

GUIDELINES FOR OPERATING A TEMPORARY FOOD BUSINESS



The food safety laws that apply to a temporary food premises are the same as those that apply to a food business with a fixed location such as a restaurant.

These guidelines provide you with an overview of the operational requirements for running a temporary food business in relation to the requirements of the *Food Act 1984*. It is intended to be read in conjunction with the Department of Health and Human Services' [Running a market stall in Victoria](#) document.

Fire, gas and electrical safety requirements also apply to temporary food stalls. For information on gas and electrical safety requirements, contact Energy Safe Victoria on 1800 800 158. For temporary food premises at which any cooking or heating processes are to be undertaken, a fire extinguisher and fire blanket will be required.

FoodTrader registration and Statement of Trade

Before you start trading, check *FoodTrader* and make sure that you are:

- Registered (class 2 and 3 food businesses) or notified (class 4).
- That you have submitted a Statement of Trade to attend the event.

Transporting food to the event

- The transport vehicle must be in a clean condition.
- All unpackaged food needs to be adequately covered to protect it from contamination.
- Transport cold and hot food under temperature control (i.e. below 5°C or above 60°C). If using the 2/4 hour rule, make sure you maintain accurate records as to how long the food has been out of temperature control.

Walls, floor and ceiling of your stall

If your stall is going to be located outside, you will need to provide a suitable structure in which to locate your stall. An example of a suitable structure is a marquee with 3 side walls made from waterproof material that is capable of being easily cleaned.

Depending on the nature of the surface your marquee is set up on, a floor covering may also be required in order to minimise the likelihood of contamination from dust and other material.

Contact the City of Casey:

Web: casey.vic.gov.au
Email: caseycc@casey.vic.gov.au
Phone: 03 9705 5200
Post: PO Box 1000, Narre Warren VIC 3805
NRS: 133 677 (for the deaf, hearing or speech impaired)

Customer Service Centres:

Narre Warren: Bunjil Place, Patrick Northeast Drive, Narre Warren
Cranbourne: Cranbourne Park Shopping Centre, Cranbourne
ABN: 43 320 295 742



Hand washing facilities – required if you are handling exposed (unpackaged) food
<p>As a minimum, you will need:</p> <ul style="list-style-type: none"> • A container with tap, filled with drinking (potable) water (a minimum container size of 20L is recommended) • Liquid soap and paper hand towel in dispensers • A bucket for collecting the waste water • A supply of drinking (potable water) for refilling your container <p>Hand sanitising gel can be used in conjunction with hand washing facilities but is not a substitute.</p>
Equipment washing facilities – required if you need to clean equipment onsite
<p>As a minimum you will need:</p> <ul style="list-style-type: none"> • 2 -3 containers (one for washing, one for rinsing and one for sanitising if not using a no-rinse sanitiser) • Kettle/urn to provide hot water • Supply of drinking (potable water) to fill your containers • Detergent • Food grade sanitiser • Cleaning equipment e.g. gloves, sponge etc • Tea towels or similar for drying equipment
Food preparation sink – required if you need to wash fruit and vegetables onsite
<p>As a minimum you will need:</p> <ul style="list-style-type: none"> • Supply of drinking (potable) water • Container to wash fruit/vegetables in • Bucket for holding waste water (prior to disposal)
Fixtures, fittings and equipment – must be suitable for intended use
<p>All fixtures, fittings and equipment that you are going to use in your stall need to be:</p> <ul style="list-style-type: none"> • In a good state of repair • Constructed from materials that provide a smooth, waterproof surface that can be easily cleaned • Fit for purpose
Storage of garbage and recyclable matter
<p>Your temporary food stall needs to be maintained to a high standard of cleanliness. This means that there must not be any build-up of food waste, dirt, grease or rubbish/recycling matter (except in a bin).</p> <p>You will need to ensure that you have enough rubbish and recycling bins available onsite to contain all the rubbish/recyclable material generated by your stall.</p>

Food protection

All food handled and sold from your temporary food business must be protected from contamination by things such as pests, dust and bacteria.

Ways to protect your food from contamination include:

- Storing all food off the ground
- Storing food in sealed food grade containers
- Having separate tongs or other equipment for handling different types of food e.g. raw versus cooked food
- Adequately covering any exposed (unpackaged food) on display e.g. displaying cakes for sale in an enclosed display cabinet.

Temperature control for high risk foods

Certain types of food need to be kept at or below 5°C or at or above 60°C to keep them safe. These types of foods are known as high risk foods. Examples include meat, fish or chicken products, cooked rice and salads.

If you are going to handle high risk food, you must make sure that it is kept under temperature control:

- Hot foods: at 60°C or above
- Cold foods: at 5°C or below
- Frozen foods: frozen hard

Wastewater disposal

Speak to the event organiser when you arrive to find out where the sewer point is located for the event – all wastewater must be disposed of via this sewer point, do not dispose of wastewater down stormwater drains.

Probe thermometer

If you are cooking food or handling food that needs to be kept hot or cold, you will need a food grade probe thermometer that is accurate to within +/-1°C onsite.

Food safety records

Remember to bring these along with you - if you are handling cold or hot food or are cooking food, you will need to monitor and record the temperature of your food throughout the event.

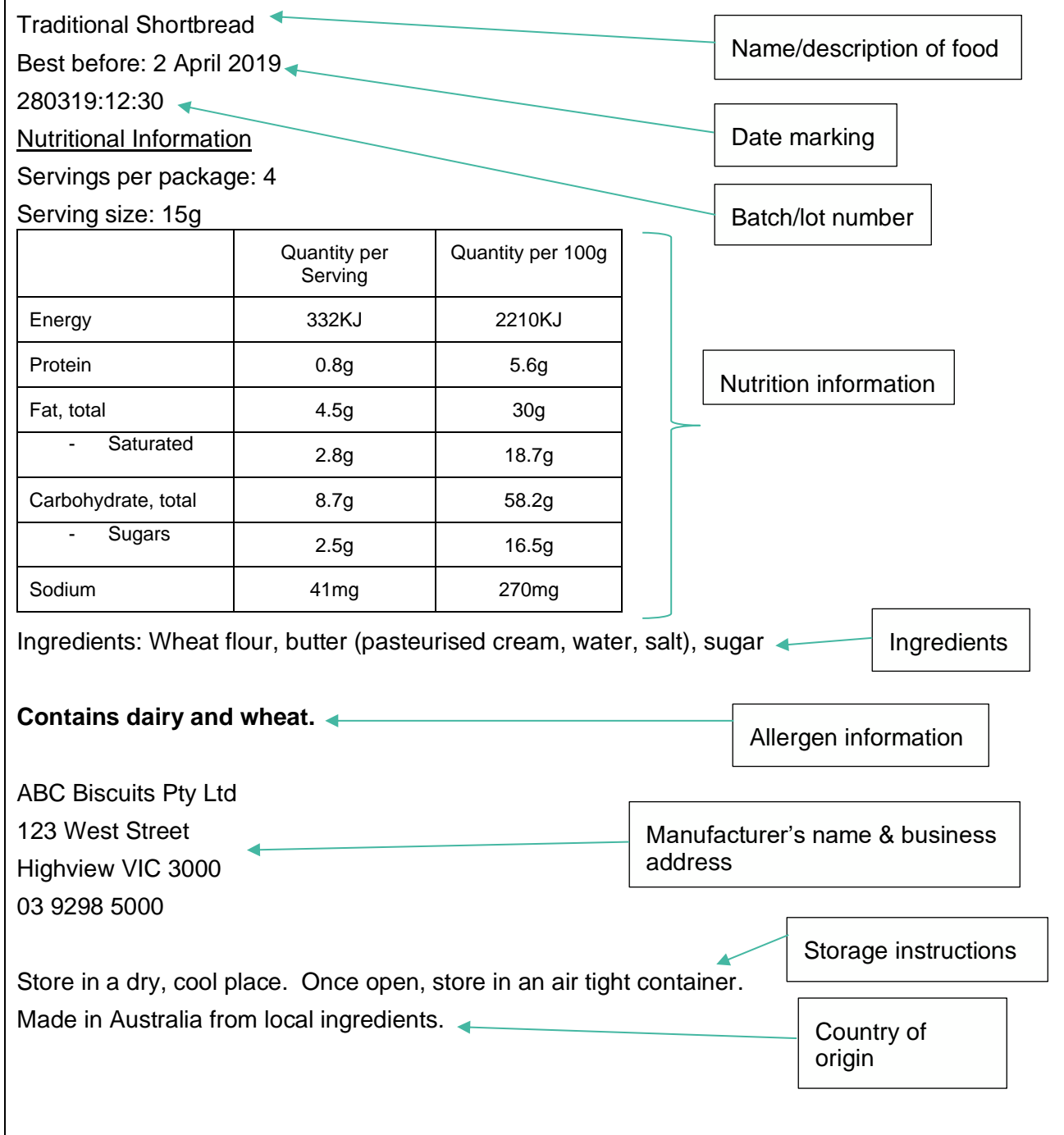
Food safety supervisor requirements

All food handlers working in your stall need to have the knowledge and skills to be able to handle food safely. [Do Food Safety](#) is a free, online training course that covers basic food safety knowledge. It is recommended that you get your food handlers to complete this course prior to working in your stall.

All class 2 food businesses require a qualified [Food Safety Supervisor](#). Class 2 community groups are exempt from this requirement if those handling food are mostly volunteers and if the stall does not operate for more than 2 consecutive days.

Food labelling and food allergen information

All packaged food must be labelled in accordance with the Australia New Zealand Food Standards Code. In general, a label should contain the following information:



If you are selling unpackaged food, you should make sure that you have information about what ingredients your food contains with you at the event just in case a customer asks.

The diagram on the following page provides a visual summary of the key structural components of a temporary food stall. For further information on registration and operating requirements for temporary food stalls, contact Council's Environmental Health team on 9705 5200.

Image illustrating the set- up of a temporary food stall



Image reproduced with permission from the City of Gold Coast