

Checklist for Foodstalls

Location and Safety

- Is there electricity nearby you can connect to?
- Do you know where drinking water is available?
- Generator or gas bottle.

Protection

- Have you got a tent/tarp for shade?
- Tent pegs & ropes – are they safe?
- Tables.
- Which way is the wind coming? (Dust & Smoke)

Cooking

- Waste oil collection.
- Tongs.
- Garbage bin nearby.
- Trays & covers/ foil.
- Aprons & gloves.

Preparation

- Gloves (disposable).
- Hand towels (disposable).
- Cutting boards (no wood).
- Tongs.
- Knives & utensils
- Esky storage – ice.
- Water containers.
- Garbage bin & bags
- Storage containers & covers.
- Containers & spoons.
- Paper wrappers.

Washing up

- Hot water – containers & heaters/urns.
- Detergents, scourers & pads.
- Where do you dispose of soiled water?
- Have you cleaned up for use next time?

Foodstuffs

- Are they raw? Temperature, dust & fly protection.
- Cooked foods covered & how long kept?
- Cooked foods warmed up before serving?
- Are raw foods separate from cooked foods?

Serving

- Separate cash handling & tills.
- Disposable gloves.
- Paper wrappers.
- Squeeze sauce bottles.
- Garbage bins.
- Apron & gloves.

Permits

You or the organisation you are working for will need a permit to trade from the Council.

This is a separate application.

Registration with the Food Safety Authority of NSW is required.



Junee Council's Officers may visit your stall without notification to ensure that you are following the requirements of this guideline.

For further information please contact
 Junee Shire Council
 Phone (02) 6924 8100
 Fax: (02) 6924 2497

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 PO Box 93
 JUNEES NSW 2663**

We're on the Web!
www.junees.nsw.gov.au



Food Safety Guidelines for Stall Holders



The purpose of these guidelines is to provide information for people selling food from stalls at Fetes, Fairs, Shows etc. The information & practical advice will help stall holders to comply with the Australia New Zealand Food Standards Code. This is not an authoritative interpretation of the Law and is intended only for guidance.

Controlling Food Hazards

A food hazard is any foreign substance contained in the food you are preparing & displaying for sale. Food hazards may include;

- Chemical (eg cleaning materials)
- Physical (eg jewellery, hair, nail varnish, glass, plastic)
- Bacterial (eg food poisoning bacteria such as salmonella)

You need to be aware that food hazards may occur at any of the following stages;

1. Transport

- Vehicles & containers used to transport food must be kept clean & in good repair.
- All food must be wrapped or placed in sealed washable containers. This will prevent food from being contaminated with dust & bacteria.
- Temperature control should be considered carefully. Remember that the boiling point of water is 100°C. Generally, bacteria will not grow at temperatures below 5°C & are killed by temperatures above 60°C. Temperature conditions between 5°C & 60°C will allow bacteria to grow & should therefore be avoided. This can be achieved by using refrigerated vehicles or insulated containers with ice packs.



2. Preparation

- You will need an adequate supply of potable water (ie water from the mains) for cleaning your hands, equipment & food where necessary. If a main water supply is not available, you will need to bring clean containers for storing water at your stall.
- Food preparation areas must be large enough with sufficient working space. Raw food must be prepared & displayed separately & away from cooked food to reduce the risk of cross contamination.



- Surfaces & equipment must be kept clean & disinfected. Use a “clean as you go” rule.
- Wear clean protective clothing & tie back long hair.
- Smoking is prohibited.
- Keep temperature control in mind when preparing food.
- Bring suitable bags/bins for the collection of food waste & other rubbish.

3. Display

- Food must not be placed on the ground. Unwrapped food must be placed out of reach of customers & protected from contamination by providing a cover over the food.
- Food must be displayed at or below 5°C or above 60°C. Food must be reheated to 60°C quickly by microwave or cooking.
- Ready to eat foods must be stored & displayed separately, unless they are wrapped to prevent cross contamination.

4. Service

- Avoid directly handling unwrapped food when serving customers. Spoons, tongs or disposable gloves must be used to prevent hands from coming into direct contact with food. Equipment & hands must be kept clean.

Basic principles to keep in mind

- Keep yourselves clean & wear protective clothing.
- Always wash your hands thoroughly with soap & water before handling food, after using the toilet, handling raw food or waste & after every break.
- If you have a skin, nose, throat, stomach or bowel condition or infected wound, you must not handle unwrapped food.
- Ensure that cuts & sores are covered with waterproof plasters.
- Avoid unnecessary handling of food & do not smoke, eat or drink where open food is handled.
- Take special care when preparing the following food; raw poultry, eggs, meat & meat products, fish & shellfish, sauces & desserts like home made mousses & home made ice cream which may contain food poisoning bacteria.
- Cook food thoroughly which means making sure that the temperature at the centre reaches at least 70°C for at least two minutes. Use a thermometer if possible.
- Use disposable paper towels & plastic cutting boards.



Food poisoning is a miserable & potentially dangerous experience. Always remember that you are responsible for ensuring the safety of the patrons to whom you are selling food.

**If you can't do it safely,
don't do it at all!!!**