

Temporary Food Stall - Information Sheet

Information about the requirements and minimum standards for any business providing food to the public from a temporary food premises or stall within the City of Busselton.

A temporary food stall is a business that sells food from a structure erected and dismantled, or removed from the site, after an event. Including stalls, tents or other temporary structures at markets, festivals, fairs and other short-term events. This information sheet does not refer to mobile food vehicles please view *Mobile Food Business – Information Sheet*.

Temporary food businesses often operate across a number of local governments. The business is registered in the local government where the equipment and food is usually kept. In Western Australia, evidence of a valid food business registration covering the proposed food activity is required to trade in any local government.

Legislation

- *Food Act 2008*
- *Food Regulations 2009*
- *Australian New Zealand Food Standards Code*

Copies of the legislation can be downloaded from the State Law Publisher Website www.slp.wa.gov.au and at the FSANZ website www.foodstandards.gov.au.

Fees

New application

Application is made by completing a *Food Act 2008 Notification Registration Form*. Food safety risk is assigned and this will determine the inspection frequency and annual fee. Payment for the application and service fee (based on risk classification) is invoiced, with the service fee pro rata based on time of application. Current fees are on the *Food Act 2008 Notification Registration Form*.

Ongoing fees and charges

Invoices are issued at the start of every financial year which cover:

- Food and water testing and product analysis
- Inspections
- Guidance on food labelling requirements
- Advice on food recall plans for manufacturer/processors
- Advice on premises upgrades, relocating to different premises
- Advice on food handling and food safety practices
- Access to free online food handler training program FoodSafe Online

Health Requirements

Making application

Before operating an *Application* is required with:

- A plan showing proposed layout of stall including fixtures and equipment
- Details of floors, walls and ceiling
- Estimated number of people engaged in the food business
- Overview of food activities, type, storage, transportation and processing

Use of another premises for storage or preparation

If you are using any other premises for the storage or preparing of food, approval will be needed for this second location. Include details with your application.

Approval of application

An Environmental Health Officer will assess the design and construction of the stall and storage against the proposed activities. To do this, they will take into consideration:

- Fit-out and construction of the premises
- Food types
- Risk posed by the preparing of these foods

Food Safety Standards

Design and Construction

The diagram at the end of this guide provides an excellent overview of the minimum requirements for the fit-out and operating of a temporary food stall.

A temporary food premises must:

- Be appropriate for the types of food stored, prepared and sold
- Have adequate space for the activities
- Have adequate space for the fixtures, fittings and equipment

This list is a guide to the basic requirements for the design and construction of a temporary food stall. Not all items will be applicable to your operation:

- Stall to consist of a roof and three sides unless food is otherwise protected
- Impervious material is required on the floor e.g. concrete, brick paving, tarpaulins, vinyl
- Equipment and fixtures smooth, impervious and easy to clean
- Heating and cooking equipment including open flame barbeques and cooking plates located within the stall and not within reach of the public
- Supply of electricity for food handling operations, particularly hot and cold food holding and water heating
- Lighting if operating after dark
- Disposable eating and drinking utensils and enclosed in suitable dispensers or otherwise protected from contamination
- Any 'tasters' or samples are to be protected from contamination. Provide a receptacle, clearly marked for used toothpicks, forks etc.
- Food on displayed protected from the public e.g. Perspex glass sneeze guards, clear plastic coverings
- Food transported and stored in sealed containers
- A dedicated hand washing facility with:
 - Warm water delivered through a single outlet
 - Liquid soap and single-use paper towels at, or near the hand washing facilities
- Another sink is required for washing of utensils
- Hand wash facility and the utensil sink connected to a receiving tank
- Separate storage for:
 - Personal belongings;
 - Cleaning equipment and chemicals

- Soiled cloths, towels, aprons etc.
- Garbage receptacle with a lid inside the stall and (if directed) at the trading site for the use of customers
- Operations should not cause any harm to the environment e.g. disposal of waste water should be into the sewer system not into stormwater drains or on the ground
- Where cooking is done in the stall, a fire extinguisher is recommended

Animals and Pests

- Prevent pets (including birds, spiders and flying insects) from entering or coming into contact with any fixtures, equipment associated with food
- Animals are not permitted to enter a food stall at any time

Health and Hygiene

- Keep food stall and its associated fixtures, fittings and equipment clean and in a good state of repair and working order
 - A detergent is to be available for removing grease and dirt from equipment
 - A sanitiser is to be available for killing bacteria on equipment and food preparation surfaces;
- Food handlers must take reasonable measures not to handle food or surfaces in a way that is likely to compromise the safety and suitability of food
- A person who is unwell or suffering from a contagious illness must not handle food for sale
- When engaging in any food handling, a food handler must:
 - prevent unnecessary contact with ready-to-eat food
 - wear only clean outer clothing
 - only use waterproofed dressings
 - not eat over unprotected food or food surfaces
 - not sneeze, blow or cough over unprotected food or food surfaces
 - not spit, smoke or use tobacco while working

Food safety training

It is a requirement that all food handlers demonstrate skills and knowledge appropriate to the food handling that they are carrying out. The City of Busselton recommends that all food handlers receive food safety training before handling food for sale to the public.

TRADING INFORMATION

Options for trading within the City of Busselton include:

Trading at private functions e.g. weddings - no extra City approvals required

Trading at public events and markets – food operators make contact directly with the event/market organiser. Operators will need to produce a valid *Certificate of Registration* before being allowed to trade, organisers may also have additional requirements.

To trade outside the City of Busselton, operators will need to contact the organiser of the event or the local authority for specific requirements. Operators will need to produce a valid *Certificate of Registration* before being allowed to trade.