



Note these are examples of regulations only.

Clubs should also consult their relative State/Council/Shire regulations before proceeding

Appendix J – Food Safety – Temporary Food Stalls



Health Services

Guidelines for Temporary Food Stalls (not for profit)

Approval for mobile food service facilities (i.e. temporarily positioned food stalls) are generally granted subject to compliance with the following conditions:-

FOOD VEHICLES

- Food vehicles shall be constructed and fitted out with the requirements of the *Food Act 2008*.

FOOD STALLS – GENERAL

- No cooking, other than "traditional barbecue and spit roast", is permitted in mobile food service facilities, unless specific prior approval has been granted and any additional requirements complied with.
- All surfaces to be made smooth, impervious and easy to clean.
- Stall to consist of a roof and three sides unless all food is otherwise protected.
- All stalls to be situated on a readily cleanable surface, e.g. concrete, brick, paving, duckboards, tarpaulins, vinyl or heavy-duty plastic. Floor covering to extend beneath all servery tables.
- Food stalls with a floor area less than 16m² can only be approved where limited pre-packaged or prepared (i.e. low risk) foods are being sold.
- An adequate supply of power for all equipment is required on the premises. Power cables to be raised off the ground or otherwise protected against traffic damage. Lighting to be provided within the stall if operation during the hours of darkness is proposed. All gas and electrical installations to comply with the relevant Western Power requirements. In this regard, a Certificate of compliance is required to be submitted to the City's Health Services section prior to the event.
- Separate hand washing facilities and utensil washing facilities supplied with running hot and cold water shall be provided within the stall. Both the hand basin and sink must be connected to an effluent receiving tank.
- Any wastewater is to be disposed of to sewer (i.e. down toilets), never to the stormwater drains. If sewer access is not available, wastewater needs to be taken away with the stallholder at the end of the day.
- A suitable refuse receptacle to be provided in each stall. In addition, an adequate number of refuse receptacles and litter bins to be provided adjacent to each stall.

OTHER ISSUES

- Any mobile food service facility must be operated in compliance with the *Food Act 2008* and the *FSANZ Food Safety Standards*.
- A person must not operate a mobile food service facility without prior approval of the local government.
- All food to be sold from the facility must be protected in sealed packages or containers while in transit from the place of preparation to the facility
- All food to be sold from the facility must be protected from contamination at all times
- All food products kept at the facility are at all times maintained at a safe temperature
- Single use articles for the service of bulk or cooked products must be provided.

Please return completed form to:

Health Services City of Mandurah PO Box 210 MANDURAH WA 6210	Phone: 9550 3746 (Health Services) Facsimile: 9550 3888 Customer Services: 9550 3777 Email: health@mandurah.wa.gov.au Office Location: 3 Peel Street, Mandurah
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CLEANING GUIDELINES

Keeping food preparation areas clean is one of the best ways to avoid food contamination. Thorough cleaning involves removal of dirt and any leftover food, followed by sanitation.

It is very important to ensure that your food stall is maintained in a clean and sanitary condition at all times.

A suitable utensil washing facility shall be provided within the stall as well as a hand washing facility. Running warm water must be provided. This can be achieved through use of an urn or similar if reticulated water is not available to the stall.

Six steps to proper cleaning

1. **Preclean** - Scrape, wipe or sweep away food scraps and rinse with water.
2. **Wash** - Use hot water and detergent to take off any grease and dirt. Soak if needed.
3. **Rinse** - Rinse off any loose dirt or detergent foam.
4. **Sanitise** - Use a sanitiser to kill any remaining germs.
5. **Final rinse** - Wash off sanitiser.
6. **Dry** - Allow to air dry.

How to sanitise

Most food poisoning bacteria are killed if they are exposed to chemical sanitisers, heat, or a combination of both.

To sanitise small items, soak them for at least 5 minutes in a sink of water at 50°C with bleach. If using household bleach then add 1.25 ml to every litre of water used. For commercial bleach add 0.5 ml per litre of water used.

Alternatively, you can soak the items for 2 minutes in clean water at a temperature of 82°C or hotter.

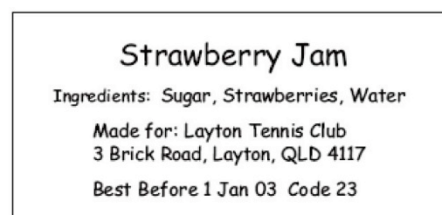
Cleaning Tips

- Do your cleaning the same way every time. Follow the cleaning steps from 1–6.
- Clean all your equipment and food preparation areas regularly, particularly before and after use.
- Clean the surfaces of the food preparation area regularly. Remember to also clean drawer and cupboard handles.
- Single-use paper towels are better for drying than cloths. If you use cloths, make sure that they are washed in hot water and replaced regularly.
- Store chemicals and other cleaning equipment away from food preparation areas.
- Ensure that wastewater is disposed of to sewer, NEVER to stormwater drains or waterways.

LABELLING GUIDE FOR PACKAGED FOOD SOLD AT COMMUNITY AND FUNDRAISING EVENTS

Food labels must include;

- A description of the food, for example 'strawberry jam' or 'chocolate cake';
- The name and address of the person or company who made the food, so that the maker can be traced if there is any problem with the food. A street address is needed, as a post office box cannot be traced;
- A list of ingredients;
- A 'best before' date to indicate how long the food will keep; and
- Any special storage conditions, for example 'keep refrigerated'.



A simple handwritten label is fine.

If you prepare the product yourself, you will know what is in it. If you have used a packet mix just write the ingredients from the packet on your label. Remember to include any ingredients you may have added, such as eggs.



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Foods or ingredients that are known to cause allergic reactions

If food for sale contains any ingredient on the following list, the information must be given to a buyer on request or displayed next to the food or on the packaging:

- Gluten (a substance found in wheat, rye, barley, oats and spelt, and therefore present in foods made from these grains, such as flour)
- Fish and fish products
- Crustacean (shellfish) and products
- Egg and egg products
- Milk and milk products
- Soya beans and products
- Sesame seeds and products
- Other nuts and products
- Sulphites (a preservative)
- Royal jelly (a secretion from the salivary glands of honey bees)
- Bee pollen
- Propolis (a substance collected by bees).

Note that this guideline is only for food manufactured for sale at City of Mandurah community and fundraising events. If you plan to sell food to other businesses or in approved premises, food labelling must comply with the FSANZ Food Standards Code. Details about these requirements can be found at www.foodstandards.gov.au or contact Health Services on 9550 3746.

GUIDELINES FOR THE PREPARATION OF FOOD FOR SALE FROM RESIDENTIAL PREMISES

Food you can prepare

The following types of food may be approved for preparation in residential kitchens:

- Cakes (no cream)
- Jams
- Biscuits
- Pickled Onions
- Chocolate
- Muffins
- Chutneys
- Relishes and sauces that are heat treated
- Herb vinegars with a pH of less than 4.5
- Other foods may be approved following written application to the City's Health Services

What you need to do

- The food preparation area must be kept in a clean and sanitary condition and all fixtures, fittings and equipment should be well maintained.
- The premises should be fully enclosed and protected from the entry of vermin.
- Animals must not be allowed to enter the food preparation and service area at any time.
- Adequate rubbish disposal facilities must be provided in a sanitary condition.
- The food preparation area must be provided with hot and cold water at all times. Where practicable a double bowl sink should be available for use (one for cleaning of dishware and another for food preparation).
- Easy access to a handwash basin supplied with hot and cold water, disposable handtowels and soap must be provided at all times.
- Adequate refrigeration must be provided to ensure that all high risk foods such as meat, poultry and dairy products are stored at or below 5 degrees Celsius. Frozen products should be stored at or below 15 degrees Celsius.
- Raw and cooked food must be stored and handled separately to prevent cross contamination. Furthermore, all food must be completely covered at all times.
- Frozen food must not be defrosted at room temperature. The use of refrigerated defrosting or a microwave is recommended.
- Food preparation must only be undertaken by persons who have a basic knowledge of food safety principles (Environmental Health Officers can be contacted for information on the FoodSafe training program).
- Food grade detergents and sanitisers should be used on all food contact surfaces and equipment to ensure that cross contamination does not occur.