques and cooking plates shall be located within the stall or otherwise suitably protected from contamination.
- Raw foods and foods which have been cooked are to be protected from contamination at all times and must not be displayed outside the stall.
- The cooking area to be kept free of dust-borne contamination and droplet infection (coughing, sneezing by the public).
- A fire extinguisher of adequate size shall be provided convenient to every stall where open flame cooking is carried out.
- Where cooking is carried out, provision shall be made to protect the stall walls from heat, flame and splashing.

Labelling

- If any foods contain royal jelly, a warning statement must be included on the label.
- Labelling packaged foods is a good idea. Although food sold at charitable events is not required by law to be labelled, information must be available to purchasers to identify potential allergens. Relevant information must be available to the public if any of the ingredients may cause allergic reactions.

These ingredients include:

1. Gluten, a substance found in wheat, rye, barley, oats and spelt, and present in foods that contain these grains, such as flour
2. Wheat and wheat products
3. Fish, shellfish, and other fish or crustacean products
4. Eggs and egg products
5. Milk and milk products
6. Soy and soya bean products
7. Peanuts and peanut products
8. Sesame seeds and sesame products
9. Lupins and lupin products
10. Tree nuts and products containing tree nuts
11. Sulphites (a preservative)
12. Royal jelly (secretion from the salivary gland of bees)
13. Bee pollen (pollen collected from the legs of bees)
14. Propolis (a substance collected by bees)

If you wish to label foods sold at fund-raising events it is recommended you include:

1. A description of the food, for example 'strawberry jam' or 'chocolate cake';
2. 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.
3. A street address is needed, as a post office box cannot be traced;
4. A list of ingredients;
5. A 'best before' date to indicate how long the food will keep;
6. Any special storage conditions, for example 'keep refrigerated'.
7. A simple handwritten label is fine.

Rubbish

- Suitable rubbish disposal receptacles shall be provided near the stall for the public to dispose of used takeaway food containers and the like.
- Adequate arrangement shall be made for the storage and frequent removal of rubbish generated inside and outside the food stall.
- The rubbish disposal receptacles and surrounding area to be kept clean at all times.

Hygiene of food handlers

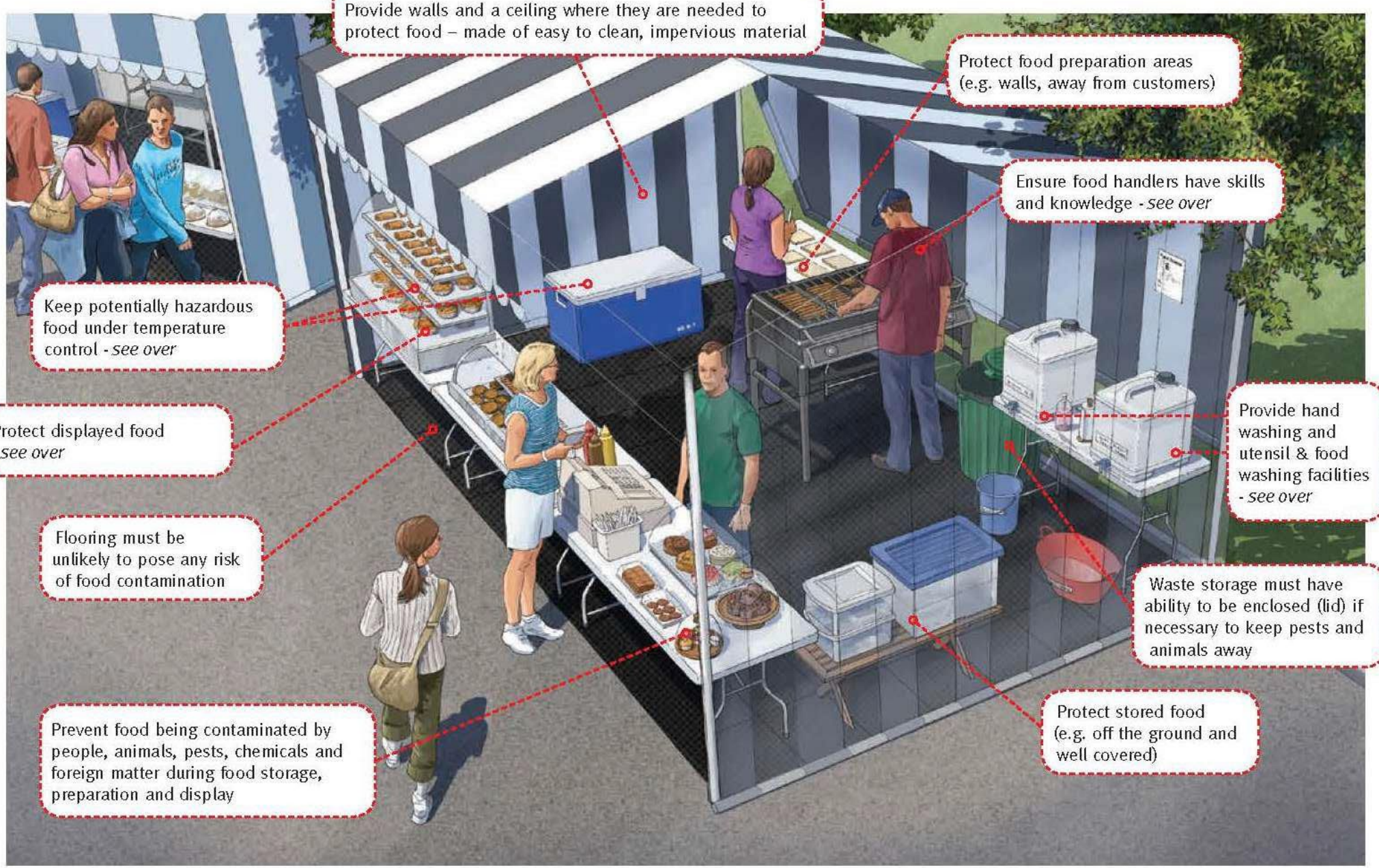
All persons engaged within the temporary food premises shall-

- Be clean and of good health;
- Wear clean clothing and an apron without pockets;
- Have hair tied back and wear clean hair covering (hat, hair net etc);
- Wash hands before starting work, after every break, always after visiting the toilet, after smoking, after touching their hair, face or body and when hands are unclean or contaminated with raw foods;
- Cover all cuts and burns on hands, arms and face with waterproof dressings (bright in colour);
- Have at least one person to only handle money, not food;
- Not wear false fingernails or have nail polish on their fingernails and wear minimal jewellery;
- Not lick fingers when handling or wrapping food, nor blow into bags or use hands to open bags when serving food;
- Not cough or sneeze over food;
- Keep themselves and their working areas clean, neat and tidy;
- Not touch their hair, face or body whilst engaging in food handling;
- Use clean tongs or similar implements when handling unwrapped food; and
- Not smoke in or near the temporary food premises.

Discuss the above food handling procedures with everyone involved so they know what is required on the day.

Further Information If further information is required on the above requirements please visit www.foodstandards.gov.au or contact the Shire of Narrogin Environmental Health Services on phone (08) 9880 0900 or email enquiries@narrogin.wa.gov.au.

GUIDE FOR THE DESIGN AND OPERATION OF A TEMPORARY FOOD PREMISES (STALL)



This document is for guidance only and is not legally binding. Each premises will be assessed on its own individual food safety risks by the relevant local enforcement agency. Other requirements may also apply (e.g. LPG use, fire control, waste disposal) – seek advice from your local enforcement agency.

Hand washing facilities

Container of sufficient size (e.g. 20 litres) with tap and potable water (warm running water is required unless written approval from enforcement agency)

Liquid soap and paper towels

Container for waste water. The waste water is to be disposed of appropriately (e.g. to sewer or without risk of entering stormwater/ waterways)

Utensil and food washing facilities



Container of sufficient size (e.g. 20 litres) with tap and potable water

Hot water and/or food grade chemical sanitiser for sanitising if needed

Provide separate washing and rinsing containers for food and for utensils, as needed

Food handlers

Ensure food, utensils and food contact surfaces are not contaminated by hands, hair, jewellery, wounds, coughs, etc.

Clean person, attire and habits

Must have skills & knowledge in food safety and food hygiene matters

Exposed wounds covered with waterproof covering

No smoking in stall

Avoid unnecessary contact with food by using utensils or gloves

Money and food handled separately

Hands must be washed whenever they are likely to contaminate food

Food display, single use items and condiments



Protect displayed food from contamination (e.g. using lids, cling wrap or sneeze barriers)

Protect single use utensils from contamination (e.g. store handle up) and do not reuse

Provide separate serving utensils for each self-serve food

Clean the outside and top of dispenser bottles and do not top-up bottles

Temperature control of potentially hazardous food



Check food temperature with thermometer (accurate to +/- 1°C)



Cold food – ensure 5°C or below





Hot food – ensure 60°C or above



Please seek advice from your local enforcement agency if planning to use an alternative to appropriate temperature control for display of potentially hazardous food.