

Guidelines for Temporary Food Stalls Associated with Special Events

(Based on Food Hygiene Regs & provision for compliance with Part B of the National Code for Food Vending Vehicles & Temporary Food Premises)

Introduction

These guidelines apply to food stalls and/or outdoor cooking facilities associated with a special event such as a fete, fair, market, festival and agricultural show. Food safety practices must be met for the duration of the operation of the food stall. Note: Mobile food vans may be subject to differing requirements.

Construction

- Stalls must be under cover and protected sufficiently to prevent contamination from insects and airborne contaminants.
- Flooring must be impervious i.e. paved and capable of being easily cleaned.
- Suitable garbage receptacles shall be provided near the stall for the public to dispose of used take-away food containers and the like.

Hygiene

- Persons using the outdoor facility must have access at all times to hand washing facilities.
- Assign separate food handlers duties eg; money handling to prevent cross-contamination.

Utensils & Equipment

- Only disposable eating and drinking utensils shall be used;
- All dispensable eating utensils shall be pre-wrapped in paper napkins, cellophane bags or similar materials prior to distribution to the public;
- Drinking straws, paper cups, spoons, etc, shall be enclosed in suitable dispenser to be protected from contamination;
- The proprietor of an outdoor cooking facility must ensure that all equipment and appliances are thoroughly cleaned and as far as practical kept clean and protected from contamination when not in use.

Protection of Food

- All food stored inside the stall shall be stored off the ground and covered or stored in closed containers
- Food shall not be displayed unprotected so as to be openly accessible to the public. Where food is not pre-wrapped a physical barrier shall be provided by means of perspex glass sneeze guards or clear plastic sliding to the stall
- All condiments such as sauce, mustard, etc, shall be contained in squeeze type dispensers or in individually sealed packs.

Food Handling

- Tea, cordial and other beverages shall be dispensed from an enclosed or lidded receptacle equipped with a tap or spout.
- All takeaway food must be maintained at a temperature of at least 60°C (hot foods) or below 5°C (cold foods). All food must be intended for immediate sale and consumption.
- Raw food, perishables or potentially hazardous foods such as cooked meats, and dairy products may be stored for limited periods in portable coolers containing an adequate supply of ice or cooling medium
- Where used, cooking and heating equipment shall not be within reach of the public.

Refuse Collection

- All refuse must be contained on the site in an approved rubbish receptacle.



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Temporary Food Stall Application Form

Applicant Name: _____
(Nominated person responsible for the stall/market/event and accountable)

Stall Holder: _____

Address: _____

Email : _____

Telephone No: _____

Food Registration Business Registered with (Local Government): _____

Type of Goods for Sale: _____

Proposed Site Location (Address/Premises): _____

Detail How You Will Be Dealing With The Following Food Safety Issues:

1. Food Protection (During Transport And Operation) _____
2. Refrigeration of Food (During Transport and Operation) _____
3. Thorough Cooking or Reheating (Readily Perishable Foodstuffs) _____
4. Handling of Food (Gloves, Tongs) _____
5. Separation of Food and Money Handling _____
6. Hand washing Facilities: _____
7. Approved by the Event Organiser Yes No

Signed _____

Payment Receipt Number _____

Please complete this form and return to nannup@nannup.wa.gov.au with proof of payment at your earliest convenience.