

CHECKLIST FOR FOOD STALLS

LOCATION & SAFETY

- Is there electricity nearby you can connect to?
- Do you know where drinking water is available?

PROTECTION

- Have you got a tent or tarp for shade?
- Tent pegs & ropes ? Are they safe?
- Which way is the wind coming from? (dust)

HANDWASHING

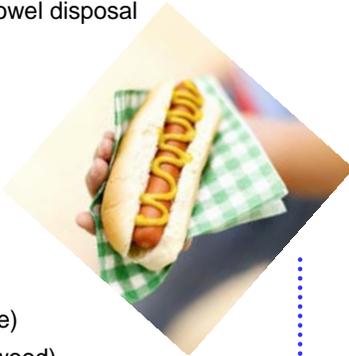
- Warm water—containers & heaters/urns
- Where do you dispose of soiled water?
- Hand towels (disposable).

COOKING

- Garbage bin for hand towel disposal
- Waste Oil collection
- Tongs
- Garbage bin near-by
- Trays & covers/foil
- Aprons and gloves

PREPARATION

- Gloves (disposable).
- Paper towel (disposable)
- Chopping boards (not wood)
- Tongs
- Knives utensils
- Esky storage and ice
- Water containers
- Garbage bin and bags
- Storage containers and covers
- Containers and spoons
- Paper wrappers



Jerilderie Shire Council may visit your stall without notification to ensure that you are following the requirements of the Australia New Zealand Food Standards Code.

WASHING UP

- Hot water - Containers & heaters/urns
- Detergents, scourers and pads
- Where do you dispose of soiled water?
- Have you cleaned up for use next time?

SERVING

- Separate cash handling and tills.
- Disposable gloves.
- Paper wrappers.
- Squeeze sauce bottles.
- Garbage Bins.
- Apron & gloves.

FOODSTUFFS

- Are they raw?
- Thermometer.
- Temperature, dust & fly protection.
- Cold food stored at 5°C or below.
- Hot food stored at 60°C or above.
- Cooked foods covered?
- Cooked foods warmed up before serving.
- Are raw foods separate from cooked foods?
- How long are cooked foods kept?

For further information please contact the Environmental Services Department at:

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JERILDERIE SHIRE COUNCIL



Food Safety Guidelines for Stall Holders



The purpose of these guidelines is to provide information for people selling food from street stalls or food stalls at fetes, fairs, shows etc. The information and practical advice will help stall holders to comply with the Australia New Zealand Food Standards Code. This is not an authoritative interpretation of the Law and is intended as a guideline only.

Controlling Food Hazards



A food hazard is any foreign substance contained in the food you are preparing and displaying for sale. Food hazards may include:

- ☛ Chemical (e.g. cleaning materials)
- ☛ Physical (e.g. jewellery, hair, nail polish, glass, plastic)
- ☛ Bacterial (e.g. food poisoning bacteria such as salmonella)

You need to be aware that food hazards may occur at any of the following stages:

1. TRANSPORT

- ☛ Vehicles & containers used to transport food must be kept clean and in good repair.
- ☛ All food must be wrapped or placed in sealed washable containers. This will prevent food from being contaminated with dust and bacteria.
- ☛ Temperature control should be considered carefully. Remember that the boiling point of water

is 100°C. Generally bacteria will not grow at temperatures below 5°C and are killed by temperatures above 60°C. Temperature conditions between 5°C and 60°C will allow bacteria to grow and should therefore be avoided. This can be achieved by using refrigerated vehicles or insulated containers with ice packs.

2. PREPARATION

- ☛ You will need an adequate supply of potable water (i.e. water from the mains) for cleaning your hands, equipment and food where necessary. If a mains water supply is not available, you will need to bring clean containers for storing water at your stall.
- ☛ Food preparation areas must be large enough with sufficient working space. Raw food must be prepared and displayed separately and away from cooked food to reduce the risk of cross-contamination. Surfaces and equipment must be kept clean and disinfected. Use a “clean as you go” rule.
- ☛ Wear clean protective clothing and tie back long hair.
- ☛ Smoking is prohibited.
- ☛ Keep temperature control in mind when preparing food.
- ☛ Bring suitable bags & bins for the collection of food waste and other rubbish.



3. DISPLAY

- ☛ Food must not be placed on the ground. Unwrapped food must be placed out of reach of customers and protected from contamination by providing a cover over the food.
- ☛ Food must be displayed at or below 5°C or above 60°C. Food must be reheated to 60°C quickly by microwaving or cooking. Ready to eat foods must be stored and displayed separately unless they are wrapped to prevent cross-contamination.

4. SERVICE

- ☛ Avoid directly handling unwrapped food when serving customers. Spoons tongs or disposable gloves must be used to prevent hands coming into direct contact with food. Equipment and hands must be kept clean.
- ☛ Keep yourselves clean and wear protective clothing.
- ☛ Always wash your hands thoroughly with soap and water before handling food, after using the toilet, handling raw food or waste and after every break.
- ☛ If you have a skin, nose, throat, stomach, or bowel condition or infected wound. You must not handle unwrapped food.
- ☛ Ensure that cuts and sores are covered with waterproof plasters.
- ☛ Avoid unnecessary handling of food and do not smoke eat or drink where open food is handled.
- ☛ Take special care when preparing the following food; raw poultry, eggs, meat & meat products, fish & shellfish, sauces and desserts like home-made mousses and home made ice-cream which may contain food poisoning bacteria.
- ☛ Cook food thoroughly which means making sure that the temperature at the centre reaches at least 70°C for at least two minutes. Use a thermometer if possible.
- ☛ Use disposable paper



Food poisoning is a miserable and potentially dangerous experience. Always remember that you are responsible for ensuring the safety of the patrons to whom you are selling the food.