

## Structural & Operational Requirements for Temporary Food Premises

This document applies to all temporary food stalls and event food stalls within the Central highlands Regional Council area and should be used as a guide when making application for a temporary food stall or market food stall license.

### 1. Stall Structure

The food stall must have a roof and three sides made of plastic sheeting, vinyl or other material that is:

- non-absorbent
- easily cleaned, and
- suitably fire retardant (where relevant).

Where the stall is erected on unsealed ground a floor covering (eg. non-slip vinyl) must be laid and suitably secured (eg. with pegs) so as to provide a floor surface that is:

- smooth, non-absorbent and easily cleaned
- durable, and
- non-trip and non-slip

Exemptions to stall structure may be given where there is an unlikely risk of food contamination.

### 2. Benches and tables

Bench and table tops are to be:

- free of cracks and crevices
- smooth and impervious, and
- easily cleaned.

### 3. Food storage and protection

All food and utensils are to be transported, stored and displayed in such a way that they are protected against contamination from any source. In particular they must be:

- stored separately from other materials
- protected from dust, flies and coughing/sneezing by the public

Storage containers for food and utensils must be able to be easily and effectively cleaned or must be single use. As far

as practicable food is to be wrapped or bagged at the point of preparation.

Ready-to-eat foods must be stored separately from foods to be cooked.

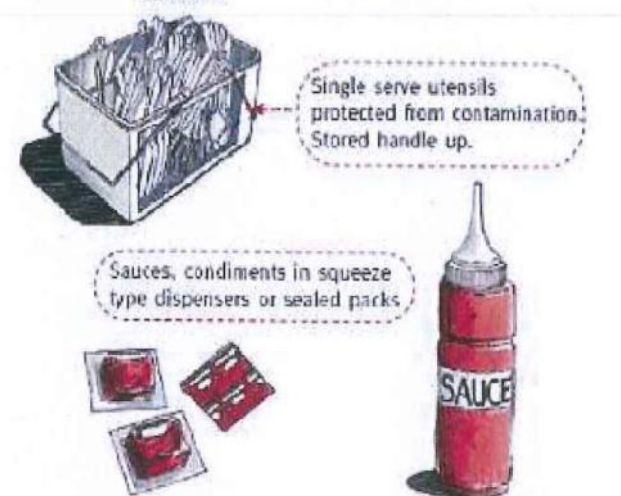
Food and utensils must be stored separately from other items.

All condiments such as sauce, mustard etc, must be contained in squeeze type dispensers or in individual sealed packs (see Figure 2).

Tea, coffee, cordial and other beverages must be dispensed from an enclosed or lidded container equipped with a tap or spout.

Animals are to be excluded at all times from food areas

*Figure 1. Sauces, condiments and single serve utensils*



For further information on this topic, please contact Council

#### 4. Food Utensils

Food handling utensils must be:

- provided and used (bring spares)
- protected from contamination during storage and while in use.

Take-away eating and drinking utensils must be:

- disposable, and either
- pre-wrapped in paper napkins, cellophane bags or similar material prior to distribution to the public, or
- enclosed in suitable dispensers (see Figure 2).

#### 5. Food display

Display facilities must be clean and able to be easily and effectively cleaned.

Food must not be displayed so as to be openly accessible to the public. A physical barrier must be provided between the public and the food, for example, perspex glass sneeze guards or enclosed containers as in Figure 3.

Figure 2. Food display

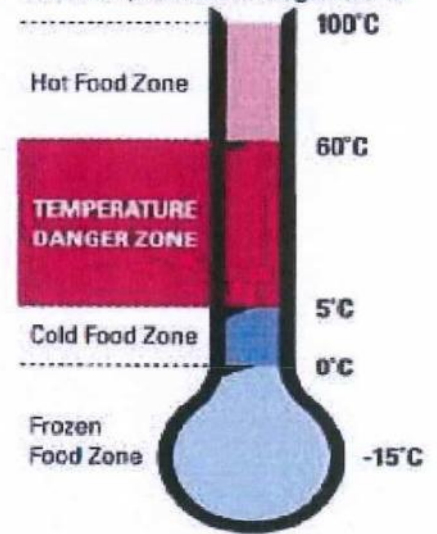


#### 6. Food temperature control

To minimise bacterial growth, all potentially hazardous foods are to be kept under temperature control, either:

- 5°C or below (for cold food), or
- 60°C or above (for hot food).

Figure 3. The temperature danger zone



Potentially hazardous foods prepared in the stall must be for immediate sale and consumption unless kept under temperature control.

Acceptable methods of maintaining food at correct temperatures include:

- refrigerated displays or cooler boxes with adequate supply of ice,
- gas or electric food warmers/hot boxes (see Figure 5).

Note: electric power is not always available at temporary food stall locations.

Potentially hazardous food that is to be cooked must be kept cold (5°C or below) until it is cooked.

Food warmers may only be used for keeping food warm, not for reheating. Reheat food rapidly to 60°C or above and display or store it at the temperature or hotter.

Probe thermometers must be used for checking temperatures.

*Note: Food not stored at the correct temperatures can be seized by an authorised officer in accordance with the provisions of s.186 of the Food Act 2006. Potentially hazardous foods include meat, seafood, dairy, egg, cut salads and cooked rice/pasta*

**Figure 4. Temperature control of potentially hazardous food**



## 7. Cooking and cooking appliances

Cooking appliances are to be located in the food stall unless otherwise directed by the authorized officer.

Adequate provisions must be made to protect the stall walls from heat, flame and splashing.

A suitable fire extinguisher and/or fire prevention equipment eg. a fire blanket will be required in close proximity to any gas operated or exposed flame type cooking appliance.

Cooking and heating equipment must not be accessible to the public.

Children must be excluded from cooking areas.

All electrical equipment used should be tested and tagged.

## 8. Cleaning

Benches, tables and all food contact surfaces must be cleaned and sanitised before use and regularly during stall operation.

If washing utensils and equipment is to occur at the stall, facilities must be provided to enable:

- immersion and washing in water with detergent (preferably warm water)
- rinsing in clean water
- drying with clean towels
- collection and storage of waste water until it can be disposed to sewer.

*Note: Bringing spare utensils can avoid or reduce the need for washing.*

## 9. Hand washing facilities

The stall **must have** a designated hand wash facility with the following minimum requirements:

- located in the stall or within 5 metres
- provided with clean running water (warm water is preferable)
- provided with soap and clean towel (liquid soap and paper towel is preferable).

*Note: Alcohol based hand sanitisers are not sufficient to replace hand washing.*

A large closed container with a tap valve and a bucket to catch the waste water will be suitable for this purpose, as in Figure 1. The tap must be able to stay on to enable washing with two hands.

**Figure 5. Minimum hand washing facilities**



*Sinks and basins draining directly to waste water containers may be required for regular market stalls*

## 10. Water Supply

All water used at the temporary food stall must be:

- from an approved potable water source (eg. town water)
- not drawn from sanitary or toilet facilities
- not stored in an open container

## 11. Waste and waste water

Adequate arrangement must be made for the storage and removal of waste generated inside and outside the food stall. Suitable waste bins are to be provided near the stall within easy access by the public.

Waste bins should be lined and covered and otherwise protected from flies, animals and other pests.

Waste storage and disposal must not cause an environmental nuisance.

Waste oils and fats (including vegetable oil) are regulated wastes under Queensland legislation and must not be disposed to sewer.

All waste water from dish washing, hand washing or otherwise is to be collected into a suitable container and disposed to sewer.

For further advice please contact a waste contractor or your local waste transfer station.

*Disposal of regulated wastes (including detergents, grease and oil) into a stormwater drain or waterway is an environmental offence and can attract on-the-spot fines.*

## 12. Personal health and hygiene

Persons with (symptoms of) a food-borne illness, or another condition which is reasonably likely to be a food safety risk:

- *should not* undertake food handling or be in a food handling area,
- *should* use a replacement worker until the disease or condition has passed.

All food handlers are to adhere to standards of personal cleanliness and hygiene by:

- being clean and wearing clean clothing
- having clean hands and fingernails
- wearing an apron and taking it off before leaving the stall
- wearing hair ties etc
- *not* sneezing, blowing or coughing over food or food contact surfaces
- *not* making unnecessary contact with ready-to-eat food
- *not* spitting, eating or smoking in the food stall

-ensuring any cuts or abrasions are immediately covered with coloured band-aids and fresh gloves

- thoroughly covering any exposed bandages or dressings with a waterproof covering

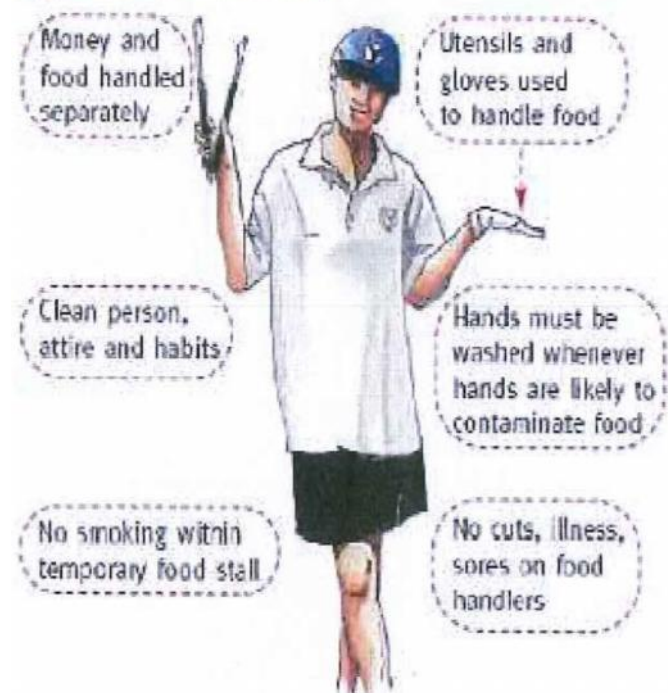
Food handlers should wash their hands:

- before handling food
- after entering or returning to the food stall
- after using the toilet

Food handlers should wash their hands or, if gloves are used, change their gloves:

- between handling raw and ready-to-eat foods
- immediately after smoking, coughing, sneezing, eating, drinking or any act of personal grooming
- after touching their hair, scalp or body opening, and
- whenever necessary for food safety

**Figure 6. Food handlers**



## 13. Food labelling

The full food labelling requirements may apply to pre-packaged food sold at a temporary food stall. Contact Queensland Health on (07) 4050 3600 for information regarding your specific labelling requirements.

# ARTISTS IMPRESSION – MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



2016/2017

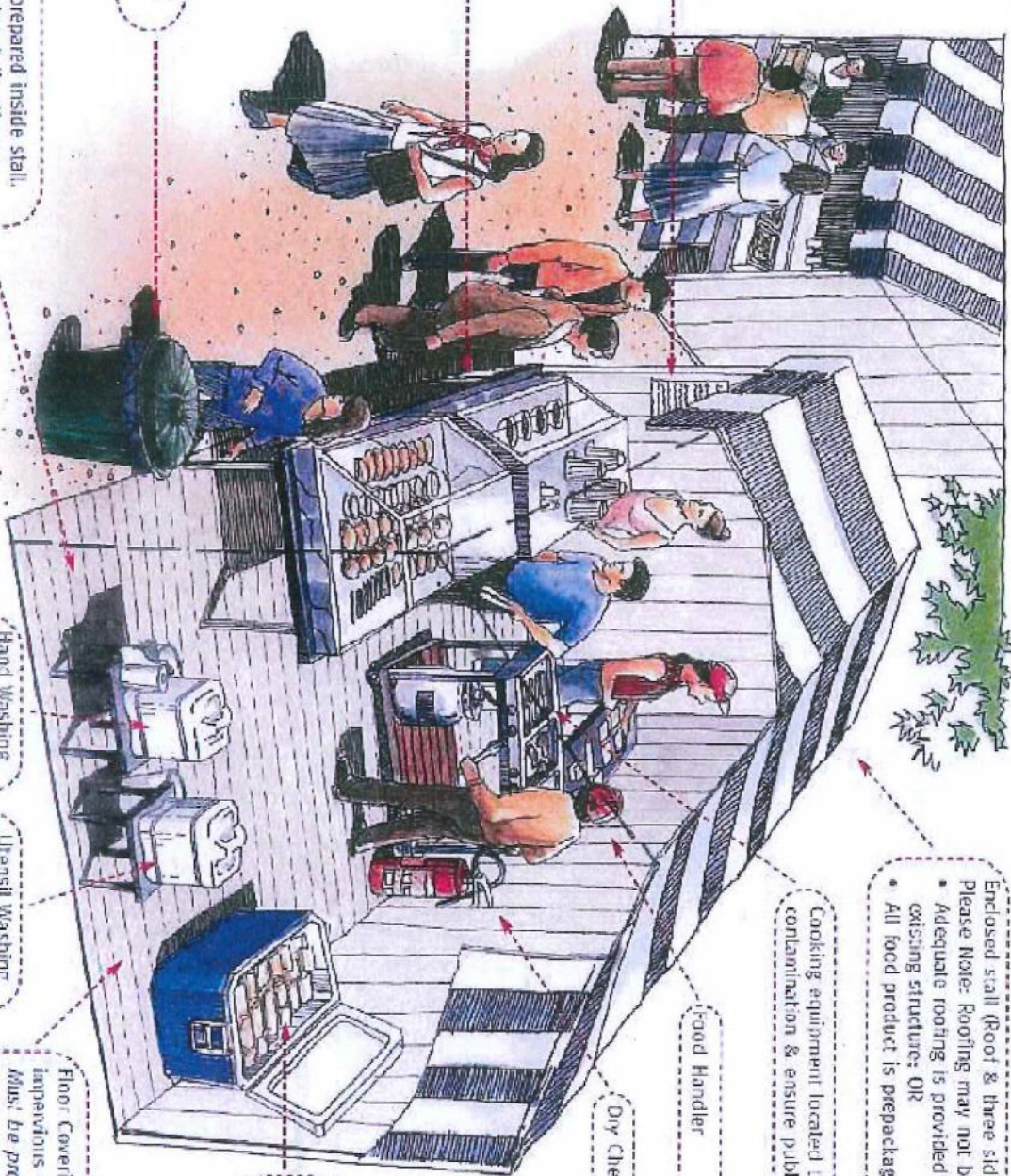
Ensure a minimum distance of 30 metres separates food operations and any areas that are accessed by animals.

Display of current Certificate of Food Licence for Temporary Food Stall (if applicable)

Food display, Food protection, Taste Testing

Reuse Bin with lid and liner supplied

All food prepared inside stall. No food stored directly on ground. Overall clean condition.



Enclosed stall (Roof & three sides)  
Please Note: Roofing may not be required where:  
• Adequate roofing is provided when located within an existing structure; OR  
• All food product is prepackaged (no taste testing)

Cooking equipment located to protect food from contamination & ensure public safety

Food Handler

Dry Chemical Fire Extinguisher

Temperature Control for potentially hazardous and perishable foods

Hand Washing Facility

Utensil Washing Facility

Floor Covering – easy to clean, impervious material. **Please Note: Must be provided if located on unsealed ground.**