



ENVIRONMENTAL HEALTH GUIDELINES

TEMPORARY FOOD BUSINESS

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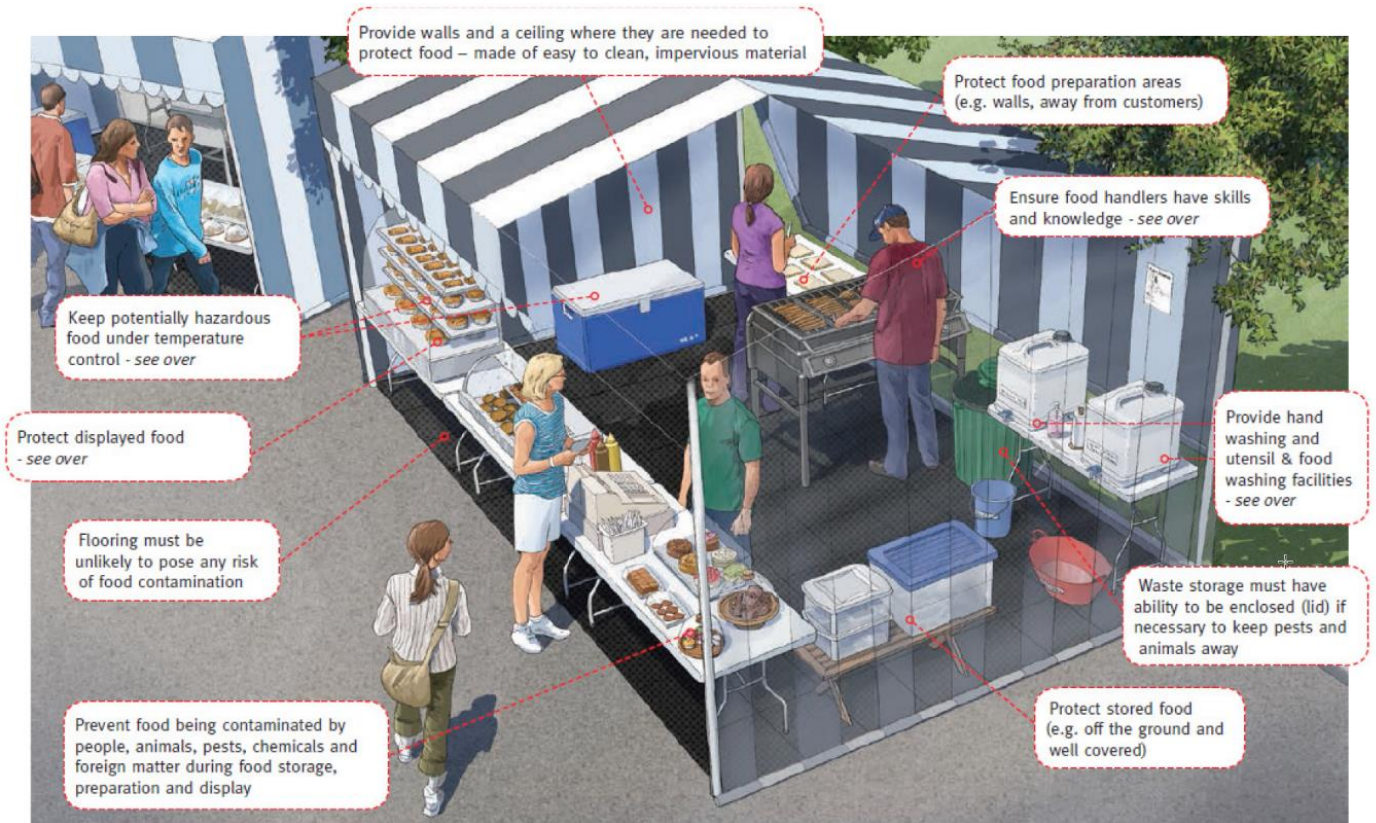


Figure 1: Guide for the design and operation of a temporary food premises/ food stall. *Note.* Image retrieved from Safe Food Australia (2016):

<https://www.foodstandards.gov.au/foodsafety/standards/Documents/Temporary%20food%20premises.pdf>

1. TEMPORARY FOOD VENDOR PERMIT

- 1.1 An [Application for a Temporary Food Vendor](#) must be completed by all food stall holders and submitted along with:
- The required fee
 - A copy of Food Business Registration
 - A copy of current Public Liability (P/L) Insurance
 - A copy of stall layout

The above documentation is to be submitted no later than **10 business days** prior to the Event.

Note: An *Application for a Temporary Food Vendor* satisfies the food business requirement to notify the City under section 107 of the *Food Act 2008*.

- 1.2 Please be aware it is an offence under section 109 of the *Food Act 2008* for a proprietor of a food business to conduct the food business at any premise/location unless it is registered.
- 1.3 Temporary food vendors must comply with the requirements of the Australia New Zealand Food Standards Code. For further

information please refer to the Food Standards Australia New Zealand website: <http://www.foodstandards.gov.au>

2. STRUCTURAL REQUIREMENTS

- 2.1 Stalls are to consist of a roof and three secured sides (e.g. mesh walls or solid walls). An example of this requirement is shown in figure 2.



Figure 2: Example temporary food stall (with a ceiling and three sides).

- 2.2 Stalls and internal partitions are to be clean, in good condition and constructed of easily cleanable materials.
- 2.3 Marquee structures must be weighted and setup in accordance with the manufacture's specifications.
- 2.4 All stalls are to be situated on a readily cleanable surface (e.g. tarpaulin). Floor covering provided must be easy to clean and is to extend beneath all tables including those used for preparation and serving. Flooring must be provided over surfaces that may pose a risk of contamination including, but not limited to, grass and gravel.

- 2.5 Stall set-ups must have an exit pathway to allow for unobstructed access and egress.

3. TEMPERATURE CONTROL

- 3.1 Potentially hazardous food (e.g. meat, dairy products, cooked rice and seafood) must be kept at a safe temperature at all times to minimise the growth of pathogenic bacteria in the food. Safe temperatures are **below 5°C** for cold foods and **above 60°C** for hot foods. Bacteria grow quickly at temperatures between 5°C and 60°C, also referred to as the temperature danger zone (see figure 3).

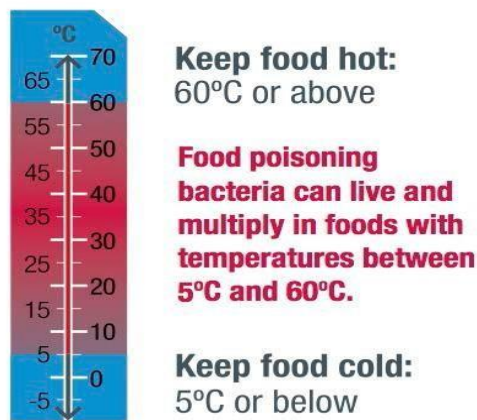


Figure 3: Temperature Control Zones.

- 3.2 Cold foods must be stored below 5°C at all times. This can be achieved by using:
- Portable fridge(s), or
 - Food grade ice box(es) (not polystyrene boxes) to be used in conjunction with ice to maintain the safe storage of food below 5°C. An example is shown in figure 4.

Note: Ice boxes must be kept clean at all times.



Figure 4: Food Grade Ice Box (left image) and ice (right image).

- 3.3 Hot foods must be stored above 60°C at all times. This can be achieved by using:
- Bain-Maries
 - Heat holding display cabinet. See figure 5 for examples.

Note: Heat holding units and bain-maries must not be used to heat food. Food must be reheated rapidly before it is transferred to storage in this type of equipment.



Figure 5: Examples of heat holding appliances.

- 3.4 All food businesses handling potentially hazardous foods must have a temperature measuring device that is accessible and accurate. An example is shown in figure 5.

Note: Probe thermometers must be cleaned and sanitised before they are used.



Figure 5: A probe thermometer demonstrating that food is stored at a temperature within the danger zone.

4. HAND WASHING FACILITIES

- 4.1 All stalls must have a hand washing facility set up with potable water, soap and disposable paper towels. An example of a basic setup is shown in figure 6.

Note: Hand sanitiser gel is not an acceptable alternative for hand washing.

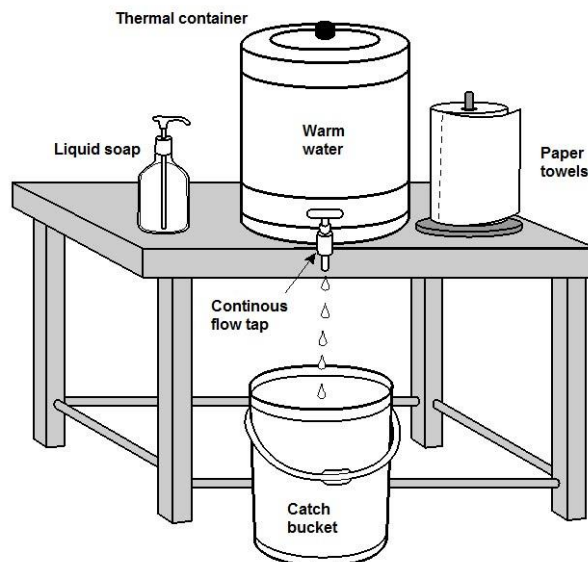


Figure 6: Example of a basic hand wash setup.

- 4.2 Hand washing facilities must be located in an easily accessible location within the marquee and must be unobstructed at all times.

- 4.3 Hand washing facilities must be set-up prior to any food preparation or food sales commencing.
- 4.4 Wash hands thoroughly using the correct procedure as shown in figure 7. Hands must be washed regularly such as between glove changes, before food preparation and after using the toilet, sneezing, coughing, blowing nose, handling money and smoking etc.
- 4.5 A continuous supply of water must be available during operation. Both hands must be washed simultaneously as shown in figure 7. Hand washing facilities requiring continuous pressure with one hand on the tap is not acceptable.



Figure 7: Correct hand washing technique to practice good hand hygiene.

5. UTENSIL WASHING FACILITIES

- 5.1 Separate utensil washing facilities must be provided within the stall for washing and rinsing of equipment and utensils.
- 5.2 A supply of hot and cold potable water must be immediately available to the food stall. An example of a unit that generates hot water is shown in figure 8.



Figure 8: Hot water unit example

- 5.3 Dishwashing facilities should be of a sufficient capacity for washing all food contact items including dishes, cooking equipment and utensils.
- 5.4 Sanitiser must be available to sanitise all food contact items including dishes, cooking equipment and utensils.
- 5.5 Utensil and equipment washing facilities must be maintained if you are preparing food onsite for more than four hours
- 5.6 A stockpile of utensils and equipment is required if you are intending to trade for less than four hours or if you are not preparing food on-site.

6. HOT SURFACES

- 6.1 All hot surfaces/equipment must be isolated from the public using a physical barrier. Hot surfaces may include, but are not limited to:
 - Barbecues
 - Paella pans
 - Charcoal burners (e.g. for satay sticks)
- 6.2 Any surface that has hot equipment placed on it must be fire retardant.
- 6.3 Food being cooked, prepared and/or displayed at the front of the stall/marquee must be protected from dust, flies, sunlight, and patrons (e.g. sneeze guard).

7. FOOD PREPARATION- ACTIVITY AREAS

- 7.1 All food preparation tables and benches are to be located within the stall/marquee at all times.
- 7.2 All tables are to be smooth, have easily cleanable surfaces and to be impervious to liquids and grease. An example of an acceptable table is shown in figure 9 on page 9.
- 7.3 If table cloths are provided, they must be impervious, durable and easy to clean e.g. PVC / plastic tablecloths.

Note: Material and fabric tablecloths should not be used as they are absorbent and are not easy to clean.

- 7.4 An adequate number of tables are required for food preparation and food storage.



Figure 9: Acceptable table for food preparation and food storage

8. FOOD PREPARATION- BEFORE THE EVENT AND TRANSPORT

- 8.1 All food used or sold at the event must be prepared at the event or in an approved food premises only. Food prepared in a domestic kitchen must not be used unless the kitchen has been approved.

Note: A copy of your Food Business Registration must be available to be presented upon request when you are operating.

- 8.2 Potentially hazardous food is to be delivered to the event in approved food handling vehicles or in food grade storage containers that keeps foods below 5°C or above 60°C.

Note: The delivery of unprotected, or ready-to-eat and raw food in private cars is not permitted.

9. FOOD STORAGE AND DISPLAY

- 9.1 Raw and cooked food must be stored and handled separately to prevent cross contamination. An example of unacceptable cross contamination between raw and ready to eat foods is shown in figure 10.



Figure 10: An example of cross contamination.

- 9.2 All food must be protected from dust, flies, sunlight, and patrons. Foods can be protected by using:
- Display cabinets.
 - Tight fitting, food grade containers.
 - Netting. An example of netting is shown in figure 11.



Figure 11: Netting to protect food from contamination

- 9.3 All food must be stored off the floor.
- 9.4 All food, including condiments, must be in sealed, clean container made from food grade material.

10. FOOD LABELLING

- 10.1 All pre-packaged foods must be labelled in compliance with the Australia New Zealand Food Standards Code (See figure 12).

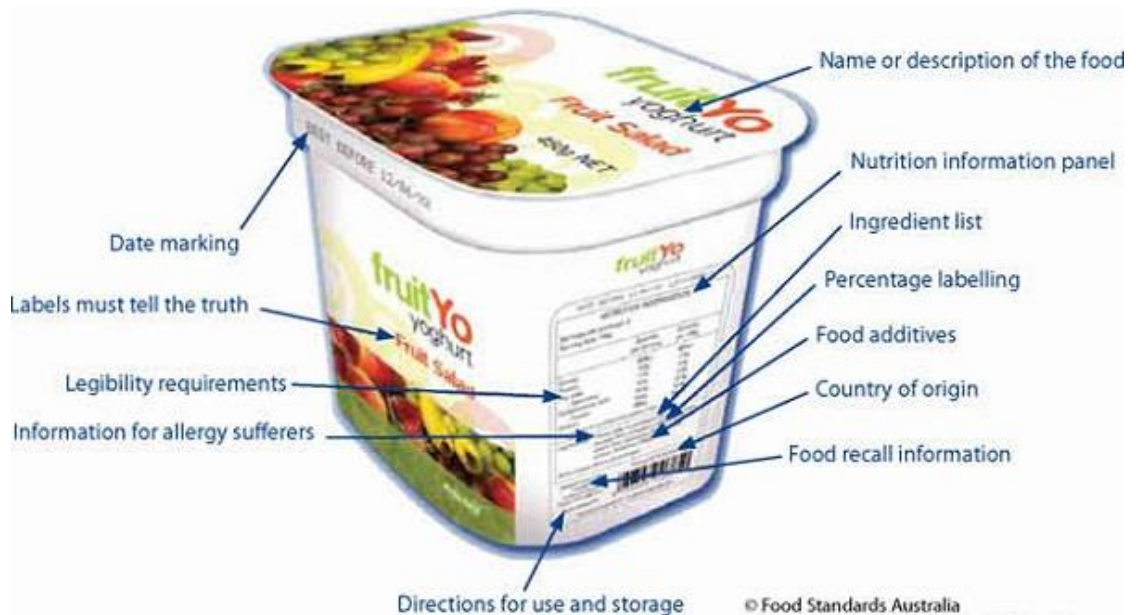


Figure 12: Labelling requirements for packaged food.

Note: These labelling requirements do not apply where:

- a. The food is not in a package; or
- b. The food is made and packaged on the premises from which it is sold; or
- c. The food is packaged in the presence of the purchaser; or
- d. The food is whole or cut fresh fruit and vegetables, except sprouting seeds or similar products, in packages that do not obscure the nature or quality of the fruit or vegetables; or
- e. The food is sold at a fund-raising event; or
- f. The food is packaged and displayed in an assisted service display cabinet.

Where the above exemptions apply; All food stalls including charities and community organisations must advise prospective purchasers on request verbally or in writing (displayed next to the food or on the packaging) that food contains any ingredients which are known to cause allergic reactions.

Note: A guide for food labelling (including community or charity organisations) can be viewed at: www.foodstandards.gov.au.

11. WASTE & DISCHARGE

- 11.1 A suitable rubbish bin is to be provided in each stall/marquee. It is recommended bin liners (rubbish bags) are used to help with the removal of waste post event. An example of a suitable rubbish bin is shown in figure 13 below.

- 11.2 All rubbish from temporary food stalls is to be removed frequently and is not allowed to accumulate.



Figure 13: Suitable rubbish bin (foot operated)

Note: All waste water must be disposed of into sewer. **NEVER** dispose of water into storm water drains or any water features e.g. the Water Labyrinth in Forrest Place. If sewer access is not available then waste water must be taken away with the stall holder.

12. LIGHTING

- 12.1 All light globes must be contained within adequate light fittings or shatter proof casings.
- 12.2 Adequate lighting must be provided for food preparation area if a food stall is operating at night.

13. GAS BOTTLES & BUTANE GAS BURNERS

Please refer to Department of Mines, Industry Regulations and Safety for more information:

<https://www.commerce.wa.gov.au/energysafety>

14. FIRE EXTINGUISHERS

- 14.1 A minimum of one 4.5kg B (E) dry chemical fire extinguisher and fire blanket is to be provided if any open flame burners or gas appliances are in use.
- 14.2 Fire-fighting equipment is to be maintained in accordance with AS 1851 i.e.: tested and evidence shown on equipment (tagged) every 12 months.

15. ELECTRICAL CORDS / CABLES

- 15.1 All temporary electrical installations shall comply with AS 3002.
- 15.2 All cords / leads are to be tested and tagged by a licensed electrician within the last 6 months. An example is shown in figure 14 on page 13.
- 15.3 Cords / leads must not be placed in damp or trafficable areas.
- 15.4 Cords / leads must be flexible cables. TPS cables are not permitted.
- 15.5 All electrical outlets are to be protected by a residual current device RCD's.



Figure 14: Cords/Leads to be Tested and Tagged Every 6 Months

Further to the above conditions you are reminded that you are required to comply with the *Food Act 2008* and *Food Safety Standards Australia* at all times.

As an authorised representative of the business applying for a Special Events Permit, you agree that the below mentioned business will abide by these requirements for food handling at temporary events.

Name of business: _____

Name of signatory (please print) _____

Signed: _____

Date: _____

For further information relating to food handling at temporary events, please contact the City of Perth Environmental Health Services on (08) 9461 3383.