

Selling Food from a Temporary Food Premises

Whitehorse City Council





Selling Food from a Temporary Food Premises in the City of Whitehorse

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Introduction

Thankyou for the submission of your Statement of Trade to the City of Whitehorse. This Statement of Trade has now been approved.

The purpose of this guide is to inform you of Councils expectations for all temporary and mobile food premises who are selling food within the City of Whitehorse. It is encouraged that you become familiar with this document to avoid any non compliances being identified or possible enforcement action by Council.

Compliance Checks- You can't hide from your past

Prior to all events, Councils Environmental Health Unit reviews the compliance history of food business. Premises with a compliant history are rewarded with less frequent inspections, allowing Council to focus attention on those with a history of non- compliance.

All compliance checks conducted by Environmental Health Officers will be entered on Streatrader. Any compliance checks with a "Major noncompliance" or "Critical non compliance" will result in your Principal Council being alerted.

Example of a premises compliance history.

Registration / Notification		Current		Date Lodged : 23 Sep 12 Registration From : 30 Dec 13 Due For Renewal : 31 Dec 14	
Trading Name	[REDACTED]	Proprietor	[REDACTED]	Primary Contact	[REDACTED]
Premises Address	[REDACTED]	Postal Address	[REDACTED]	SP Contact	[REDACTED]
Principal Council	Whitehorse	Council Ref/Reg No.	[REDACTED]	Officer	[REDACTED]
O/S Fees	\$0.00	Debtor Number	[REDACTED]	Auto Fees	No
Renewable	Yes	Auto Renew	Yes		
Needs Certificate	Yes				
FSP Template					
Issue Fee Renew Preview Cert. Issue Cert. Hold Renewal Amend Application Close All Council Override Conditions					
Premises (20) SOTs (50) Actions (3) Comments (54) Contacts (2) Documents (7) Fees Compliance (10)					
Applications (28)					
Inspected	Type	Complied	[REDACTED]	Council	
23-Jun-2013	ROUTINE INSPECTION	Compliant	[REDACTED]	Mornington Peninsula Shire Council	
28-Apr-2013	ROUTINE INSPECTION	Major Non Compliance	[REDACTED]	Mornington Peninsula Shire Council	
30-Mar-2013	ROUTINE INSPECTION	Major Non Compliance	[REDACTED]	Mornington Peninsula Shire Council	
09-Mar-2013	ROUTINE INSPECTION	Compliant	[REDACTED]	Maroondah City Council	
12-Jan-2013	ROUTINE INSPECTION	Critical Non Compliance	[REDACTED]	Maroondah City Council	

Example of a compliance check

Premises Type	Temporary - Business	Classification	Class 2	Premises Number	[REDACTED]
Compliance Type	ROUTINE INSPECTION	Officer	[REDACTED]	Time Completed	[REDACTED]
Date Inspected	09-Feb-2014	Time Started	[REDACTED]	Compliance	Critical Non Compliance
Reason	01. Routine/Spot Check	Ref No	[REDACTED]		
Affect Schedule	Yes	Secondary Officer	[REDACTED]		
Person Contacted	[REDACTED]	Phone	[REDACTED]	Position	Proprietor
Description	Temperature of kebab meat between 14.5 degrees and 18.5 degrees. Meat disposed of during event (Chinese New Year Festival). Meat defrosted overnight at room temperature.				
	No sanitiser available				

Major non compliances

A major non-conformance is a high potential risk situation, where the potential impact is likely to compromise food safety if no remedial action is taken.

Examples include:

- Temperature abuse
- Poor skills and knowledge of food handlers
- Poor food storage
- Thawing food at room temperature
- Hand wash basin not set up
- Inadequate cleaning equipment (wash up sinks/no sanitiser)
- Inadequate stall set up
- Uncovered food on display

Critical non compliances

A critical non-conformance is defined as a serious or imminent risk to public health.

Examples include:

- Contaminated food
- no cleaning/ sanitising steps undertaken
- No facilities to wash hands
- Pre packaged foods with no declaration of allergens on the label

Common non compliances in Whitehorse

- Inadequate stall set up
- Hand wash basin not accessible or set up
- Temperature abuse
- Contaminated food due to poor storage
- Food handlers not washing hands/ changing gloves when contaminated

Enforcement

Council has the ability to enforce the legislation allowing to:

- Closure of the premises
- Seizure of contaminated food
- Issue a Penalty Infringement Notice (PIN)
- Prosecute for breaches under the Food Act.
- Charge for additional inspections

Events checklist

Food Safety item	Yes/No/NA
Is your Streatrader Registration/ Notification listed as "current" by your principal Council	
Have you lodged the Statement of Trade at least 5 days prior to the event	
Are you aware of where your stall or vehicle will be located in relation to: electricity access waste water drainage	
Has there been any food damage/ spoilage in the transportation process	
Prior to the commencement of food preparation is your stall been connected to power (if required)	
Is your stall in a clean condition- benches and equipment cleaned and sanitised	
Are your hand washing facilities set up, including soap and paper towel	
Are your fridges/eskies/ coolers maintaining food below 5 degrees	
Is your thermometer onsite	
Are your cleaning and sanitising equipment onsite	
Do you have enough food handling equipment eg: utensils & tongs ect	
Are your freezer(s) maintaining frozen food	
Have you verified that your cooking equipment is cooking food to an internal temperature of 75 degrees (if applicable)	
Are your hot holding facilities holding food at 60 degrees or above (if applicable)	
Are all your staff aware of their responsibilities of selling safe food	
Are your Food Safety Program Records onsite	

Design and construction of a temporary food premises

Water Supply

You must have access to an adequate supply of water, suitable for:

- drinking;
- washing food ingredients;
- cooking;
- cleaning, sanitising and
- hand washing.

Temporary structures have to be provided with tanks or other containers for clean water storage if there is no piped (hose) supply from a reticulated system.

If you are cleaning and sanitising, hot water is required.

Equipment Washing Sinks

Provide adequate sink facilities for food preparation, washing and sanitising. The number of sinks will depend on your operations. Most temporary structures will require a double bowl sink. Where sinks are not available the following set up should be provided:

- a sealed container (capable of storing a minimum of 25 litres of clean water) with a tapped outlet;
- a water-heating device (such as an urn);
- 1-2 containers suitable for washing and sanitising utensils and equipment; and
- a container of adequate size for the collection of waste water.



This facility must be separate to the hand washing facility and must be supplied with appropriate cleaning and sanitising equipment (such as detergent, sanitiser and cloths and scourers).

Hand Washing Facilities

Provide hand washing facilities on site where unpackaged food is being prepared. These facilities must be situated within the temporary structure and supplied with:

- running water
- liquid soap and paper towels.
- collection bucket for the waste water



Hand Washing Facilities ... continued

"No Wash" Hand Gels

'No wash' hand gels may be used in addition to hand washing facilities but are not sufficient on their own.

Beer/wine/soft drinks: If you are pouring the abovementioned drinks into glasses then you can use 'no wash' gels.

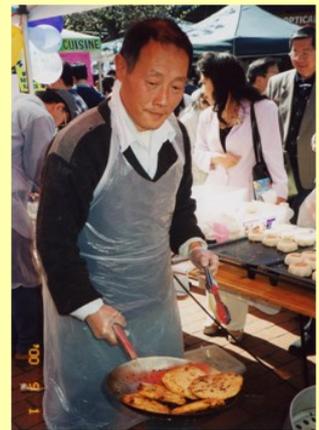
Personal Hygiene

All food handlers must have the skills and knowledge to handle food safely.

Food handlers should:

- wear protective clothing, for example an apron
- tie long hair back
- wash their hands regularly and before wearing gloves
- change gloves regularly to prevent food being contaminated.

Do not let food be handled by someone with any gastro symptoms.



Food Preparation Sink

If you are washing fruit, vegetables and meat you are required to provide a sink for this purpose. Alternatively, ensure food preparation occurs at the registered kitchen prior to the event.



Fixtures, fitting and equipment

All fixtures, fittings and equipment such as benches, counter tops, shelving and tables must be constructed of an impervious, durable material free from cracks or crevices and capable of being readily and thoroughly cleaned.



Cold storage of high risk food

Provide adequate cold storage for high risk foods (for example a mobile coolroom or eskies). Cold storage units must be able to maintain food at or below 5°C. Freezers shall be able to maintain food at or below -15°C (or frozen rock solid).

Foods must be protected when stored in the cold storage units to prevent possible contamination.



Food storage containers

All exposed foods are to be stored in food grade containers during transport and storage at the event.



Hot display

Provide Bain maries for maintaining the temperature of hot food at or above 60°C and protecting cooked food from contamination.

High risk food that is to be sold hot must be preheated to a temperature greater than 75°C before being placed in a bain marie. The bain marie must not be used for reheating food.



Protection from dust and pests

Food must be protected from contamination during:

- Transport
- Storage
- Preparation
- Cooking, and
- Display.



Appropriate facilities must be available to keep food off the ground (eg. use bread or milk crates) covered and protected from dust, insects and animals at all times.

Physical barriers

For safety, cooking equipment must be firmly secured and located away from customers.

Physical barriers can be used to protect both the customer and your food.



Storage of garbage and recyclable matter

Provide adequate fly proof rubbish bins to meet your waste disposal needs for the storage of garbage and recyclable matter. Bins must be of suitable volume and lined with a bin liner.

Disposal of garbage must only be made at an approved onsite facility or taken offsite.



Waste water

Waste water must be disposed to an approved sewer point.

This could be a bin wash area or cleaner's sink.



Giving away samples/ tastings

Any time where food is unpackaged you are required to have a hand wash basin set up and accessible. This includes premises who only give away samples or tastings eg: cheese, jam or honey tastings.

Non compliances have been recorded for not having a hand wash basin.

Please refer to the above table for Councils expectations in relation to hand wash basin set up.

Selling pre packaged food? Don't forget your food labels

Where food is sold in a pre-packaged container, a label must be provided that includes:

- Name of product
- Name and address in Australia where the food was packaged or prepared
- A list of the ingredients
- Nutritional information panel
- Use by date or best before date
- Directions for use and storage
- Country of origin
- Declaration of allergens

For further information refer to the packaging and labelling fact sheet at www.foodstandards.gov.au