

Temporary Food Premises Guidelines

The following guidelines have been prepared to provide information for the setting up and operation of a Temporary Food Premises.

Food Registration - Streatrader:

All mobile and temporary food businesses and community groups must register with their principal Council via Streatrader, an online database which allows proprietors to complete forms and make payment for registrations online. Streatrader can be accessed by the following website:

<https://streatrader.health.vic.gov.au>

Food Safety Program

Class 2 food businesses (including mobile and temporary food businesses) must have a food safety program. Food Safety Templates have been developed by the Victorian Department of Health and are available to be downloaded from the following website:

<http://www.health.vic.gov.au/foodsafety/bus/templates.htm>

Class 3 food businesses must keep the required minimum records. These can be downloaded from the following website:

<http://www.health.vic.gov.au/foodsafety/bus/class.htm>

An explanation of the food business classification can be found on the following website:

http://www.health.vic.gov.au/foodsafety/foodclass/class_list.htm

Food Safety Supervisors

Class 2 food businesses are required to have a food safety supervisor. A food safety supervisor is someone who:

- knows how to recognise, prevent and alleviate food handling hazards at your premises;
- has a Statement of Attainment that shows the required food safety competencies from a Registered Training Organisation (RTO);
- has the ability and authority to supervise other people handling food at the premises and ensure that food handling is done safely.

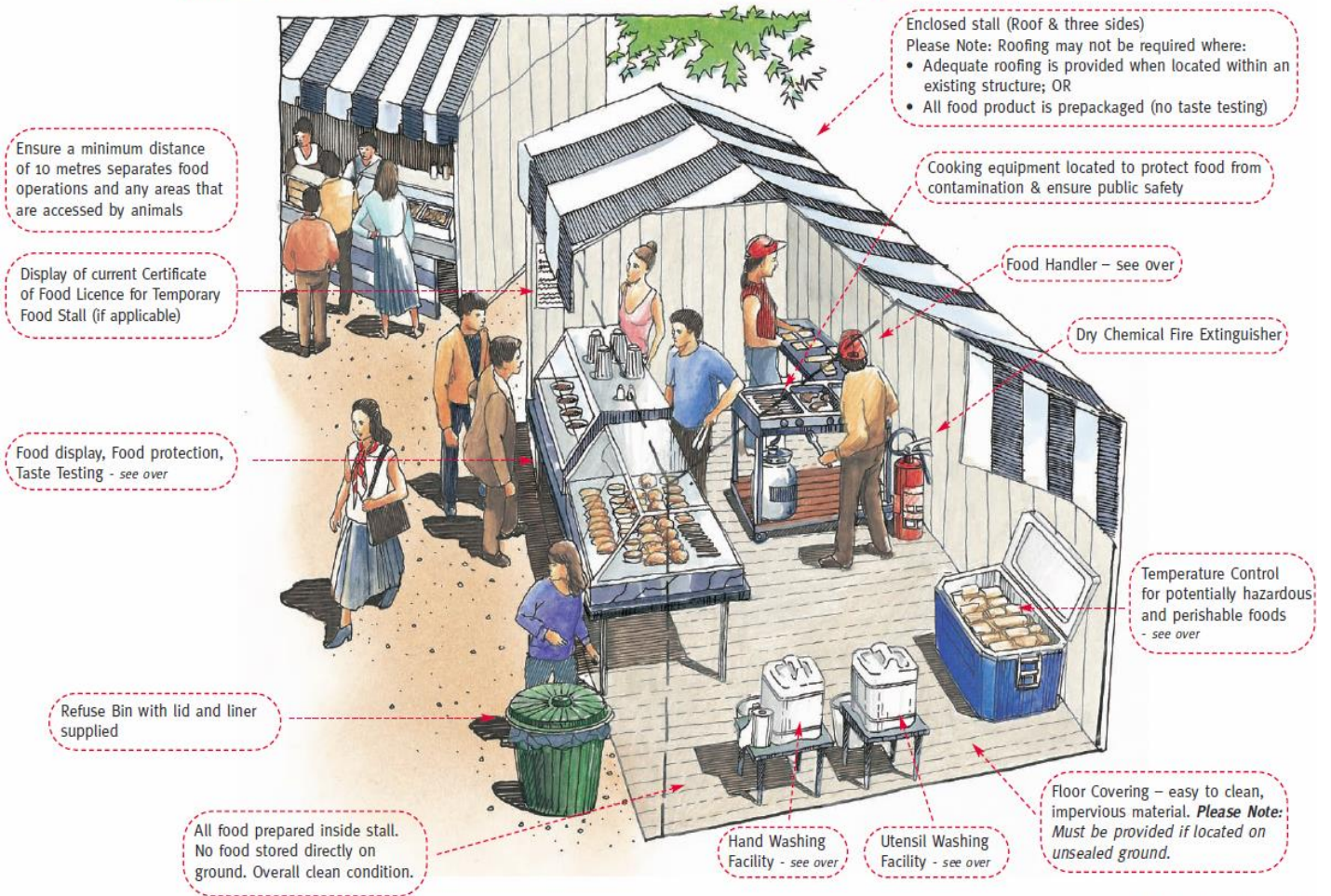
Further information on Food Safety Supervisor competencies can be found at:

http://www.health.vic.gov.au/foodsafety/skills_knowledge/fss.htm

Stall set-up

Any temporary food stall must be set up appropriately to minimise the risk of contaminating food and ensure food stored, prepared and sold is safe and suitable. The below picture is an example of a suitable set-up for a temporary food stall.

ARTISTS IMPRESSION – MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



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Hand Washing Facilities

Hand washing facilities must be provided at every temporary premise where unpackaged food is handled. These facilities must be for exclusive use for the food handlers.

If a hand basin connected to a water supply is not available in the premises you must have (as a minimum) a sealed container with an outlet or drum with a tap. A bucket or basin should be provided to collect and contain the used water. Disposable single use paper towels and liquid soap must be provided. Warm water should be supplied to container from water heating devise such as an urn.

Hand washing should be frequent and done thoroughly. Hands should be washed:

- before commencing work;
- before handling food;
- after visiting the toilet;
- after handling raw food;
- after blowing your nose;
- after handling refuse;
- after touching your nose, hair, ears, mouth;
- after smoking;
- after every break;
- after handling animals or after any other unhygienic premises.



Utensil Washing Facilities

Utensil washing facilities should also be provided at all temporary premises. These facilities must be for the exclusive use of dish washing during the preparation and handling of food.

If a sink with running hot and cold water is not available, then a temporary dishwashing facility should be implemented. A water-heating device, such as an electric boiler or urn, as well as towels and detergent should also be provided. Utensils should be washed as soon as possible in clean, warm soapy water and rinsed in clean water.

Note: Sullage Water collected in buckets must be disposed of into the sewer and not down the storm water drain.



Temperature Control

- Adequate refrigeration must be provided for potentially hazardous food (perishable food).
- All hot food must be kept above 60°C, and all cold food must be kept below 5°C.
- Raw food and cooked food must be kept separate at all times.
- If food is to be cooked on site, it should be thoroughly cooked (core temperature 75°C) and served hot at or above 60°C.
- Pre-prepared food that is to be reheated on site and served hot must be reheated so that the internal temperature of the food has reached 75°C before serving.
- Frozen food should be thawed in a manner that ensures that the food remains cold, such as under refrigeration. Thawing of frozen food should be done in an area where no other food is likely to become contaminated by liquids from the thawing food.

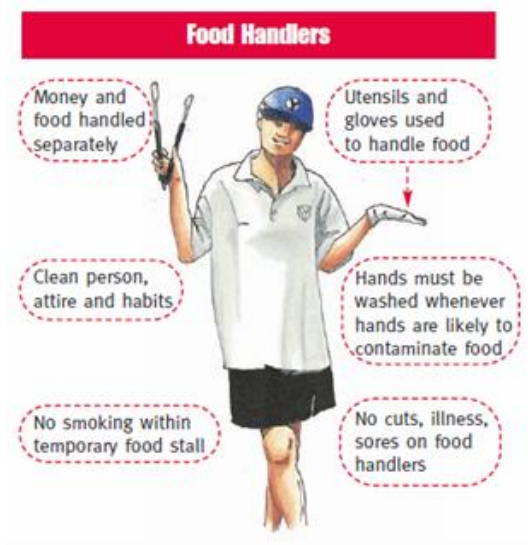


Personal Hygiene

- Correct food handling procedures must be put into place at all times, and food handlers must maintain proper hygiene standards at all times.
- All food handlers must maintain a high standard of personal hygiene and cleanliness. Staff should wear clean and protective clothing, wear their hair tied back, not wear jewellery, keep fingernails clean and short, and must wash their hands on a regular basis, or after changing tasks.
- Adequate toilet facilities must be available for food handlers' use.
- No animals are permitted in a food preparation area.
- No smoking is permitted in a food preparation area.
- Food handlers with open cuts or wounds on their hands must completely cover the injury with waterproof bandage. The bandage should be distinctly coloured. Disposable gloves should be worn over bandages on hands.

Handling and Preparing Food

- All food must be displayed, served and stored in a manner that will protect it from contamination and spoilage.
- All cooked food and ready-to-eat food should not be touched with bare hands. Utensils such as tongs, spoons, spatulas or gloved hands should be used.
- Separate utensils, chopping boards, bowls, etc should be used in the preparation of raw food and ready-to-eat food.
- All utensils, chopping boards, bowls etc are to be in good condition.
- All food stuffs must be stored at least one metre above the ground floor.
- All food wastes must be properly disposed of. Temporary Rubbish bins shall be adequately covered when not in use.
- Unwrapped foods must be protected from being touched, breathed on or coughed on by the public.



Transporting Food

- Food that requires refrigeration must be transported in a manner that maintains the food at or below 5°C, frozen food should be kept frozen (less than -15°C), and hot food should be kept at a temperature of at least 60°C.
- The food should be transported in sealed containers to protect it at all times.
- The time spent transporting food should be kept to a minimum as much as possible. Once arriving at the site, it is most important to ensure the food is set out appropriately and under the right conditions.
- Food must be stored away from any chemicals in the food vehicle during transportation.
- Provide adequate facilities for the transport of cleaning equipment and cleaning chemicals.

Labelling Requirements

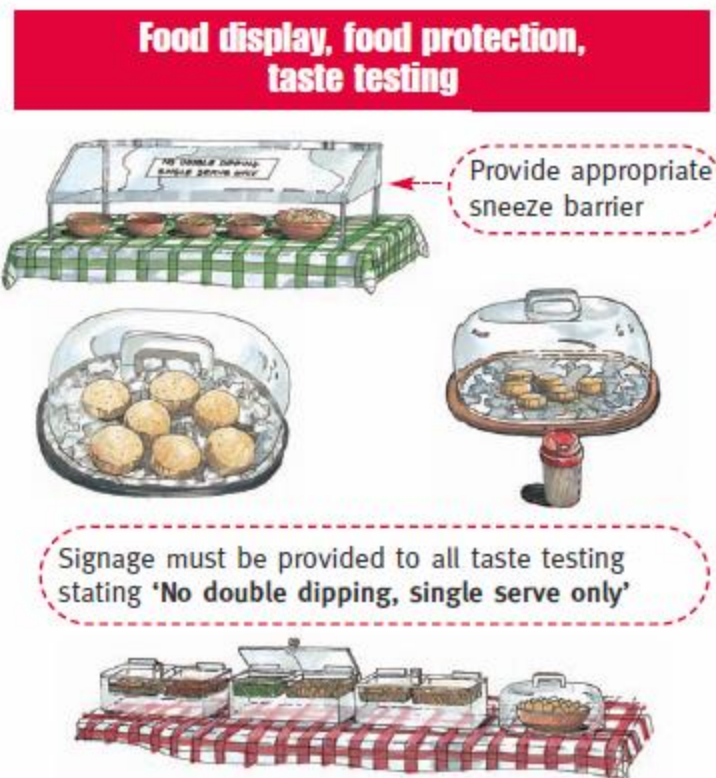
Appropriate labels are to be on all food items that are packaged and intended for sale. Labels should include the following details:

- Product Name
- Description of food
- Ingredients
- Weight
- Date of batch marking
- “Use-by” or “Best-before” date
- Identification of any presence of allergens (e.g. nuts, soy, wheat etc).
- Storage conditions i.e. keep refrigerated
- Business name and address of vendor, manufacturer, packer or importer or name of person who made the food or an identification of who made the food, such as the stall name or number so it can be traced if there is a problem. For more information refer to the Events Food safety Program or visit www.health.vic.gov.au/foodsafety or www.foodstandards.gov.au

No unlabeled, or damaged canned or packaged foods, or fire or water damaged foods can be sold to the public.

Food Protection

- Food must be protected from dust and flies at all times.
- Foods should be stored in sealed containers up off the ground.
- All ready to eat foods such as cakes and sandwiches should be wrapped or displayed in dust/fly proof containers.
- Cold foods must be stored in refrigeration units or in eskies with ice, ensuring temperature is at or below 5°C and raw foods and cooked foods should be kept separately at all times.
- Tongs or disposable gloves should be used for the handling of food; however gloves should be changed frequently.



Waste Disposal

- Provide adequate fly proof refuse containers to meet disposable needs for storage of garbage and recyclable matter.
- Garbage bins with lids and plastic liners should be provided for storage of all rubbish.

Fire safety

- If cooking appliances are to be located within a tent awning or other similar enclosure, care must be taken so that any cooking process involving or likely to cause flames is situated a safe distance from flammable materials.
- A suitable fire extinguisher and fire blanket should be available at the site.

For more information

- Please contact Council's Environmental Health Unit on 5220 7111, email: enquiries@gplains.vic.gov.au or visit Council's website - www.goldenplains.vic.gov.au