



TEMPORARY FOOD STALL GUIDELINES

The purpose of these guidelines is to provide information and some helpful tips for people interested in setting up a temporary food stall.

1. General

- All food stalls are to comply with *Food Act 2008*, *Food Regulations 2009* and Australia New Zealand Food Standards Code.
- In order to conduct a food stall in the Town of Mosman Park, all food business must possess a “Certificate of Registration” issued by a Local Government, unless the food stall is being conducted by a charitable organisation.
- Food is **not** permitted to be prepared in a residential kitchen.

2. Stall Requirements

- A food stall must have a roof and three sides designed to maintain adequate ventilation and protection of food. The stall shall be of plastic, vinyl or other approved material and care must be taken to ensure the stall is stable and secure.
- A durable dust and moisture cover must be laid over the entire floor area of the stall. A suitable material would be an impervious membrane such as rubber matting.
- All stall counter surfaces shall be kept smooth, durable, easily cleanable and impervious.
- Surfaces can be covered with plastic or plastic table cloths to meet this requirement.
- A fire extinguisher of adequate size must be provided in a convenient and accessible location.

3. Cooking

- All heating and cooking equipment including open flame barbecues and cooking plates shall be located within the stall or otherwise suitably protected from contamination.
- Cooking and heating equipment shall not be within reach of 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 adequate provisions shall be made to protect the stall walls from heat, flame and splashing.

4. Protection Of Food

- All food on display must be either:
 - Wrapped or packaged; or
 - Completely enclosed in a suitable display cabinet; or
 - Be protected by a physical barrier i.e perspex glass sneeze guard or clear plastic; or
 - Located so as not to be openly accessible to the public.

- All foods are to be stored in closed containers within the food stall.
- Raw and cooked food must always be stored and handled separately to prevent cross-contamination. Using separate utensils and chopping boards for raw and cooked foods will also assist to avoid cross contamination.
- Drinking straws, paper cups, spoons, etc, shall be enclosed in suitable dispensers or otherwise protected from contamination.
- All condiments such as sauce, mustard, etc, shall be contained in squeeze type dispensers or in individual sealed packs.
- Disposable eating and drinking utensils only shall be used. All disposable eating utensils shall be pre-wrapped in paper napkins, cellophane bags or similar material prior to distribution to the public.

5. Food Transportation

- When transporting food, it must be protected from the likelihood of contamination ie in sealed containers or adequately wrapped to prevent contamination.
- All raw food and perishable foods such as meat products, dairy products and prepared salads etc must be delivered/transported under temperature control, i.e. in an approved food handling vehicle. Hot boxes or large eskies packed with an adequate supply of ice. All hot foods must be kept at or above 60°C and cold foods at or below 5°C.

6. Washing Facilities

- Hand washing facilities should consist of suitably sized water container with a tap at its base and a container to collect the wastewater must be provided.
- Dish washing facilities should consist of a plastic container of sufficient capacity for washing utensils (20 litres) and a container to collect the waste water. A supply of hot and cold water shall be immediately available.
- Disposable hand towels, liquid soap and detergent shall be provided in each food stall where washing facilities are required.

NOTE: Stalls only selling pre-packaged low risk cakes (without fresh cream or custard), jams, chutneys and tinned or bottled food which do not need refrigeration do not need washing facilities.

7. Food Temperature Control

- Hot foods must be maintained at 60°C or above and cold foods must be maintained at or below 5°C.
- All food stalls must have a thermometer that is accurate to +/-1°C. The thermometer shall be cleaned before and in-between uses on different foods, so as to prevent cross-contamination.
- All takeaway foods prepared in the stall shall be for immediate sale and consumption unless a suitable food warmer or food display, maintaining 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 fresh cream, custard, trifle, or any similar food which promotes bacterial growth shall not be sold from a one or two day food stall, unless stored or displayed under refrigerated conditions.
- All raw food and perishable foods such as steaks, hamburger patties, frankfurts, shall be stored in a portable esky together with an adequate supply of ice or a cooling medium.
- Pre-cooked chicken and pre-cooked rice must not be sold. No homemade products are allowed without previous approval from a Local Council

8. Labelling

- While food sold from fundraising stalls by charitable or community groups on a once-off basis is not required by law to be labelled, information must be available to potential purchasers regarding ingredients to identify potential allergens.
- Pre-packaged food, including cakes, jams, chutneys etc should comply with the labelling provisions in the Food Standards Code.

9. Rubbish Disposal

- Suitable waste disposal receptacle with a tight fitting lid is to be provided within the stall. Provisions must also be made for patrons to dispose of their litter.

10. Open Food Stalls

- Open food stalls consisting of tables only or tables and trestles shall be used only for the sale pre-packaged (i.e. canned or bottled soft drinks, canned or bottled food, packaged/wrapped cakes, biscuits, muffins and flour products which do not contain potentially hazardous food such as cream). No perishable food shall be sold from an open food stall except packaged milk, packaged milk products and pre-wrapped ice cream, all of which shall be provided with approved means of low temperature storage.

11. Health and Hygiene of food handlers

- All persons involved in food preparation for the stall must:-
 - Practice excellent personal hygiene and be free from symptoms of infectious diseases;
 - Ensure that any boils, infected wounds or sores are covered using a coloured waterproof bandage or dressing and disposable gloves;
 - Wear clean, washable protective clothing and enclosed shoes;
 - Have hair adequately covered;
 - Wear disposable gloves or use utensils for food handling where practical;
 - Separate money and food handling activities to minimise the risk of contamination.

12. Free Training

- The Town of Mosman Park provides 'I'm Alert' is a free interactive food safety training tool available online to assist food business owners and their staff on their knowledge and skills for safe food handling. For more details visit www.mosmanpark.imalert.com.au

Example of layout of food stall

