



REQUIREMENTS FOR FOOD STALL & FOOD VEHICLES

All such requirements are to be followed as a condition of the temporary food premise permit. If such requirements are not met the permit will become invalid.

Getting Permission To Sell Food on Council Land

- Contact Council's Corporate Services Department on 6424 0524

Food Stall Construction

- Stalls must be constructed in such a manner as to facilitate the easy cleaning and removal of any dust, dirt and food particles that may accumulate in the food preparation areas
- All food preparation and work surfaces must be of an approved material that is smooth, easily cleaned and impervious to water
- All outside stalls preparing ready to eat food which is not pre-packed must have a roof and 3 sides and a floor comprising of a tarpaulin or other suitable covering

Washing Facilities

- Separate hand washing facilities & utensil washing facilities shall be provided within the stall (e.g. two (2) plastic dishes of sufficient capacity for adequate cleaning of hands & utensils) & a supply of hot & cold water shall be immediately available to the food stall.

Food vans must have:

- hand wash basin and sink provided
- paper hand towel, soap and detergent must be provided in each food stall for use by food handlers.

Protection of Food

- Refrigerator(s) of suitable capacity & in good working order must be provided for the short term storage of perishable food at a temperature of 5⁰ C or below. (Eskis may be adequate for short periods of time)
- Perishable foods include:-

- Milk and/or milk products e.g. cream
- Fish, including cooked fish
- Meat or poultry (cooked and uncooked)
- Shucked shellfish
- Raw or cooked eggs
- Any other food subject to rapid and progressive deterioration

- Keep raw and cooked foods well separated during storage and preparation. Do not allow drip from raw foods to contaminate prepared foods

- Never use the same utensils, cutting board or fingers for raw food & cooked food without proper thorough cleaning in between. Ideally separate colour coded cutting boards/utensils for different tasks is best.

- All food stored inside and at rear of stall shall be stored 750mm above the ground and covered or in closed containers

- Food shall not be displayed so as to be openly accessible by the public. A physical barrier shall be provided by means of sandwich display type counters, perspex sneeze guards or clear plastic siding to the stall

- Bain maries shall be enclosed on three sides and only open to the operator

- All condiments such as sauce, mustard etc shall be contained in squeeze type dispensers or in individual sealed packs.

- All disposable eating utensils shall be pre-wrapped in paper napkins, cellophane bags or similar material prior to distribution to the public.

- Drinking straws, paper cups, spoons etc. shall be enclosed in suitable

dispensers or otherwise protected from contamination.

- Tea, coffee, cordial or other beverages shall be dispensed from an enclosed or lidded receptacle equipped with a cap or spout.

Food Temperature Control

- All takeaway foods prepared shall be for immediate sale & consumption unless a suitable food warmer, or food display cabinet is provided, maintaining the food at a temperature of at least 60°C or above for hot foods or 5°C or below for cold foods

- Pre-prepared food products including seafood or pre-cooked food consisting wholly or in part of fresh cream, custard, trifle or any other similar food which promote bacterial growth shall not be sold from a food stall unless stored or displayed under refrigerated conditions.

- All raw meat and perishable food shall be stored in a refrigerator and kept at a temperature of 5°C or below.

Cooking

- All heating and cooking equipment including open flame barbecues & cooking plates shall be located within the stall

- The cooking area is to be free of dust borne contamination & droplet infection (coughing & sneezing by the public)

- Cooking and heating equipment shall not be within reach of the general public, for safety reasons

- A fire extinguisher and a fire blanket of adequate size shall be provided wherever open flame cooking is carried out

Food Handling

- All food handlers must practise good personal hygiene. **Wash your hands** with

soap and warm water after the following activities:

- visiting the toilet
- after handling raw food
- after handling money
- after using a handkerchief
- after handling money or rubbish
- after smoking
- before commencing work
- after any activity likely to contaminate the hands

- Use paper hand towel to dry hands after washing

- Use gloves or tongs when handling ready to eat food

- Change gloves regularly especially after handling money

- **People who are suffering from diarrhoea stomach cramps vomiting or the flu should not be preparing food**

Labelling

- Packaged food must be labelled and the label should contain the following information:

- Type of food
- Your name
- Use-By-Date
- Ingredients
- Your full address

Waste Storage

- Stall holders must provide their own lined waste receptacle with lid.

- Stall holders must remove all their stall wastes to the appropriate receptacles

Gas Bottles for Barbecues

- Gas bottles need to be connected to equipment in accordance with the manufacturer's recommendations & to comply with requirements of AS/NZS 1596:2002 Storage & handling of LP Gas

**FOR MORE INFORMATION CONTACT
DEVONPORT CITY COUNCIL HEALTH
DEPARTMENT ON 6424 0545.**