

RUBBISH DISPOSAL

33. Suitable garbage disposal receptacles shall be provided near the stall for the public to dispose of used takeaway food containers and the like.
34. Adequate arrangement shall be made for the storage and frequent removal of garbage generated inside and outside the food stall.

BASIC RULES FOR FOOD HANDLERS

35. All persons engaged within the temporary food premises shall:
 - be clean and of good health;
 - wear clean, light coloured clothing and a light coloured apron without pockets;
 - have hair tied back and wear clean hair covering (hat, hair net etc);
 - wash hands before starting work, after every break, always after visiting the toilet, after smoking, after touching their hair, face or body and when hands are unclear or contaminated with raw foods;
 - cover all cuts and burns on hands, arms and face with water-proof dressings (bright in colour);
 - not wear false fingernails or have nail polish on their fingernails and wear minimal jewellery;
 - not lick fingers when handling or wrapping food, nor blow into bags or use hands to open bags when serving food;
 - not cough or sneeze over food;
 - keep themselves and their working areas clean, neat and tidy;
 - not touch their hair, face or body whilst engaging in food handling; and
 - use clean tongs or similar implements when handling unwrapped food.
 - not smoke in or near the temporary food premises

If further information is required on these requirements please visit:

www.foodstandards.gov.au

and refer to one of the following

Food Safety Fact Sheets:

- Labelling
- Temperature control
- Sausage sizzles and barbecues
- Preparing and cooking food
- Transporting food
- Health and hygiene for food handlers



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Requirements for Temporary Food Premises & Food Handlers



Requirements for Temporary Food Premises & Food Handlers

GENERAL

1. A temporary food premises consists of a food stall of which the roof and three sides are covered with plastic sheeting, vinyl or other approved material, or approved food vehicle.
2. Where a temporary food stall is erected on unsealed ground, a suitable impervious material shall be laid over the ground area of the stall.
3. The temporary food premises must be kept in clean and sanitary condition and all fixtures, fittings and equipment should be in good condition.
4. Animals must not be allowed in the food preparation area or service area at any time.

FOOD TRANSPORTATION & STORAGE

5. All food stuffs must be stored in sealed and labelled containers and be transported to the site in refrigerated vehicles, approved / insulated vehicles or for small quantities (of approved food products only) in large esekes packed with ice, and be maintained at a temperature of less than 5°C.
6. Previously prepared hot foods must be stored in sealed containers and be transported in heated containers capable of maintaining the food at a temperature greater than 60°C.
7. Food not requiring refrigeration, such as fruit, bread and the like, must be stored in dust-proof containers.

PROTECTION OF FOOD

8. Raw and cooked foods must be stored and handled separately to prevent cross-contamination.
9. Disposable eating and drinking utensils only shall be used.
10. All food stored inside the stall shall be stored 750 mm clear of the ground and covered or in closed containers.
11. 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.
12. All condiments such as sauce or mustard shall be contained in squeeze type dispensers or otherwise in individual sealed packs.

13. All disposable eating utensils shall be pre-wrapped in paper napkins, cellophane bags or similar material prior to distribution to the public. Drinking straws, paper cups, spoons etc. shall be enclosed in suitable dispensers or otherwise protected from contamination.

14. Tea, coffee, cordial or other beverages shall be dispensed from an enclosed or lidded receptacle equipped with a tap or spout.

WASHING FACILITIES

15. Separate hand washing facilities and utensil washing facilities shall be provided within the stall (e.g. two plastic dishes of adequate size for cleaning hands and utensils) and a supply of water shall be immediately available to the food stall.
16. Single-use paper hand towels, liquid soap and detergent shall be provided in each food stall where washing facilities are located.
17. Food grade detergents and sanitisers should be used on all food contact surfaces.

FOOD TEMPERATURE CONTROL

18. All takeaway food prepared in 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.
19. 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 prescribed in 5.1.
20. 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.
21. The sale of pre-cooked chicken or pre-cooked chicken pieces or pre-cooked rice from a one day food stall is not permitted.
22. All food stalls must have a thermometer which is accurate +/- 1°C. The thermometer shall be cleaned and sanitised before use and in between uses on different foods, so as to prevent cross contamination.

COOKING

24. All heating and cooking equipment including open flames, barbecues and cooking plates shall be located within the stall or otherwise suitably protected from contamination.
25. Raw foods waiting cooking and foods which have been cooked shall not be displayed outside the stall. Raw foods waiting cooking shall not be stored or held outside the stall.

26. The cooking area shall be kept free from dust-borne, contamination and droplet infection (coughing, sneezing etc. by the public).
27. Cooking and heating equipment shall not be within reach of the public.

28. A fire extinguisher of adequate size shall be provided convenient to every stall where open flame cooking is carried out.
29. Where cooking is carried out, provision shall be made to protect the stall walls from heat, flame and splashing.

LABELLING

30. If any foods contain royal jelly, a warning statement must be included on the label.
31. There are no requirements to label foods sold at fund-raising events (other commercial temporary food premises at community events must adhere to the requirements of the *Food Standards Code*). However relevant information must be available to the public if any of the ingredients may cause allergic reactions. These ingredients include:
 - Gluten, a substance found in wheat, rye, barley, oats and spelt, and therefore present in foods made from these grains, such as flour
 - Fish, fish products, crustacean (shellfish) and products
 - Eggs and egg products, milk and milk products
 - Soya beans and products
 - Peanuts and products
 - Sesame seeds and products, and other nuts and products
 - Sulphites (a preservative)
 - Royal jelly (secretion from the salivary gland of bees)
 - Bee pollen (pollen collected from the legs of bees)
 - Propolis (a substance collected by bees)
32. If you wish to label foods sold at fund-raising events it is recommended you include:
 - A description of the food, for example 'strawberry jam' or 'chocolate cake';
 - The name and address of the person or company who made the food, so that the maker can be traced if there is any problem with the food. A street address is needed, as a post office box cannot be traced;
 - A list of ingredients;
 - A 'best before' date to indicate how long the food will keep;
 - Any special storage conditions, for example 'keep refrigerated'.
 - A simple handwritten label is fine.