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FOOD STALLS

This info pack provides a series of conditions and recommendations for people wanting to provide a food stall at markets, fetes, carnivals, etc.

All food stalls and associated equipment are required to be inspected and approved by Council's Environmental Health Section at least 48 hours prior to the event. The design and construction standards of stalls shall comply with the Health (Food Hygiene) Regulations 1993. Permanent stalls that do not comply with the regulations will not be permitted to carry on their business of food preparation, handling, cooking, etc. Please contact Council's Environmental Health Section to arrange an inspection.

Noise control and prevention

All portable generators used for the provision of power are to be adequately muffled so as not to cause a nuisance to patrons. Excessive noise is not permitted.

Refuse bins/recycling

All stallholders are to provide and maintain refuse bins of adequate capacity within close proximity to their stall. The City of Albany encourages all stallholders to provide receptacles for the collection of recycling materials. Bins shall be made of smooth impervious materials.

Food hygiene

It is compulsory under the Health (Food Hygiene) Regulations 1993 to ensure that good food hygiene and food handling techniques are carried out on the day. The following practices are to be adhered to by all operators to prevent food poisoning. The customer will be impressed that you care about the way you handle food.

Condiments

Sauce, mustard and other condiments must be contained in squeeze type dispensers or in individual sealed packs.

Drinks

Tea, coffee, cordial and other beverages must be dispensed from an enclosed or lidded container equipped with a tap or spout.

Utensils

Disposable eating utensils provided to customers must be pre wrapped in paper napkins, cellophane or similar material. Drinking straws, paper cups, spoons and so on must be placed in suitable dispensers or otherwise enclosed to prevent contamination.

Glass containers

Glass containers are discouraged due to the risk of breakages and injuries that may result from broken glass containers.

Hot equipment

All heating and cooking equipment including open flame barbecues and cooking plates must be located within the stall or otherwise protected from contamination.

Protection

The cooking area must be kept free of dust-borne contamination and droplet infection such as by coughing or sneezing by the public. Cooking and heating equipment must not be within reach of the public.

Other

A fire extinguisher of adequate size convenient to every stall is highly recommended.

Food stalls should be set up in rooms or under verandahs where possible. Otherwise, provide an awning or marquee over the food preparation area. A suitable impervious material is to be laid over any unsealed ground.

Any food stored inside the stall must be stored at least 750mm above the ground (i.e. on a bench or shelf) and covered, or stored in closed containers.

A suitable barrier (such as a table) is to be placed between the food offered for sale and the public.

Good food hygiene practices include –

- Wash hands regularly - before, during and after food handling, going to the toilet, leaving and entering the premises.
- Use tongs (not your bare hands) when handling food.
- Wear a hat or a hair net at all times, ensuring that long hair is tied back.
- Wear appropriate protective clothing e.g. apron.
- Do not touch your nose, mouth, hair, etc prior to handling food without washing hands afterwards.
- Use separate utensils when handling raw and cooked food.
- Store food below 5°C (e.g. vanilla slices, sandwiches etc) or above 60°C (pies, chips, etc). Do not defrost food outside these temperatures.
- Ill persons shall keep out of the food preparation area.
- No smoking is allowed by any person in the food handling area.

- All food is to be protected in sealed packages or containers while in transit from the place of preparation to the premises.
- Food should have a list of ingredients included on the label.
- All cloths, tea towels, etc., should be maintained in a clean condition and used solely for the purpose for which they were intended.
- Responsible adults should supervise juvenile food handlers.
- Keep the number of food handlers to a minimum while food is being prepared or cooked.
- No animals are permitted in areas where food is being prepared or cooked.
- Keep food stalls a minimum distance of 10m from car parks, roads, toilet facilities and stalls handling products of an obnoxious nature (e.g. manure/fertiliser)
- All disposable eating utensils shall be pre-wrapped in paper napkins, cellophane bags or similar material prior to distribution to the public.
- Drinking straws, paper cups, spoons, etc., shall be enclosed in suitable dispensers or otherwise protected from contamination.
- Beverages (such as tea and coffee) are to be fully enclosed in suitable dispensers equipped with a tap or spout.
- All equipment, appliances, utensils, fittings and fixtures are to be durable, smooth, impervious, non-toxic, easily cleanable and free from cracks and crevices.
- Provide disposable paper towels and soap for hand washing and drying purposes.

**** DISCLAIMER ****

This information sheet is a guide only. Verification with original Local Laws, Acts, Planning Schemes, and other relevant documents is recommended for detailed references. The City of Albany accepts no responsibility for errors or omissions.

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