



TEMPORARY FOOD STALLS - EVENTS

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Food stalls at fairs, markets and events are very popular and food stall holders are required under the *Food Act 2006* to ensure that food safety is not compromised. As far as practicable the requirements of the Food Safety Standards apply to Temporary Food Stalls.

Charity and Community Groups are required to meet the standards in relation to stall set up and hygiene practices. Provided proceeds from food stalls are not for personal financial gain these groups may get an exemption from licensing fees and charges. Operators are encouraged to discuss whether their organisation is eligible for consideration prior to lodgement of an application.

APPLICATION

An **application** under the *Food Act 2006* including payment of the relevant fee is required to be made prior to commencement of **operation of any temporary food stalls** (unless exempt). Stalls are granted a permit to operate that lasts for the days of the event. If information provided is sufficient, approval to operate will be granted with inspections by Council's Environmental Health Officers (EHO) being performed on site during the event.

STRUCTURAL REQUIREMENTS

Pre-packaged food

- All pre-packaged food shall be labelled in accordance with the provisions of relevant State Legislation. Please refer to Queensland Health.
- Tables and benches require good support and should be covered with a clean material or plastic sheeting. Material tablecloths are not permitted in any food stall.
- Food must be protected from contamination during transport and display by packaging.

All other types of food

- A stall of this category should consist of at least a roof of plastic sheeting, vinyl or other approved clean material. In cases where ground surface or nearby particle sources (trees, birds) could be a potential source of contamination the stall may be required to be provided with one or more sides. Where the food produced at the stall is considered high risk, including where the stall is intended to operate for a number of days a roof and three sides will be required.
- A ground sheet (vinyl, tarp or similar) is required over unsealed ground such as dirt and gravel. Flooring should be smooth and impervious, non-porous and able to be easily cleaned.
- Tables and benches require good support and should be covered with a clean material or plastic sheeting. Material tablecloths are not permitted in any food stall as they are porous.
- Food must be protected from contamination by customer's breath, etc. A physical barrier between the public and the food shall be provided by means of sandwich display type counters, sneeze guards or clear plastic siding to the stall. Storage in containers with suitable removable covers kept on at all times when not serving the food may be acceptable in some cases.

Washing Facilities

- Stalls require one container for hand washing and 1-2 containers for equipment and utensil washing facilities labelled as such and supplied with hot and cold water.
- As a general guide the amount of water required for all washing needs equates to about 9 litres per food handler. Water supplied must be drinkable from the reticulated water system.
- A sufficient supply of antibacterial soap, detergent and hand towels shall be provided adjacent to washing facilities. Single use disposable towels, e.g. Paper towels, are to be used for hand drying and all cleaning in the stall.
- Waste liquids shall be stored in a labelled container of sufficient capacity and disposed of via the sewer system so as not to cause a nuisance on site.
- Cooking utensils and equipment are required to be removed from the food stall and cleaned and sanitised.
- At the end of the day's trading, the stall is to be thoroughly cleaned and sanitised.

Cooking Facilities

- All heating and cooking equipment including open flame barbecues and cooking plates shall be located within the stall or otherwise suitably protected from contamination.
- Where cooking is carried out adequate provisions shall be made to protect the stall walls from heat, flame and splashing.
- Raw foods prior to cooking and foods which have been cooked shall not be displayed outside the stall except in enclosed containers maintaining the food at the correct temperature. (Refer to Operational Guidelines)
- A suitable fire extinguisher should be placed inside the food stall. For advice contact the Queensland Fire Service.

OPERATIONAL GUIDELINES FOR ALL STALLS

- All food handling, preparation and cooking must occur within the approved stall or another licensed food premises.
- Perishable or potentially hazardous food must be stored under the correct temperature conditions during transport and display at a food stall. The food must be either below 5⁰C or above 60⁰C. Food included in this requirement is products with cream or custard fillings, milk, meat products, poultry, seafood and sandwiches with meat or mayonnaise.
- Gloves or tongs should be used for handling food.
- Gloves are only effective if changed regularly otherwise the bacteria level on them will build up. They must also be changed between handling raw or cooked products. Gloves do not remove the need to wash your hands regularly.
- Disposable eating utensils stored in enclosed containers or dispensers are preferred to using reusable cutlery that is difficult to clean and sanitise correctly on site.
- A lined refuse bin with close fitting lid is required to be provided within the food stall and emptied at least daily. Also a sufficient number of containers should be provided for the public to use adjacent to the stall.
- It is important that at all times food is protected from contamination. Vehicles used for transporting food must be clean.

- Food that may cause food poisoning often does not taste or smell off. To reduce the likelihood of serving food that may cause illness, care must be taken throughout all the preparation steps. Food must be transported displayed and stored at correct temperatures to reduce bacterial growth.
- Food handlers should be aware of their appearance. Clean clothes must be worn. Efforts to ensure hair does not contaminate food should be used including wearing caps or tying back long hair.
- Hands must be washed regularly including prior to handling food, between handling raw and cooked food, after using the toilet, smoking, handling a refuse container, using a tissue or touching anything which could cause the food to be contaminated.

For further information contact Gladstone Regional Council:

Environmental Health Unit

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