

Requirements for the operation of a Temporary Food Stall

About this form

This form outlines the requirements which must be met when operating a food stall within the City of Sydney. This information should be read in conjunction with the following forms:

- Temporary Food Stalls Event Register
- Temporary Food Stall Details

Stall Requirements

- A temporary food stall must have a roof and three sides designed to maintain adequate ventilation and protection of food. The stall shall be of plastic or vinyl type sheeting and care must be taken to ensure the stall is stable and secure.
- An overhead cover must be provided to all cooking areas or food storage areas outside of the stall. This may be achieved by providing a sun shade structure or open sided stalls.
- A durable dust and moisture cover must be laid over the entire floor area of the stall. A suitable material would be an impervious membrane such as rubber matting.
- All stall counter surfaces shall be smooth, durable and impervious. Surfaces can be covered with plastic or plastic table cloths to meet this requirement. Surfaces that cannot be easily cleaned, such as wood, will not be accepted.
- All power and gas service leads must be secured.

Cooking Equipment

- Heating and cooking equipment must be located within the food stall. The equipment must be located so that the public are protected from hot appliances.
- The food stall must be of adequate size and height to provide a safe and comfortable work area. Appliances that produce heat and flame must be located away from the walls and lower roof area of the stall.
- Open flame barbecue cooking plates, char grilles and cookers that use hot coals can be located externally and adjacent to the food stall and must be barricaded to prevent public access.. An overhead cover must also be provided.
- A compliant fire extinguisher of adequate size must be provided in a convenient and accessible location.
- Ensure that all BBQ residues are collected in drip trays and portable BBQs are elevated to prevent damage to any grassed areas.

Food display and protection

- All food on display must be either:
 1. whole fruit, vegetables;
 2. wrapped or packaged; or
 3. completely enclosed in a suitable display cabinet; or
 4. be protected by a physical barrier such as Perspex glass sneeze guard or clear plastic siding to the stall or
 5. located so as not to be openly accessible to the public.
- All food must be stored inside the stall and must be raised approximately 750mm above the ground. All food must be kept wrapped, packaged or in enclosed containers. Food should be protected from damage and direct sunlight.
- Any food which is given away as "samples" must be distributed in a supervised manner, that is given out off a tray or plate by a staff member. It must not be left out for self service on any counter, bench or top or food display unit (please note that food which given away for the furtherance of trade is deemed to have been sold pursuant to the Food Act 2003 Definitions).
- All food deliveries to the stall must be kept wrapped, packaged or in enclosed containers to protect from contamination.
- Single use eating and drinking utensils, straws, etc., shall be pre-wrapped or adequately protected from contamination.
- All condiments such as sauce, mustard, etc., must be kept in squeeze type dispensers or in individual sealed packets.
- Smoking is not permitted inside or at the rear of the food stall.
- All food for retail sale must comply with the labelling requirements of the General Food Standard Chapter 1, part 1.2 - labelling and other information requirements.

Rubbish Disposal

- The stall is to be provided with a covered garbage bin for the storage of the stall's wastes. Separate storage of paper, cardboard or other recyclable material is encouraged.
- Suitable garbage bins must be provided near the food stall for the public to dispose of used takeaway food containers, drink containers and other refuse.
- Provision must be made for the storage of waste water and cooking oils generated within the stall.
- Waste water and oils must not be disposed of into the stormwater system or on the ground. All waste water and oils must be disposed of through a licensed contractor. Fines can be imposed by Council's Officers for incorrect disposal of liquid waste.

Washing Facilities

- A sealed container of potable water (minimum capacity 10 litres) with a tap and suitable bowls or containers must be provided for cleaning, sanitising and hand washing.
- Separate hand-washing facilities must be provided within the food stall. Water is to be dispensed by tap with a single spout into a hand bowl for washing. The waste water is to be disposed of into a waste water container.
- Alternatively, a maximum of 2 stalls may share a hand wash (station) basin as long as it is located within 5 metres of each stall and it is not obstructed.
- An adequate supply of warm running water (approximately 40°C), liquid soap and disposable paper towels must be provided at each hand wash (station) basin.

Food temperature control

- All hot food must be kept at or above 60°C. All cold food must be kept at or below 5°C. Chilled food intended to be served hot must be rapidly reheated to 75°C or above.
- All frozen food must be kept below (minus) -18°C.
- All takeaway food prepared at the food stall must be sold immediately unless there is a suitable food warmer or display cabinet in which to keep the food either hot or cold.
- All raw and perishable foods such as steaks, hamburger patties, seafood and other meat products must be kept in a refrigerated unit such as a portable coolroom. Small amounts of these foods can be stored in a portable cooler together with an adequate supply of ice or other cooling for a period of less than 3 hours.
- Ready-to-eat food products or pre-cooked foods which contain fresh cream, custard, cheese or any similar food that promotes bacterial growth must be stored and displayed in a refrigerated unit at a temperature below 5°C.
- Provide a temperature probe that is able to measure the core temperature of food.
- For events that will last 3 hours or longer, a coolroom (walk in refrigerator) MUST be provided to ensure all potentially hazardous food can remain under temperature control. A maximum of two stalls to share a coolroom within 5 metres of entry point of stall.
- No drinks to be placed in food coolroom.

Food Safety Supervisor

- Any food stall selling food that is ready-to-eat, potentially hazardous and not sold and served in the supplier's original package must have a Food Safety Supervisor.

Food Handlers

All food handlers must:

- have adequate skills and knowledge in food safety and food hygiene matters
- cease handling food if suffering with symptoms that may be associated with a food borne illness
- be appropriately dressed with at least a head covering, clean apron and enclosed shoes
- observe excellent personal hygiene and hand washing practices

Legislation and Guidance

- Food Act 2003
- Australia New Zealand Food Standards Code
- NSW Food Authority - Guidelines for food businesses at temporary events:
http://www.foodauthority.nsw.gov.au/_Documents/industry_pdf/temp_events_guideline.pdf

Further information

Should you require further information on the requirements and facilities permitted for the operation of a Temporary Food Stall, please contact Health & Building on 9265 9333.