



FOOD STALL CONDITIONS

FOOD HYGIENE

- Disposable eating and drinking utensils are to be used.
- All food and food containers are to be stored above the ground.
- A physical barrier is to be provided by means of covers to protect from dirt, dust and pests.
- All condiments (sauce, mustard, etc.) are to be contained in individual sealed packs or squeeze type dispensers.
- All disposable eating utensils are to be pre-wrapped in paper napkins or cellophane bags.
- Drinking straws, paper cups, spoons etc. are to be either enclosed in suitable dispensers or protected from contamination.
- All food handlers are to take all practicable measures to not contaminate food. Clean clothing, gloves and hats or hairnets.
- A sanitiser is to be on site for the cleaning of all food contact surfaces.

COOKING

- All cooking appliances are to be located within the stall or otherwise protected from contamination, and not be within reach of the public.
- Raw foods, and ready to eat foods, are to be protected from contamination at all times and must not be displayed outside the stall.
- The cooking area is to be kept free of dust-borne contamination and droplet infection (coughing, sneezing by the public).
- A fire extinguisher is to be provided in every stall where open flame cooking occurs.
- The stall walls are to be protected from heat, flame and splashing where cooking occurs.

FOOD TEMPERATURE CONTROL

- Raw food is to be kept separate from cooked food at all stages of preparation.
- All take away food prepared at the stall is to be for immediate sale and consumption, or displayed in a suitable food warmer or food display which maintains the food at a temperature of at least 60°C (hot food) or below 5°C (cold food).
- Pre-prepared food products or pre-cooked food, which promotes bacterial growth, must be stored under refrigerated conditions (below 5°C).



- All raw foods and perishable foods must be stored under refrigerated conditions (below 5°C).

STALL PROTECTION

- An awning or fire retardant marquee is to be provided for the food preparation area to reduce dust/insect contamination. Unsealed ground is to be covered with a suitable impervious material.

WASHING FACILITIES

- Separate facilities are required for hand washing and utensil washing. A supply of hot and cold water must be available to the food stall. Disposal of all wastes must be to council's satisfaction. Liquid soap and disposable hand towels are to be provided at each stall.
- Wastewater is to be disposed at a legal point of discharge not onto the ground or into stormwater drain.

RUBBISH DISPOSAL

- Refuse receptacles with lids to be provided in and near each stall. The refuse receptacles to be emptied on a regular basis throughout the day. The refuse bins and surrounding area to be kept clean at all times.

LABELLING

- All packaged food is to be labelled with;
 - Name of product;
 - Name and address of the manufacture of the food;
 - A 'packed on', 'baked on' date; and
 - Do not re-use packaging from other companies.