



SUTHERLAND SHIRE COUNCIL

TEMPORARY FOOD PREMISES CODE

Temporary Food Code

Section 1: Minimum standards for use of temporary food premises	3
Aim	3
Definition	3
Section 2: Application and Administration of Standard	3
Special Requirements.....	3
Section 3: Requirements for Enclosed Food Stalls.....	4
General.....	4
Protection of Food.....	4
Washing Facilities.....	5
Food Temperature Control.....	5
Cooking.....	5
Rubbish Disposal	6
Section 4: Requirements for Open Food Stalls.....	6
Open Food Stalls.....	6

Section 1: Minimum standards for use of temporary food premises

Aim

The aim of this code is to provide the minimum acceptable standard for the construction and hygienic operation of temporary food stalls.

Definition

Temporary Food Premises: Includes demountable stalls, open stands and the like in the open that are used for the purpose of selling food to the public for a period of not more than two (2) consecutive days.

Note: Use of Temporary Food premises for periods exceeding two (2) consecutive days require the approval of council.

Section 2: Application and Administration of Standard

- 2.1. This standard applies to any temporary food premises permitted to operate within the Sutherland Shire Council area.
- 2.2. Stall operators must also comply with the requirements of the Food Act 2003, Food Regulation 2004 and the FSANZ Food Standards Code regarding construction, hygiene and safety requirements.
- 2.3. Council's Environmental Health Officers (EHOs) are authorised by council to enforce this standard and to issue any necessary direction with or without conditions, cancel any approval to operate and/or institute legal proceedings for breaches of the standards. A penalty of up to \$55,000 for a person convicted of a breach.
- 2.4. Where Council's EHO is satisfied that a requirement of the Standard is inappropriate or is not reasonably practicable, the EHO may vary the provisions of any part of the Standard provided that there is no significant reduction in the construction and hygiene requirements and the general intent of this code.

Special Requirements

Development Consent may be required from Council to establish any fair, market, festival, carnival, community market or similar function on Council land or privately owned premises. Contact Council's Environmental Services Department on 97100333 for advice.

Section 3: Requirements for Enclosed Food Stalls

General

- 3.1. Where a one-day food stall is erected on unsealed ground a suitable impervious surface material must be laid on the area of ground to be occupied by the stall.
- 3.2. A food stall must be fitted with a roof of plastic sheeting vinyl or other approved impervious material and have all food storage, cooking and serving areas protected from contamination by either:
 - 3.2.1. Enclosing the stall on three (3) sides with full height plastic wall siding and the remaining open side being protected by installing a physical barrier in front of any cooking, storage and preparation areas. eg perspex or glass sneeze guards or
 - 3.2.2. Installing a physical barrier in front of all cooking, storage and preparation areas. eg perspex or glass sneeze guards.
- 3.3. All food stall operators must have:
 - 3.3.1 skills in food safety and food hygiene matters appropriate for their work activities.
 - 3.3.2 knowledge of food safety and food hygiene matters

Protection of Food

- 3.4. Disposable eating and drinking utensils only must be used.
- 3.5. All food inside the stall must be stored at least 750mm above the ground and covered or stored in closed containers.
- 3.6. Food on display must not be openly accessible to the public. A physical barrier must be provided by means of sandwich display type counters, perspex glass sneeze guards or clear plastic siding on the stall.
- 3.7. All condiments such as sauce, mustard etc, must be kept in squeeze type dispensers or individually sealed packs.
- 3.8. All disposable eating utensils must be pre-wrapped in paper napkins, cellophane bags or similar materials before distribution to the public.
- 3.9. Drinking straws, paper cups, spoons, etc must be enclosed in suitable dispensers or otherwise protected from contamination.
- 3.10. Tea, coffee, cordial and other beverages must be dispensed from an enclosed or lidded receptacle equipped with a tap or spout.

Washing Facilities

- 3.11. Separate hand washing facilities and utensil washing facilities must be provided within the stall (eg. two plastic bowls of sufficient capacity for both purposes). A supply of hot and cold water must be available within the food stall. If mains water is not available to the stall a minimum 20 litre plastic drum or container fitted with a tap is to be provided within the stall for cold water. Hot water can be provided using a kettle or the like. Waste-water must be disposed of to the sewer and under no circumstances discharged into a stormwater drain.
- 3.12. Disposable paper towels, liquid soap and detergent must be provided in each food stall.

Food Temperature Control

- 3.13. All takeaway foods prepared within the stall must be for immediate sale and consumption unless a suitable food warmer or food display is provided. If one is provided it shall be capable of maintaining food at a temperature of no less than 60°C (hot foods), or below 5°C (cold foods).
- 3.14. Prepared food products or pre-cooked food consisting of fresh cream, custard, trifle, or any similar food which promotes bacterial growth must not be sold from a one day food stall, unless it is stored or displayed under refrigerated conditions as prescribed in 3.13.
- 3.15. All raw food and perishable foods such as steaks, hamburger patties and frankfurts must be stored in a portable cooler together with an adequate supply of ice or another cooling medium that is capable of maintaining food at a temperature below 5°C.
- 3.16. The sale of pre-cooked chicken or chicken pieces or pre-cooked rice is not permitted from a Temporary Food Premise unless the food has been stored as per 3.13.

Cooking

- 3.17. All heating and cooking equipment including open flame barbecues and cooking plates must be located within the main stall area or be located immediately adjacent to the main stall and be protected from contamination as (a separate stall) in accordance the requirements of 3.2.
- 3.18. Raw foods awaiting cooking and foods which have been cooked must not be displayed outside the stall. Food awaiting cooking may be stored or held outside the stall if it is in enclosed containers providing cold storage conditions in accordance with 3.13.
- 3.19. The cooking area must be kept free of dust borne contamination and droplet infection (coughing, sneezing by the public).
- 3.20. Cooking and heating equipment must be located so that it is not within reach of the public.

- 3.21. Where cooking is carried out adequate provision must be made to protect the walls of the stall from heat, flame and splashing.

Rubbish Disposal

- 3.22. Suitable garbage receptacles must be provided near the stall for the public to dispose of used take away food containers, etc.
- 3.23. Adequate arrangements must be made for the storage and removal of garbage generated inside and outside the food stall. The garbage must be removed either daily or more frequently if necessary.

Section 4: Requirements for Open Food Stalls

Open Food Stalls

- 4.1. Open food stalls consisting of tables only, or tables and trestles, must be used only for the sale of factory pre-packaged icecream and food packaged in hermetically sealed containers (e.g. canned or bottled soft drinks, canned foodstuffs).
- 4.2. The portable cooler for the storage of pre-wrapped ice cream must be provided with an approved means of low temperature storage.
- 4.3. Pre-wrapped cakes and confectionary are permitted to be sold at open food stall. Cakes with cream or decorated with cream must be stored in a portable cooler together with an adequate supply of ice or another cooling medium that is capable of maintaining food at a temperature below 5°C.
- 4.4. Provision is required for the screening or shielding of the stall to protect perishable food from direct sunlight.
- 4.5. All pre-packaged foodstuffs must be labelled in accordance with the provisions of the FSANZ Food Standards Code.