



GUIDELINES FOR TEMPORARY

FOOD PREMISES

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The following information has been prepared to assist the promoters and participants of events involving temporary food premises to ensure that only safe food is sold to the public, that stalls are operated safely and that the Local Laws and Health Regulations are not compromised.

This information is compiled from extracts of the national Codes for Temporary Food Premises and provisions under the City's Local Laws Relating to Trading in Public Places. It defines the Health requirement for temporary food stalls to be held within the City of Wanneroo.

DEFINITION – TEMPORARY FOOD PREMISES

Demountable stalls, stands and the like in the open or in another structure used for the purpose of selling any article of food and any area adjacent thereto and not used at various events.

DESCRIPTION OF TEMPORARY FOOD PREMISES

- ❖ Temporary food premises for one (1) day or less function.
- ❖ Temporary food premises exceeding one (1) day duration.

(These guidelines are not applicable to outdoor cooking facilities used in conjunction with existing food premises)

APPROVAL

- ❖ Provisions of the Local Laws Relating to Trading in Public Places for licensing will apply.
- ❖ An application for a licence or renewal of a licence shall be in writing in the form set out in the First Schedule and be accompanied by the application fee (fees may not be required for community or charitable organization).
- ❖ A licence may be issued to any business, community association or individual to operate a temporary food stall anywhere within the City of Wanneroo providing that all measures are met under the Local Laws Relating to Trading in Public Places.

CLASSIFICATIONS

Temporary Food Premises at two (2) Day or Less Functions

Temporary Food Premises being demountable, uncovered stall shall be permitted to operate for two (2) day or less only.

Food stalls so permitted shall be set up and operated in accordance with the requirements outlined.

REQUIREMENTS FOR ONE (1) DAY OR LESS FOOD STALLS

General

Where a one (1) day food stall is erected on unsealed ground a suitable impervious material shall be laid over the ground area of the stall.

Protection of Food

1. Disposable eating and drinking utensils shall only be used.
- 2 All food stores inside the stall shall be stored 750mm above the ground and covered or in closed containers.
- 3 Food shall not be displayed so as to be openly accessible to the public. A physical barrier shall be provided by means of sandwich display type counters, perspex glass sneeze guards or clear plastic siding to the stall.
- 4 All disposable-eating utensils shall be pre-wrapped in paper napkins, cellophane bags or similar material prior to distribution to the public.
- 5 Drinking straws, paper cups, spoons, etc shall be enclosed in suitable dispensers or otherwise protected from contamination.
- 6 Tea, coffee, cordial and other beverages shall be dispensed from an enclosed or lidded receptacle equipped with a tap or spout.

Washing Facilities

- 1 Separate hand washing facilities and utensil washing facilities shall be provided within the stall (eg two plastic dishes of sufficient capacity for adequate cleaning of hands and utensils and a supply of hot and cold water shall be immediately available to the food staff). (Disposal of wastes to the satisfaction of City's Principal Environmental Health Officer). A medical non-rinse hand sanitiser may also be provided but is not required.
- 2 Hand towels, liquid soap and detergent shall be provided in each food stall where washing facilities are required by this standard.

Food Temperature Control

- 1 All takeaway foods prepared on the stall shall be for ***immediate sale and consumption*** unless a suitable food warmer or food display, maintaining the food at a temperature of at least 60°C (hot foods) or below 5°C (cold foods), is provided.
- 2 Pre-prepared food products or pre-cooked food consisting wholly or in part of fresh cream, custard, trifle, or any similar food which promotes bacterial growth shall not be sold from a one day food stall, unless stored or displayed under refrigerated conditions as prescribe.

- 3 All raw food and perishable foods such as steaks, hamburger patties, frankfurts, shall be stored in a portable cooler, together with an adequate supply of ice or a cooling medium.
- 4 The sale of a pre-cooked chicken or pre-cooked chicken pieces or pre-cooked rice from a one-day food stall is not permitted.

Cooking

- 1 All heating and cooking equipment, including open flame barbeques and cooking plates shall be located within the stall or otherwise suitably protected from contamination.
- 2 Raw foods awaiting cooking and foods which have been cooked shall not be displayed outside the stall. Raw food awaiting cooking shall not be stored or held outside the stall except in enclosed containers, protected from contamination and under the required temperature control.
- 3 The cooking area shall be kept free of dust borne and droplet contamination (coughing, sneezing by the public).
- 4 Cooking and heating equipment shall not be within reach of the public.
- 5 A fire extinguisher of adequate size shall be provided, which is convenient to every stall where open flame cooking is carried out.
- 6 Where cooking is carried out, adequate provision shall be made to protect the stall walls from heat, flame and splashing.

Rubbish Disposal

- 1 Suitable rubbish receptacles shall be provided near the stall for the public to dispose of used take-away food containers and the like.
- 2 Adequate arrangements shall be made for the frequent removal of garbage generated inside and outside the food stall.

TEMPORARY FOOD PREMISES AT FUNCTIONS EXCEEDING TWO (2) DAY'S DURATION

Duration

- 1 Temporary food premises at functions exceeding two day's duration shall consist of food vending vehicles, which comply with the Food Act 2008 and Food Standards Code.
- 2 Except that where the food is factory packaged in hermetically sealed containers, such food may be sold from an open food stall set up and operated in accordance with the requirements outlined for Temporary Food Premises at two (2) day or less functions or consist of a food stall of which the roof and three sides are covered with plastic sheeting, vinyl or other approved material.

