

# Guidelines for Temporary Food Premises

This information is compiled from the provisions of the *Food Act 2008* and the City of Joondalup's *Local Government and Public Property Local Law 2014*. It defines the health requirements for temporary food premises within the City of Joondalup.

## Definition of temporary food premises

A temporary food premises may include food vehicles, mobile food kiosks, stalls, stands and the like operating in the open, or in another structure, and used for the purpose of selling any article of food.

## Categories of temporary food premises

A temporary food premises may fall into two categories:

- a temporary food premises operating for two days or less in duration
- a temporary food premises exceeding two days in duration

(These Guidelines are not applicable to outdoor cooking facilities used in conjunction with a registered food business.)

## Approval

In order to obtain approval to operate a temporary food premises please note the following:

- The provisions of the City's *Local Government and Public Property Local Law 2014* and the *Food Act 2008* will apply to licences
- A person or group intending to operate a temporary food premises should notify the City by completing a Food Act Notification / Registration Form. A license under the City's Trading in Public Places Local Law may then be required, depending on the proposed location.

## Temporary food premises of two consecutive days' or less duration

Temporary food premises in the form of stalls or stands are permitted to operate for a maximum duration of two days.

Such temporary food premises must be set up and operated in accordance with the requirements outlined below.

## Protection of food

1. Provide only disposable eating and drinking utensils.
2. Store all food inside the stall 750mm above the ground or ensure that the food is covered or in closed containers.
3. Do not display food so as to be at risk of contamination.
4. Ensure that all disposable eating utensils are adequately protected from contamination.
5. Where a food stall or stand is erected on unsealed ground a suitable impervious material may be required under the stall or stand.

## Washing facilities

1. Provide separate hand and utensil washing facilities within the temporary food premises and ensure that an adequate supply of hot and cold water is available to food-handling staff. Disposal of waste is to be to the satisfaction of an Environmental Health Officer.
2. Warm running water is required for hand washing (this may be achieved by way of a tap on the bottom of a water container). Water must drain into a container and not be discharged straight onto the ground. Ensure that liquid soap and disposable paper towels are provided.
3. A plastic tub of sufficient capacity for washing of utensils is also required.

## Food temperature control

1. Ensure that temperature control is maintained in accordance with the provisions of *Standard 3.2.2 (7) of the Australia New Zealand Food Standards Code*.
2. Store all potentially hazardous food, such as steaks, hamburger patties and sausages, below 5°C.

## **Cooking**

1. Care should be taken to ensure cooking equipment is not contaminated.
2. Cooked food should be protected from contamination.
3. The cooking area and equipment should be kept free of contamination.
4. It is recommended that a fire-extinguisher is provided where open-flame cooking is carried out.

## **Rubbish disposal**

1. Provide suitable rubbish receptacles near the stall for the public to dispose of used take-away food containers and the like.
2. Make adequate arrangements for the storage and daily (or more frequent) removal of garbage generated inside and outside the food stall.

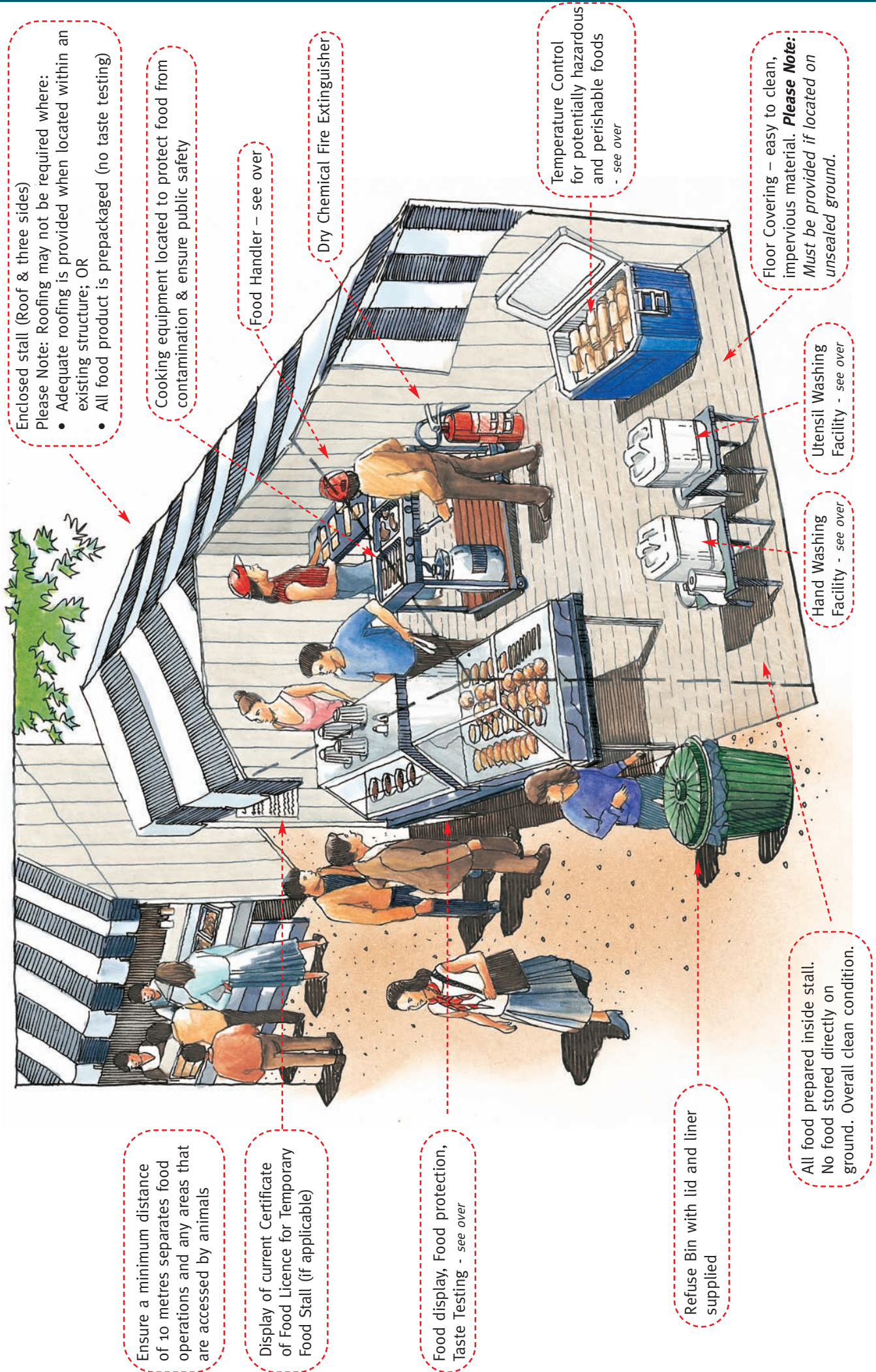
## **Temporary food premises exceeding two consecutive days' duration**

Temporary food premises exceeding two days' duration shall consist of food vehicles or mobile food kiosks that comply with the *Food Act 2008*.

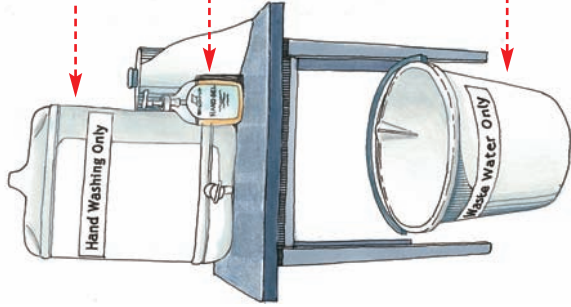
## **Further information**

For further information please contact the City's Health and Environmental Services on **9400 4933**.

# Minimum standards for the operation of a temporary food stall



## Minimum hand washing facilities

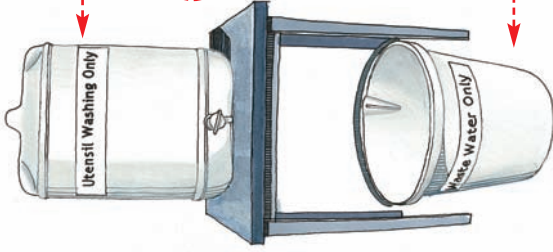


20 litre water container with tap labelled **'Hand Washing Only'**

Liquid soap and paper towels supplied for staff use

Container to catch waste water labelled **'Waste Water Only'**. Disposed to sewer

## Minimum utensil washing facilities



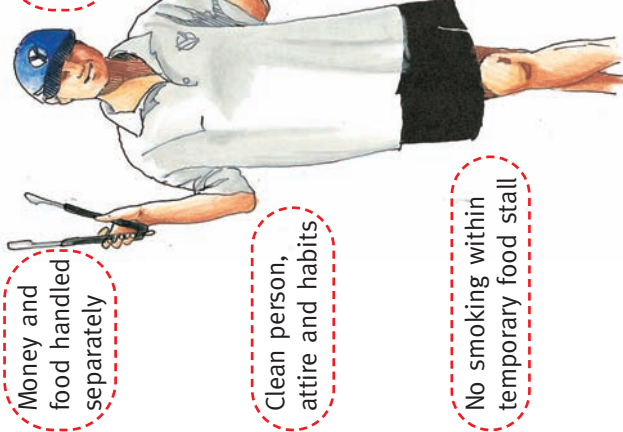
20 litre water container with tap labelled **'Utensil Washing Only'**

Hot water and/or sanitiser available for emergency cleaning

Container to catch waste water labelled **'Waste Water Only'**. Disposed to sewer

Two containers of sufficient capacity are to also be provided for adequate cleaning of utensils

## Food Handlers



Money and food handled separately

Clean person, attire and habits

No smoking within temporary food stall

Utensils and gloves used to handle food

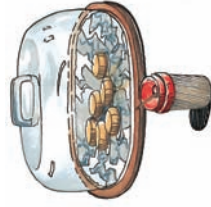
Hands must be washed whenever hands are likely to contaminate food

No cuts, illness, sores on food handlers

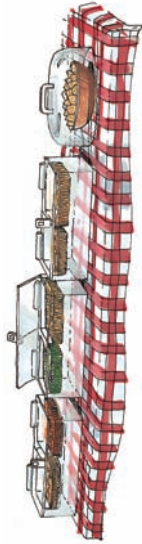
## Food display, food protection, taste testing



Provide appropriate sneeze barrier



Signage must be provided to all taste testing stating **'No double dipping, single serve only'**



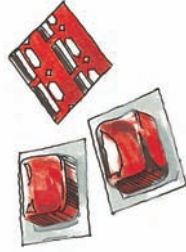
## Sauces, condiments and single serve utensils



Single serve utensils protected from contamination. Stored handle up.

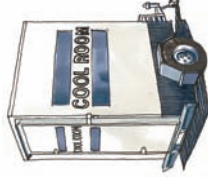
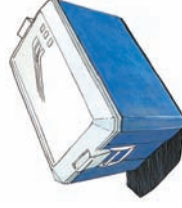


Sauces, condiments in squeeze type dispensers or sealed packs



## Temperature control of potentially hazardous food

Cold Food – ensure 5°C or below



Hot Food – ensure 60°C or above



Thermometer in use

