



Food Stall/Temporary Food Business Guidelines

This guideline has been developed for events that are held away from a permanent kitchen, for example a sausage sizzle, or a food stall. Special care must be taken to keep food safe; this involves protecting the food from sunlight, dust, vermin and handling by customers. Food preparation must only be undertaken by persons who have knowledge and skills in food safety. The Shire of Exmouth provides a free interactive food safety training program called "I'm Alert". This training is available on the Shire of Exmouth's website under Environmental Health and Food Safety. On completion a certificate will be issued which you can use to demonstrate your knowledge of food safety.

Officers from Environmental Health Services, will from time to time, inspect your temporary food premises to ensure that safe food handling requirements are being maintained.

Personal Hygiene

The key to safe food is good personal hygiene of everyone involved in the preparation and selling of food. Bacteria that can cause food poisoning are easily transferred from the hands and clothes of people handling the food. It is very important that everyone who handles food have a high level of personal hygiene.

Listed below are some of the main principles of good hygiene for food handlers;

- Always wash hands before handling food. Soap and warm water are to be used and a paper towel for drying hands is to be used;
- Food handlers are to wear minimum jewellery;
- All cuts and wounds are to be covered with a brightly coloured plaster and gloves should be worn for added protection.
- Any food handler who is sick must not handle food;
- Long hair should be tied back or covered;
- Food handlers are to wear clean clothes;
- Food handlers are to wear disposable gloves or utensils where practicable.

Equipment

- Stalls shall consist of a roof and three sides unless all food is otherwise protected;
- Benches or tables are to have smooth and easy to clean surfaces. Plastic tablecloths can be useful;
- Stalls should be situated on a readily cleanable surface, e.g. concrete, brick, paving, or duckboards where possible. On grasses or earthed surfaces - tarpaulins, vinyl or heavy-duty plastic shall be used and the floor covering is to extend beneath all serving tables.

Washing Facilities

- Separate facilities for hand washing and utensil washing are to be provided within the stall (e.g. two plastic dishes of sufficient capacity for adequate cleaning of hands and utensils and a supply of hot and cold water is to be provided for the food staff). This can be achieved through use of an urn or similar if reticulated warm water is not available to the stall.
- Single use hand towels, liquid soap and detergent are to be on site and accessible for immediate use.



Cleaning

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

Six Steps to Proper Cleaning

1. **Pre-clean** 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 the sink of water at 50°C with bleach. If using household bleach then add 1.25ml to every litre of water used. For Commercial bleach add 0.5ml 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.

Protection of Food

- All food stored inside the stall is to be stored above the ground and covered or in closed containers;
- Disposable eating utensils only are permitted to be provided to customers;
- All disposable-eating utensils are to be pre-wrapped in paper napkins, or similar material;

Cross Contamination

Raw food can contain bacteria which causes food poisoning. The bacteria present in raw food can contaminate cooked ready- to- eat foods. Therefore; it is extremely important to ensure raw food items are kept separate from cooked foods. Equipment used to prepare raw foods must be sanitised and separate utensils must be used for raw and cooked foods.

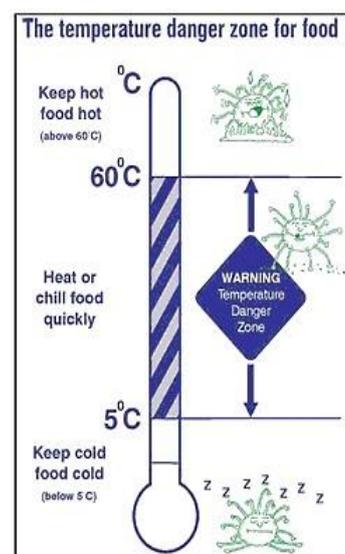
Food Temperature Control

To ensure the safety of food, all potentially hazardous foods (PHF) must be kept at either **time or temperature control**.

Examples of **potentially hazardous foods (PHF)**;

- Raw and cooked meats or foods containing such for example casseroles, meat pies;
- Dairy products or foods containing dairy products;
- Processed fruits and vegetables;
- Cooked rice and pasta;
- Processed foods containing eggs, beans or nuts;
- Foods that contain any of the above mentioned, for example sandwiches and quiches.

Bacteria in food can grow to large numbers if they get conditions that suit them. Temperatures between 5°C and 60°C, (temperature danger zone) are ideal temperatures for bacteria to multiply in foods that are potentially hazardous.



Temperature control:

Potentially hazardous foods are to be kept at temperatures above 60°C or less than 5°C. A temperature measuring device is required to ensure the food is kept at the appropriate temperature.

Time control:

High-risk ready to eat foods may be kept between 5°C and 60°C (in the temperature danger zone) but only in the following circumstances:-

- Up to 2 hours – then it must be refrigerated (<5°C) or used immediately;
- 2 hours up to 4 hours – but it must be used immediately or thrown out;
- 4 hours or longer - must be thrown out.

Note to remember: these times are **cumulative**- each time in the temperature danger zone must be added together, for example from shop to fridge to home and preparation time.

Pests

- Watch out for pest activity and take appropriate action to eliminate the pests and discard any damaged or contaminated food;
- Animals must not be allowed to enter the food stall and service area at any time.

Rubbish Disposal

- Suitable rubbish receptacles are to be provided near the stall for the public to dispose of rubbish;
- Adequate arrangements are to be made for the frequent removal of garbage generated inside and outside the food stall.

Foods or Ingredients that are known to cause allergic reactions

10% of children and 3% of adults are susceptible to allergic reactions. If food for sale contains any ingredient on the following list it may cause an allergic reaction for certain susceptible individuals, such a reaction could result in death.

- Gluten (a substance found in wheat, rye, barley, oats and spelt, and therefore present in foods made from these grains and/or made using flour)
- Fish and fish products
- Crustacean (shellfish) and products
- Egg and egg products
- Milk and milk products
- Soya beans
- Sesame seeds
- 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)

Should a customer request information about the ingredients of a product, you must be able to provide that information accurately; their life may depend on it. It is a good idea to display the information next to the food or on the packaging.

Note that this guideline is only for food manufactured for sale at community and fundraising events. If you plan to sell food to other businesses or in approved premises, food labelling must comply with FSANZ Food Standards Code. Details about these requirements can be found at www.foodstandards.gov.au or contact Environmental Health Services on (08) 9949 3000.

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 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 acceptable

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. Please remember to include any ingredients you made have added, such as eggs.

EXAMPLE:

<u>Strawberry Jam</u>
Ingredients: Sugar, Strawberries, Water
Made by: Sam Jones 24 Carr Way, Exmouth WA 6707 Ph: 9949 9999
Best before: 01 Dec 2013 Code 23

Guidelines for the preparation of food for sale from a residential address

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

- Cakes (no cream)
- Chutneys
- Jams
- Relishes and sauces that are heat treated
- Biscuits
- Herb vinegars with a pH of less than 4.5
- Pickled Onions
- Muffins
- Chocolate

Other foods may be approved by following written application the Shire of Exmouth Environmental Health Services

For further information, please contact Environmental Health Services on 99493000.