

GUIDELINES FOR THE ESTABLISHMENT OF TEMPORARY (OUTDOOR) FOOD STALLS

The purpose of these guidelines is to provide information so that applicants for temporary (outdoor) food stalls are made aware of the relevant legislation and Local Authority requirements when proposing to hold a food stall.

1. APPLICATION

- Person proposing to operate temporary food stalls must contact the Shire of Gingin Health Department to obtain approval, and advise of their intentions on the attached application form, at least fourteen (14) days prior to the event.

2. CONSTRUCTION OF THE STALL

- Stalls to consist of a roof and three sides enclosed, with a minimum standard of canvas awning, unless all food is otherwise protected.
- All stalls to be situated on a readily cleanable surface, e.g. Concrete, brick paving, duckboards, tarpaulins or heavy duty plastic.
- Counters and serveries, if timber, must be covered with polythene sheeting to maintain an easily washable surface.
- Floors, benches etc. To be kept clean at all times.

3. FOOD STORAGE AND PROTECTION

- All food to be sold to the public from the temporary stall must be prepared, manufactured, cooked or processed in a food premises as approved by an Environmental Health Officer.
- Please note that no preparation, cooking or processing is permitted in a residential premises.
- Perishable foods must always be kept at temperatures below 5 C or above 60 C, for example, provision for bain-marie should be available for food to be kept hot, and fresh foods to be refrigerated or kept on ice.
- Food stalls must provide protection of the food from contamination from flies, dust, dirt, direct sun, human breath or smoke, by means of sneeze guards, containers with lids and wrapping materials.
- Tongs and other suitable utensils to be provided and used for handling unpackaged foods. Do not use hands for this purpose unless gloves are provided.
- The public must not be permitted to serve themselves with unwrapped foods.
- All appliances, utensils and food containers associated with the stall must be adequately protected from contamination.
- Adequate means for cleaning of utensils to be provided.
- Adequate storage for all food, food containers and utensils to be provided. These are not to be stored on the floor.
- Sauces etc. to be in closed dispensers, not open dishes.
- All barbecue facilities or hot surfaces to be isolated from the public effectively.

4. HAND WASH FACILITIES

- Handwashing facilities must be provided to the satisfaction of an Environmental Health Officer.
- Soap and hand towels must also be provided.

5. GARBAGE

- The specified stall and surrounding area must be kept free from trade refuse and other refuse and rubbish.
- Lidded bins to be provided. Rubbish to be removed from outlet frequently and not allowed to accumulate.
- An area for the storage of garbage must be provided which is of sufficient size to store all receptacles used in connection with the stall.

6. FACILITIES

- Adequate supply of power for all equipment is required.
- Power cables to be raised off the ground, or otherwise protected against traffic damage.
- Lighting to be provided within the stall if operation within the hours of darkness is proposed. All gas and electrical installations to comply the Western Power requirements.
- A fire extinguisher is to be provided if any open flame burners are in use.

7. FOOD HANDLING AND STAFF HYGIENE

- It is imperative that high standards of hygiene, in respect to the cleanliness of premises and food handling practices are maintained.
- Staff to be clean in person, with clean, washable outer garments, appropriate footwear, and head coverings if handling unpackaged foods.
- No smoking is permitted in the stalls.

8. TRANSPORT OF FOODS TO THE STALL

- The food must be covered in an approved manner to provide protection from dirt, dust, flies and other sources of contamination.
- All containers and vehicles used in the transport of food must be thoroughly cleaned each time they are used for the delivery of food to be consumed by the public.
- Food being transported must be maintained at temperatures above 60 C or below 5 C at all times.