

Application to Conduct a Temporary Food Stall

In order to ensure that all food products supplied to the public are suitable the Shire of Dandaragan requires that anyone selling food from a temporary place such as a stall or vehicle shall apply for approval to do so.

The type of food supplied will generally govern what requirements are necessary for the food stalls. The following information will provide some guidance on this matter.

GENERAL GUIDELINES

- A food stall shall consist of a roof and three sides (covered with plastic sheeting, vinyl or other approved material) unless the food is protected otherwise (see section on open food stalls).
- Where a food stall is erected on unsealed ground a suitable impervious material shall be laid over the ground area of the stall.
- All food handling or storage surfaces shall be smooth, impervious to water and grease and easy to clean.
- Only disposable eating and drinking utensils shall be used and they shall be protected from contamination.
- All food stored inside the stall shall be stored 750mm above the ground and covered or in closed containers.
- Food shall not be displayed so as to be openly accessible to the public. A physical barrier should be provided to prevent contamination ie plastic covering, condiments in dispensers etc.
- Tea, coffee and other beverages shall be dispensed from an enclosed or lidded receptacle equipped with a tap or spout.
- Separate hand washing facilities and separate utensil washing facilities shall be provided within the stall.
- All takeaway foods prepared on the stall shall be for immediate sale and consumption unless a suitable food warmer or food display, maintaining the food at a temperature of at least 60°C (hot foods), or below 5°C (cold foods), is provided.

- Pre-prepared food products or pre-cooked food consisting wholly or in part of fresh cream, custard, trifle, or any similar food which promotes bacterial growth shall not be sold from a food stall, unless stored or displayed under refrigerated conditions (below 5°C).
- All raw food and perishable foods shall be stored in refrigerated conditions (below 5°C) and within sealed containers to prevent contamination.
- The sale of pre-cooked chicken or pre-cooked chicken pieces or pre-cooked rice from a food stall is not permitted.
- All heating and cooking equipment shall be located within the stall or otherwise suitably protected from contamination.
- Suitable garbage receptacles shall be provided near the stall for the public to dispose of used take away food containers and the like.
- Wastewater must be disposed of via a sewer or if this is not accessible then it needs to be taken away by the stallholder at the end of the day for responsible disposal.
- Adequate arrangements shall be made for the storage and daily or more frequent removal of garbage generated inside and outside the food stall.

OUTDOOR COOKING GUIDELINES

The proprietor of an outdoor cooking facility must ensure that:

- The facility is sited in a manner that will as far as practicable protect food from insects, airborne contaminants or other forms of contamination.
- If the facility is fixed or regularly used it is sited on a paved area.
- The facility is evenly graded to drain and capable of being easily cleaned.
- All utensils, fittings, fixtures, equipment and appliances used in outdoor cooking are durable, smooth, impervious, non-toxic, easily cleaned and designed to adequately protect all food from contamination.
- Hand washing facilities are provided for persons using the facility.
- Where an outdoor cooking facility is fixed or regularly used the proprietor must provide a hand basin with a piped water supply, soap and hand drying facilities.
- Washable waste disposal receptacles with tight fitting lids are provided.
- All equipment and appliances associated with an outdoor cooking facility are thoroughly cleaned and are as far as practicable kept clean and protected from contamination when not in use.
- The serving, preparation and carving of food is conducted in approved food premises unless food from the facility is served to a customer immediately after cooking.

OPEN FOOD STALLS

- Open food stalls consisting of tables and trestles shall not be used to sell high risk foods such as those containing cream and custard and should only be used only for the sale of factory pre-packaged food (e.g., canned or bottled soft drinks, canned foodstuffs).
- Any perishable food sold from an open food stall shall be kept under strict temperature control.
- Provision shall be required for screening or shielding the stall to protect any perishable food from direct sunlight.

COOKING AT HOME

Any food cooked in a residence which is intended to be sold or supplied to the public must comply with the requirements of the Shire of Dandaragan Guidelines which can be obtained by contacting 9652 0800.

TRANSPORTATION

All food transported to the stall location must be protect from likelihood of contamination and all potentially hazardous foods must be transported under temperature control.

LABELLING

All packaged foodstuffs are required to be labelled including those sold at community events. Only packaged foodstuff that is going to be taken away from the location to be consumed is required to be labelled ie hot dogs sold to the public to be consumed immediately do not require labelling but cakes to be taken home do.

Food labels must include:

- A description of the food ie strawberry jam, chocolate slice etc;
- The name and street address of the person/company who made the food;
- A list of ingredients;
- A best before date to indicate how long the food will keep for; and
- Any special storage conditions ie *keep refrigerated*.

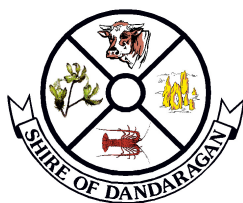
Labels can be handwritten or printed as long as they are legible.

Trading in Public Places Fees & Charges:

- Permit for a month - \$100.00
- Permit for twelve months - \$600.00

Please Note: a \$90.00 fee for an Annual Food Registration may apply. For more information please contact the Principal Environmental Health Officer on (08) 9652 0800 during office hours.

Fees don't apply if the event is organised by a not-for-profit community group.



Application to Conduct a Temporary Food Stall

| | | | | | |
|---|--------------------------|----------------|-------------------------|----------------|------------------------|
| I/We, | | | | | |
| of: | | | | | |
| Email: | | | | | |
| Contact Number: | | | | | |
| apply to conduct a temporary food stall | | | | | |
| on | | | | | |
| | (Insert Date of event) | | (Insert times of event) | | |
| at | | | | | |
| | (Location of the event) | | | | |
| Please list all types of food intended to be supplied (<i>please list <u>all</u> foods</i>) | | | | | |
| | | | | | |
| | | | | | |
| Please describe the type of facilities that will be provided onsite ie cooking equipment, washing facilities, cold storage, water supply, bain-maire units, eskies, fridges etc | | | | | |
| | | | | | |
| Please indicate if there will power to the site for the purposes of powering fridges etc.and if so from what source ie mains power, generator | | | | | |
| | | | | | |
| | | | | | |
| The stall will be conducted from: | <i>Trestle Table</i> | <i>Marquee</i> | <i>Vending van</i> | <i>Caravan</i> | <i>Shaded tent</i> |

Other please specify

| | | |
|--|------------------------------|--------------------------------|
| Other details | | |
| Is the food to be prepared in a residential kitchen? | <input type="checkbox"/> Yes | <input type="checkbox"/> No |
| If so please indicate where. _____ | | |
| What provisions will be made for hand washing? | | |
| | | |
| | | |
| What provisions will be made for utensil washing? | | |
| | | |
| | | |
| How will you dispose of waste and wastewater? | | |
| | | |
| | | |
| How will foods be kept at the adequate temperatures? | | |
| | | |
| | | |
| The prescribed registration fee of \$ _____ is attached. | | |
| Are you seeking exemption from the application fee? | <input type="checkbox"/> Yes | <input type="checkbox"/> No |
| If Yes why? _____ | | |
| Name of Applicant/s _____ | | Signature of Applicant/s _____ |
| Date _____ | | |

