

Design Considerations and Food Safety in Temporary Food Stalls



Events, Festivals, Fundraisers and Special Occasions Food Hygiene Regulations 1974

Food Protection

At all times food for sale should be protected from contamination by dust, dirt, insects, animals and customers. This should include:

- Storing food at least 450mm above the ground.
- Locating cooking facilities and areas where food will be exposed away from customer areas.
- Providing bainmaries with a glass front to prevent customer contamination of hot, prepared food.
- Wrapping of all prepared food that is displayed for sale.
- Ensuring food is transported in clean, sealed containers and should not be transported in vehicles that have been used to carry animals, poisons or other materials likely to contaminate food.
- At many events, food stalls get extremely busy and to reduce the amount of cross contamination from money to food, it is recommended you have a specific person, who handles money only, leaving the food handlers to only handle food.

Personal Hygiene

Food handlers must ensure their own actions do not lead to contamination of food. This would include the following safeguards and hygiene rules

- Staff must not smoke at the foodstall.
- Staff should not eat at the foodstall, eating can lead to the transfer of germs between the mouth and hands.
- Staff must have their hair contained or tied back.
- Staff should keep themselves and their clothing clean at all times.
- Staff must not handle food with their bare hands.
- Where gloves are used, these must be changed frequently and between different tasks or food types.
- Staff must not work when suffering from an infectious disease that may be causing vomiting or diarrhoea, or discharge of pus or serum from any part of the head, neck or hands.
- Adequate hand washing facilities must be provided at all food stalls including sausage sizzles. In the case of temporary food stalls an approved method is the provision of a 20-litre container fitted with a tap and filled with clean water. If large enough an earn may be sufficient for this purpose. This can drain into a bucket or other suitable container below. In this manner food handlers are able to wash their hands in clean, running water.
- Paper towels must be provided for the drying of hands.

Contact Details:

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Cleaning of Utensils, Surfaces and Other Equipment

- All utensils for customer use must be single service items and protected from contamination prior to use.
- Food handling equipment and utensils must be clean and changed frequently. An adequate supply of these types of equipment such as tongs should be provided at the stall.
- If it is necessary to clean items or equipment at the stall then a container with a tap and clean water and container for dirty water should be provided (similar to hand washing above).

Food Safety

Temperature control of food in all stages of processing is an important part of any food safety regime. Readily perishable foods kept in the danger zone (between 5 and 60 degrees Celsius) will support the growth of bacteria, which may cause food poisoning. Readily perishable foods are moist foods containing protein such as meat, poultry, seafood, eggs, dairy products and cooked rice. These types of foods should not be in the danger zone for more than 2 hours, (which includes processing time).

- Cold readily perishable foods should be kept below 4 degrees Celsius. Clean ice and chilly bins can maintain these temperatures.
- Hot readily perishable foods should be kept above 60 degrees Celsius. Bainmaries, crockpots and slow cookers can be capable of maintaining these temperatures.

Checklist

To help you ensure you have all necessary items at the stall site

- Food stall permit (this must be available to show any authorized officer on the site)
- Hand washing facilities (drum with tap, clean water and further container for wastewater)
- Paper towels for the drying of hands
- Disposable gloves, for food handlers use
- Utensil washing facilities (in addition to above)
- Refuse bin with lid, or other means to contain solid waste on the site
- First aid kit
- Adequate supply of clean cloths for cleaning purposes (roll of chux or similar)
- Gladwrap or similar for wrapping of prepared foods on display

Miscellaneous Provisions

Name to appear on vehicle or container – Every Hawker or keeper of a Mobile Shop shall, while carrying out trade, have their name legibly painted in letters of not less than 25mm in height on some conspicuous place on the exterior of the vehicle or container in which he/she transports his/her wares.

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Cleanliness of Equipment and Vehicles – any mobile shop or food stall area shall be kept in a thoroughly clean and sanitary condition to the satisfaction of the Authorised Officer.

Licence or Permit to be carried – Every holder of a licence or permit whilst carrying out the permitted activity, shall carry their licence or permit and shall, on demand, show the Licence or permit to any Police Officer, Traffic Officer or Authorised Officer of the Council.

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