



Guidelines for Temporary Food Stalls at Events

Legislation

Below is a list of legislation applicable to food stall holders and websites they can be found on:

Food Act 2008 and Food Regulations 2009

www.slp.wa.gov.au

Australian New Zealand Food Standards Code 2009, particularly Standard 3.2.2.

<http://www.foodstandards.gov.au/>

Shire of Capel Activities on Thoroughfares and Trading in Thoroughfares and Public Places Local Law

www.capel.wa.gov.au

Guidelines for Food Stalls

Stall construction

1. Floor of stalls must be an easy to clean impervious surface. If flooring needs to be installed make sure measures are put in place to reduce slips, trips or falls.
2. Stalls must be under cover and protected sufficiently to prevent contamination from insects and airborne contaminants, unless all food is prepackaged.
3. Any ropes or pegs used must be placed and clearly identified to reduce the risk of slips trips and falls.
4. Stalls must be placed and constructed so as not to create a nuisance to event patrons or other stall holders.
5. If applicable Registration Certificate under the Food Act 2008 needs to be placed in a visible location.
6. No animals are permitted in areas where food is being prepared or cooked.
7. All portable generators used are to be adequately muffled so as not to cause a nuisance to patrons. Excessive noise from the stalls is not permitted. Generators must also be protected from event patrons and other stall holders.
8. Glass containers are discouraged due to the risk of breakages and injuries that may result from broken glass.

Protection of Food

1. Only disposable eating and drinking utensils shall be used. They must be protected from contamination when displayed and stored.
2. All food inside the stall shall be stored 750mm above the ground and covered or in closed food grade containers.
3. 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
4. Tea, cordial and other beverages shall be dispensed from an enclosed or lidded receptacle equipped with a tap or spout
5. All cooked foods are to be kept separate from raw foods.

Food Handling

1. Stallholders must make sure at all times hot food remains 60°C or above and cold foods 5°C or below.
2. All takeaway foods prepared on the stall shall be for immediate sale and consumption unless a suitable food warmer or food display is provided keeping the foods at the relevant temperatures as stated above.
3. All raw foods and perishable foods must be stored below 5°C.
4. Food handlers must wear gloves when handling food and ensure they wash their hands to prevent contamination of food.
5. Assign separate food handler duties e.g. money handling to prevent cross-contamination.
6. All food handlers to be clean in dress and appearance. This includes wearing hats or hairnets to protect from contamination of food.

Washing Facilities

1. Separate hand and utensil washing facilities shall be provided within the stall. Dispose of all waste water in a manner that doesn't harm the environment or is injurious or dangerous to health.
2. Liquid soap and disposable paper towels shall be provided.
3. A supply of hot and cold water should be immediately available to the food stall.

Cooking

1. All heating and cooking equipment shall be located within the stall or otherwise suitably protected from contamination.
2. The cooking area shall remain free of contamination.
3. Cooking and heating equipment shall not be within reach of the public.
4. A fire extinguisher of adequate size shall be provided convenient to every stall where open flame cooking is carried out. Adequate provisions need to be made to ensure the stall walls are protected from heat, flame and splashing.

Rubbish Disposal

1. Suitable rubbish receptacles shall be provided near the stall for the public to dispose of used take-away food containers and the like.
2. Adequate arrangements shall be made for the storage and daily or more frequent removal of garbage generated inside and outside the food stall.

MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL

