

## Responsibilities of Temporary Food Businesses

Temporary food businesses such as those operating at festivals, markets, fetes, sausage sizzles & shows are subject to the same food safety & hygiene requirements as permanent food businesses & as such penalties for non-compliance apply to ALL food businesses types.

You must have regard for cleanliness, temperature control & appropriate preparation, display & sale of foods.

Foods such as raw & ready-to-eat meats, poultry & fish or items containing these, milk & foods containing milk such as custards & cream, cooked pasta & rice, salads, cut fruits & vegetables, lasagnes, curry, sushi, sandwiches, etc are classified as potentially hazardous foods & need to be kept under correct temperature controls to minimise the growth of potentially harmful bacteria.

## Receipt & Storage of Food

- All foods requiring refrigeration must be correctly stored promptly after receipt & should only be delivered when someone is in attendance.
- Food, packages & other equipment must be stored at least 750mm off the ground & must be protected from contamination.
- Coolrooms & fridges must be capable of holding food under 5°C. Eskies with ice &/or portable car fridges may be used where permanent refrigeration is not available; however, must also be capable of holding foods under 5°C.
- A food grade probe thermometer accurate to  $\pm 1.1^{\circ}\text{C}$  **MUST** be readily available to test temperatures.

## Preparation of Food

- Ensure that the centre of frozen food is fully thawed before cooking.
- Ensure that there is no cross contamination by using different coloured chopping boards, washing boards & utensils before & between uses & wash hands between preparing different foods & when changing tasks.
- All food is to be heated to an internal temperature of at least 60°C before serving.
- Food preparation surfaces must be smooth, hard & impervious to moisture.

## Display for Sale

- Food needs to be protected from possible contamination prior to sale. It may be packaged but may also be protected via other means such as a physical barrier eg. sneeze guards.

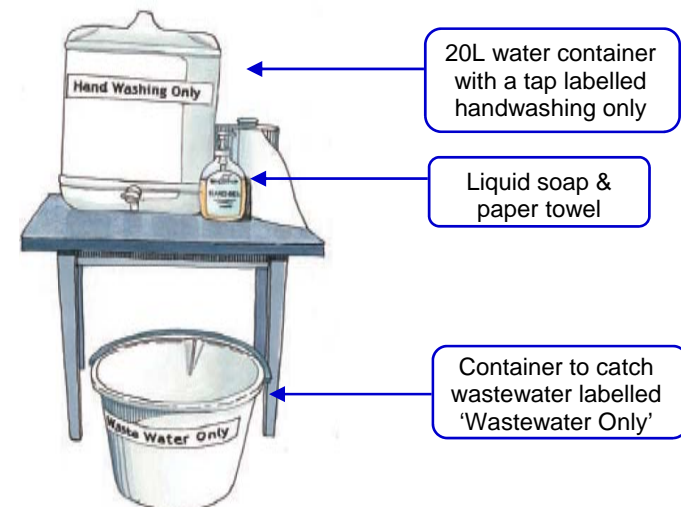
## Sanitation

- Food handlers should wear clean & appropriate clothing & have regard for good personal hygiene.
- Where possible money & food should be handled by separate people.
- Where possible food should be handled & served with clean utensils. Where direct handling of food is unavoidable disposable gloves are recommended, these should be changed regularly & especially between tasks.
- Single serve containers & utensils should be used where possible.
- Provide sauce, mustard & other condiments in squeeze type dispensers or individual sealed packets.
- Ensure that eating & drinking utensils (eg. straws) are protected from contamination.
- Wastewater is to be temporarily stored in drums with close fitting lids.
- Solid waste is to be stored in a rubbish receptacle with close fitting lids.
- Works surfaces are to be regularly sanitized with a food grade sanitiser.
- Take all practicable measures to prevent pest entry.

## Handwashing

A handwashing facility separate from your wash up water & buckets should be supplied. It needs to be supplied with warm running water from a single spout. As a minimum you must have a 20L water container with a tap, a bucket to collect the wastewater, liquid soap & paper towel.

Hand sanitisers may be used in conjunction with handwashing but is not permitted alone.



## Construction

If outdoors your stall must have three sides & a ceiling which should be of canvas, vinyl or other similar impervious material.

The stall must provide adequate ventilation & protection from contamination.

Where possible a floor covering should also be provided for protection from dust, dirt & other matter.



## Enquiries

This guideline does not seek to advise on all matters of food safety & hygiene. Further enquiries can be made to Council's Environmental Health Officer on 8640 3444.

# Guidelines for Temporary Food Premises

Food is presumed to be sold, even when it is given away as a promotional activity. Compliance with the *Food Act 2001*, Food Regulations & the Food Safety Standards is essential.



Whyalla City Council

