Young Shire Council

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PLANNING, ENVIRONMENT & STRATEGIC SERVICES DEPARTMENT

FACT SHEET 10

TEMPORARY FOOD PREMISES

SECTION A - Requirements for One (1) Day Food Stalls in Young Shire

GENERAL

- A one day food stall shall consist of a covered structure where the roof and three sides are covered with plastic sheeting, vinyl or other approved material (or shall consist of an open food stall which must comply with Section B).
- Where a one day food stall is erected on unsealed ground a suitable impervious material shall be laid over the ground area of the stall.

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 in covered or closed containers.
- 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.
- All condiments such as sauce, mustard, etc., shall be contained in squeeze type dispenses or in individual sealed packs.
- All disposable eating utensils shall be pre-wrapped in paper napkins, cellophane bags/food grade plastic 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 handwashing facilities and utensil washing facilities shall be provided within the stall (eg, two plastic dishes of sufficient capacity for adequate cleaning of hands and utensils and a supply of hot and cold water shall be immediately available to the food stall).
- Hand towels, liquid soap and detergent shall be provided in each food stall where washing facilities are required by this Standard.

FOOD TEMPERATURE CONTROL

- All takeaway foods prepared on 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 food), or below 5°C (cold food), is provided.
- 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 maintaining temperatures below 5°C .
- 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 suitable of holding the product at less than 5°C.
- The sale of pre-cooked chicken or fish pieces or pre-cooked rice from a one day food stall is not permitted.

COOKING

- All heating and cooking equipment including open flame barbecues and cooking plates shall be located within the stall or otherwise suitably protected from potential contamination.
- Raw foods awaiting cooking and foods which have been cooked shall not be displayed outside the stall. Raw food awaiting cooking shall not be stored or held outside the stall except in enclosed containers under temperature control.
- The cooking area shall be kept free of dust borne contamination and droplet infection (coughing, sneezing by the public).
- Cooking and heating equipment shall not be within reach of the public.
- A fire extinguisher of adequate size shall be provided convenient to every stall where open flame cooking is carried out.
- Where cooking is carried out adequate provisions shall be made to protect the stall walls from heat, flame and splashing.

RUBBISH DISPOSAL

- Suitable garbage receptacles (covered or lid closed at all times) shall be provided near the stall for the public to dispose of used takeaway food containers and the like.
- Adequate arrangements shall be made for the storage and daily or more frequent removal of garbage generated inside and outside the food stall.

SECTION B - Open Food Stalls

- Open food stalls consisting of tables only or tables and trestles, where permitted by these standards, shall be used only for the sale of factory pre-packaged food in hermetically sealed containers (eg, canned or bottled soft drinks, factory wrapped foodstuffs).
- No perishable food shall be sold from an open food stall.
- Provision shall be required for screening or shielding the stall to protect any perishable food from direct sunlight.
- All pre-packaged foodstuffs shall be labelled in accordance with the provisions of the relevant State Legislation.

If you have any you have any questions regarding this information sheet, please contact Council's Planning, Environment & Strategic Services Department on (02) 6380 1203.