



FOOD VENDORS

There are a huge variety of food vendors that specialise in event catering. Some operate out of food trucks, others from marquees; regardless of their set-up there are a number of requirements they must meet. This fact sheet will help you understand the Streatrader system and your obligations.

What is Streatrader?

Top Tip

- Group food vendors together to create a food court atmosphere.
- Make a combined back of house area for stalls to assist with cleaning.
- Smoking is not permitted within 10 metres of food stalls.

In Victoria, all food premises are required to have a *Food Act 1984* registration from their registering council before selling food. This includes fixed premises, such as cafes and restaurants – but also temporary and mobile food premises such as a market stall, coffee van or a food van. Please note, this is not required if there is no charge for the food and it is free to attend the event.

Streatrader is the online system for businesses and community groups to register and notify their temporary and mobile food premises with their registering council. Streatrader allows businesses and community groups to:

- Apply for a Food Act 1984 registration with their registering council
- Manage their registration
- Lodge Statements of Trade (SOT) for each of their events

See the Streatrader website for full details: streatrader.health.vic.gov.au.

Event Organiser's Responsibilities

It is the responsibility of the event organiser to ensure all food and beverage vendors have lodged a SOT with Whitehorse City Council. As part of your event permit application, please send through a list of SOTs for the vendors that will be attending your event.

What is listed on a food vendor's Statement of Trade (SOT)?

- Registration Number, Trading Name, Proprietor
- Premises Type (e.g. Temporary Business)
- Classification (the level of risk for what type of food is being sold:
 Class 1 = High, Class 4 = Low)
- Trading Details: Council trading in (location of event), Event Name, Location, Trading Dates

Considerations for Food Vendors at Community Events

Reduce, Reuse, Recycle

Request that food vendors limit the amount of packaging they use when selling food and use recyclable packaging, encourage people to bring reusable bags and coffee cups, only print what you need and design all the signage so that it can be reused.

- Detail on a site plan where all of the food vendors are located.
- Is the service counter height suitable for your audience? Are there small children attending or people with accessibility requirements?
- Are there people with visual impairments or people for whom English is a second language attending? Let suppliers know so they can create suitable signage.
- Are there dietary requirements that you need to consider? Find out if your suppliers can cater for vegetarian, gluten free and lactose free guests.
- Food vendors create different types of waste to the audience; have you provided appropriate back of house waste disposal facilities for the traders?
- Ensure oils, waste water and waste are disposed of correctly.
- Have a food safety question? Contact Environmental Health on 9262 6197.

