

# GUIDELINES FOR TEMPORARY FOOD STALLS

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*The following guidelines have been developed for organisations that wish to hold a food stall and provides information on design standards for your food stall, and good food handling practices. Every person involved in the temporary food premises is responsible for ensuring the food sold is safe and does not cause food poisoning.*

## 1. TEMPORARY FOOD PREMISE AT ONE (1) DAY FUNCTIONS

Temporary food premises shall be permitted to operate for one (1) day only.

Permitted food stalls shall be set up and operated in accordance with the requirements of Section 2 of this guide.

Potentially hazardous foods shall not be pre-prepared in private residences for sale to the public. Potentially hazardous foods include meat, fish, shellfish, gravies, and cream or dairy products.

## 2. GENERAL REQUIREMENTS

### **Construction**

A one-day food stall shall consist of a food stall of which the roof and 3 sides are covered with plastic sheeting, vinyl, or other approved material (or shall consist of an open food stall which must comply with Section 3)

### **Protection of Food**

Disposable eating and drinking utensils only shall be used.

All food stored inside the stall shall be stored 750mm above the ground and covered or stored in closed containers.

Food shall not be displayed 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.

All condiments such as sauce, mustard, etc. shall be contained in squeeze type dispensers or in individual sealed packs.

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.

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

### **Washing Facilities**

Separate hand washing facilities and utensil washing facilities shall be provided within the stall, e.g. two plastic dishes of enough capacity for adequate cleaning of hands and utensils. Each facility must be supplied with hot and cold water.

Hand towels, soap & detergent shall be provided to each washing facility.

### **Food Temperature Controls**

All take-away foods prepared in the stall shall be for immediate sale and consumption unless a suitable food warmer or food display can be provided that maintains the food above 60 C (hot foods) or below 5 C (cold foods).

All raw and perishable foods, such as steaks, hamburgers and sausages, shall be stored in a portable cooler together with an adequate supply of ice below 5 C

### **Cooking**

All heating and cooking equipment, including open flame barbeques and cook plates, shall be located within the stall or otherwise suitably protected from contamination.

The cooking area shall be kept free of dust borne contamination and droplet infection (e.g. coughing and sneezing from the public).

Cooking and heating equipment shall not be within reach of the public.

### **Rubbish Disposal**

Garbage receptacles with plastic liners and tight-fitting lids shall be provided near the stall for the public to dispose of used take away containers and the like.

## **WHERE DO I FIND MORE INFORMATION?**

Further information can be obtained from the Shire's Health Department on 9080 2111 or by emailing [development@coolgardie.wa.gov.au](mailto:development@coolgardie.wa.gov.au)

Please Note: This information is intended as a guide only. It is recommended that the advice and assistance of Council's Environmental Health Services be sought well in advance of any event at which it is intended to establish a stall.