

# SHIRE OF CARNARVON

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## TEMPORARY FOOD PREMISES GUIDELINES FOR FUNCTION ORGANISERS AND FOOD STALL OPERATORS

***Please note this document is intended as a guide to assist applicants in meeting intended food handling and safety criteria. Structural and handling provisions may be varied where it can be shown to the satisfaction of an Environmental Health Officer the requirements of the Food Standards relating to safe food handling can be achieved.***

1. Temporary food premises are permitted to operate only for the duration for which the licence applies.

### GENERAL

2. A food stall shall be designed, constructed and located so as to protect food as far, as is practicable from all external sources of contamination. Unless otherwise approved the stall shall comprise a roof and three sides covered with a protective material as approved by the Principal Environmental Health Officer.
  - (a) All equipment, fixtures and furniture are to be smooth, impervious and free from cracks and crevices so as to be easily cleaned and maintained in a serviceable condition.
3. Where a food stall is erected on unsealed ground likely to be a source of contamination, all practicable means shall be taken to protect the food handling area from that source of contamination.
  - (a) Permission is to be obtained from, and all appropriate fees are to be paid to, either the Council or where otherwise approved the organisers of the events at which the stalls are to be held.

### PROTECTION OF FOOD

4. Disposable eating and drinking utensils only shall be used unless an approved means of washing reusable utensils is provided.

5. All food stored inside the stall shall be stored above the ground and covered or enclosed in sealed containers to protect from dust and flying insects.
6. Food shall not be displayed so as to be openly accessible to the public. Where direct contact between the public and unprotected food is likely, all practicable means shall be taken to protect the food from possible contamination, including where appropriate, the use of physical barriers.
7. All condiments such as sauce, mustard, etc shall be contained in squeeze type dispensers or individual sealed packs unless otherwise approved.
8. All disposable eating utensils shall be pre-wrapped in paper napkins, cellophane bags or similar material prior to distribution to the public.
9. Drinking straws, paper cups, spoons, etc shall be enclosed in suitable dispensers or otherwise protected from contamination.
10. Tea, coffee, cordial and other beverages shall be dispensed from an enclosed or lidded receptacle equipped with a tap or spout unless otherwise approved.

#### **WASHING FACILITIES**

11. Where required, separate hand washing facilities and utensils washing facilities shall be provided within the stall (eg two plastic dishes of sufficient capacity for adequate cleaning of hands and utensils and a supply of hot and cold water shall be immediately available to the food stall). Disposal of wastes shall be carried out to Council's satisfaction.
12. Disposable paper hand towels, liquid soap and detergent shall be provided in each food stall where washing facilities are required.

#### **FOOD TEMPERATURE CONTROL**

13. All takeaway foods prepared on 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 degrees Celsius (hot foods), or below 5 degrees Celsius (cold foods) is provided, or at temperatures required by respective State Legislation.
14. 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 day food stall, unless stored or displayed under temperature controlled conditions as prescribed in item 13.

15. All raw meats and other perishable foods shall be stored so as to be maintained at a temperature below 5 degrees celsius.

## **COOKING**

16. All heating and cooking equipment including open flame barbecues and cooking plates shall be located within the stall or otherwise suitably protected from sources of contamination.
17. Unless otherwise approved, raw foods awaiting cooking and foods which have been cooked shall not be displayed outside the stall. Raw food awaiting cooking shall not be stored or held outside the stall except in enclosed sealed containers so as to protect the food from contamination.
18. The cooking area shall be kept free of dust borne contamination and droplet infection (coughing, sneezing by the public) as far as is practicable.
19. Cooking and heating equipment shall not be within reach of the public unless adequately protected.
20. Where required a fire extinguisher of adequate size shall be provided convenient to every stall where open flame cooking is carried out.
21. Where required all foods such as cakes, jams, pickles, preservatives, dried fruit, chocolate, sauces, honey, chutneys etc, which are prepared and packaged prior to the event must be clearly labelled in accordance with the Food Standards.
22. Where cooking is carried out in a confined or enclosed space, adequate provisions shall be made to protect the stall walls from heat, flame and splashing.

## **RUBBISH DISPOSAL**

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

## **PERSONAL HYGIENE / SAFE FOOD HANDLING PRACTICES**

25. All persons operating food stalls are to be clean, neat and tidy and attired in clean clothing and direct personal contact with food should be avoided as far as is practicable

26. As far as is practicable food is to be handled with clean utensils or with the hands covered with clean disposable rubber gloves. Where direct personal contact is unavoidable, hands should be washed using soap and warm running water and thoroughly dried between each food handling activity.

### **OPEN FOOD STALLS**

27. Open food stalls consisting of tables only or tables and trestles, where permitted, shall be used only for the sale of factory pre-packaged food in hermetically sealed containers (eg, canned or bottled soft drinks and canned foodstuffs), or unprocessed, whole and intact fruits and vegetables, unless it can be demonstrated to the satisfaction of an Environmental Health Officer that all food intended for supply to the public is adequately protected from possible contamination or spoilage.

Where required provision shall be made for screening or shielding the stall to protect any perishable food from direct sunlight.

### **COMPLIANCE WITH FOOD STANDARDS**

28. It is the responsibility of the organising body of any fair, carnival, etc, to ensure that all proposed food stallholders make personal contact with the Environmental Health Officer prior to the establishment of the food stall, to discuss all or any of the above guidelines.

It shall also be the responsibility of the organising body of any fair, carnival, etc, to ensure the compliance of all food stalls with the Food Standards at all times.

### **INGREDIENTS LISTING**

29. In addition to any food labelling requirements all food handlers participating in the preparation and selling of food from a food stall shall be able to provide a purchaser with details of ingredients contained within all foods sold from their stall upon request.

### **PRINCIPAL ENVIRONMENTAL OFFICER**