Further Information

Further information on the Food Safety Standards as the apply to fundraising events can be obtained from the Food Standards Australia New Zealand website:

foodstandards.gov.au

Remember to get approval first, supervise children working in stalls and practice good hygiene—wash your hands!!

For Further information please contact the Shire of Dardanup, Health Services Ph: (08)9724 0000 or email records@dardanup.wa.gov.au

This document is a guide only. It is not a legal document.
For full details refer to the *Health Act 1911, Health (Food Hygiene) Regulations 1993,* the *Australia New Zealand Food Standard Code, and* the Shire of Dardanup *Health Local Laws 2000.*

SHIRE OF DARDANUP HEALTH SERVICES

1 Council Drive
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Health Services

Shire of Dardanup

Guidelines For Temporary Food Stalls

A guide to running a food stall that complies with the *Health (Food Hygiene) Regulations 1993* and the Shire of Dardanup *Health Local Laws 2000.*

Guidelines for Temporary Food Stalls

These guidelines provide information for temporary food stall holders on the relevant regulations and requirements of the Shire of Dardanup when proposing to hold a food stall. Food stall operators have an obligation under the Health (Food Hygiene) Regulation 1993 to ensure that all requirements are complied with.

All Food Stalls Need Approval

Please contact the Shire of Dardanup or the Event organizer for the requirements of obtaining approval at least 2 weeks prior to the event or operation. Approval is subject to compliance with key food safety principles and practices to ensure the safety and suitability of the food.

Note: Mobile food vans are

Handle Food With Care

HYGIENE

⇨ Wash hands regularly, have a portable water storage container, soap and paper towels.

⇨ Use utencils wherever possible.

⇨ Tie hair up and wear a hat, hair net or scarf.

⇨ Money handling should be assigned to a separate person, to avoid cross contamination.

STORAGE

⇨ All food must be stored off the ground and covered and stored in plastic containers.

⇨ Do not display food unprotected, only allow access to authorised persons.

⇨ All condiments must be in squeeze containers or in individually sealed packs.

⇨ All takeaway food must be maintained at a temperature of at least 60°C (hot foods) or below 5°C (cold foods). All food must be intended for immediate sale and consumption.

⇨ Raw foods, perishables or potentially hazardous foods such as cooked meats, and dairy food may be stored for limited periods in portable coolers containing an adequate supply of ice of cooling medium.

CONSTRUCTION

⇨ All stalls and equipment should be easily cleanable, have a roof and three sides to protect food and surfaces from the weather and contamination, as well as a cleanable floor.

⇨ Make sure the public are protected from hot surfaces.

⇨ Cords must be out of the way to prevent injury at all times,.

⇨ Where cooking is conducted on a barbeque or gas flame a dry chemical powder extinguisher should be provided.

REFUSE COLLECTION

⇨ All stalls must have a bin, use bin liners and empty often.

TRANSPORT

⇨Food must be transported covered and at the appropriate temperature for cold or hot foods.

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