



Temporary Food Stalls - Events

Food stalls at fairs, markets and events are popular and food stall holders are required under the Food Act 2006 to submit an application to Council along with any relevant fees (unless exempt) prior to commencing any temporary food stall operations.

APPLICATION

The application process is designed to ensure that food safety is not compromised and the requirements of the Food Safety Standards are met as far as practicable. If information provided is sufficient, approval to operate will be granted with inspections by Council's Environmental Health Officers which are conducted onsite during the event. Stalls are granted an annual permit to operate at events throughout the year.

Operators are encouraged to discuss with Council whether their organisation is eligible for any exemptions of licensing fees and charges prior to lodging their application. Charity and Community Groups may be exempt provided proceeds from food stalls are not for personal financial gain however are still required to meet the standards in relation to stall set up and hygiene practices.

Operators can apply for a Temporary Food License via Council's website www.gladstone.qld.gov.au and selecting Online Services, Licensing and following the prompts.

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 clean non-absorbent sheeting. Material tablecloths are not permitted in any food stall as they are porous.
- Food must be protected by packaging from contamination during transport and display.

All other types of food

- A stall of this category should consist of at least a roof & walls of plastic sheeting, vinyl or other approved clean material. 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. For more information on gas compliance, contact Department of Natural Resources and Mines, Petroleum and Gas Inspectorates via email: PGCentral@dnrm.qld.gov.au or phone: (07) 4936 0188.
- 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 clean non-absorbent sheeting. Material tablecloths are not permitted in any food stall as they are porous.
- Food must be protected from contamination by customers. 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 nine litres per food handler. Water supplied must be drinkable from the reticulated water system.
- A sufficient supply of antibacterial soap, detergent and hand towels should 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 should 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, should be located within the stall or otherwise suitably protected from contamination.
- Where cooking is carried out adequate provisions should be made to protect the stall walls from heat, flame and splashing.
- Raw foods and foods which have been cooked should 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 5°C or above 60°C.
- 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 and 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 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 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 at all times.
- Food handlers should be aware of their appearance. Clean clothes must be worn. Efforts to ensure hair does not contaminate food should be made 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 food to be contaminated.
- A probe thermometer and food grade sanitiser must be available for use in the stall at all times.

How can you contact us?



(07) 4970 0700

STD CALLS: 1300 733 343

For those residents who currently incur STD call rates when contacting their local customer service centre



(07) 4975 8500



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www.gladstone.qld.gov.au

