

Temporary Food Premises

Information for Operators

What is a Temporary Food Premises?

- 'Temporary food premises are structures set up for a specific, occasional event such as a fete or fair where the cost of providing premises to a permanent standard is unnecessary for food safety. The most important part of temporary food operations is that food safety practices are met for the duration of business operation.' (*Safe Food Australia—2nd edition January 2001 p129*)
- These standards apply to a food business that is involved in handling of food intended for sale or the sale of food.

Copies of the Food Safety Standards are available from the City of Onkaparinga or at: www.foodstandards.gov.au/thecode



Information for Event Organisers

When organising or co-ordinating events that include temporary food premises within The City of Onkaparinga, please ensure you provide the following:

Provisions of Public Toilets

- Ensure adequate toilet facilities are provided for the number of expected attendees
- Arrange regular cleaning and maintenance of the facilities and their surroundings
- Ensure toilets contain hand washing facilities which include soap, running water and hand drying facilities

Waste and Food Disposal

- Provide adequate receptacles for solid waste and liquid waste
- Ensure waste in receptacles is collected and disposed of as required

Note: Waste water must not be disposed of on reserves, water ways or in storm water drains.

Dust Control

- In exposed areas implement dust reduction measures to reduce food contamination i.e. use of water trucks, bark, rubber matting etc



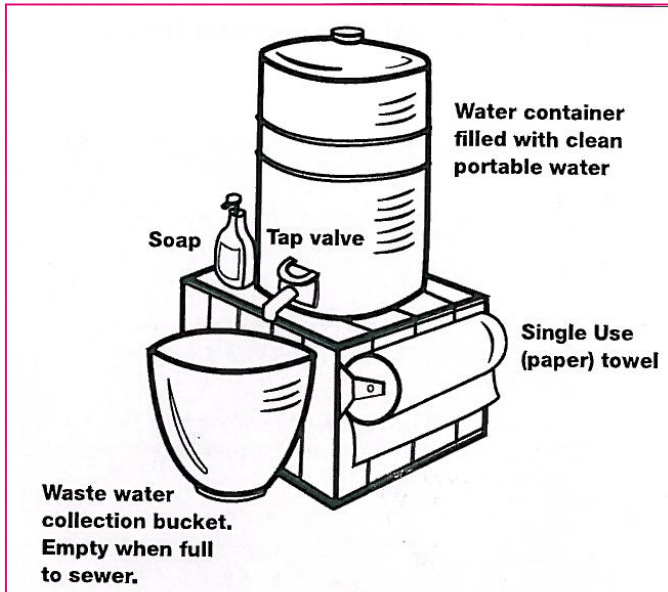
Acceptable Food Handling Practices

- Food handlers and service staff must have skills and knowledge in food safety and hygiene in line with their duties
- Potentially hazardous foods must be kept hotter than 60°C or colder than 5°C, during storage and display. Food handlers must be able to control, maintain and measure the temperature of potentially hazardous food. This can only be achieved with a readily available probe thermometer
- Pre-cooked food must be rapidly heated to 60°C or above before being put in a hot food display unit (i.e. Bain Marie) and/or being served

Note: ensure the Bain Marie is heated beforehand.

- Food in storage must be protected from potential contamination (i.e. covered, stored in food grade containers and off the ground)
- Food on display must be protected from potential contamination (i.e. pests and the public) by ensuring all food is covered and protected by a physical barrier
- If potentially hazardous foods are found outside temperature control, food handlers must be able to demonstrate approved time/temperature techniques (i.e. 2/4 hour rule)
- Left over food must be thrown away, unless refrigeration equipment is available to rapidly cool the food
- Keep cooked meat and salads separate from raw meat at all times to prevent contamination
- Clean, potable water must be supplied for cooking, cleaning, hand washing and sanitising.

REMEMBER: Environmental Health Officers may carry out inspections of temporary food businesses during operation.



Hand Washing

Food Handlers must wash their hands:

- Before handling food
- After smoking
- After using the toilet
- After eating
- Immediately before working with ready-to-eat food and after handling raw food
- After touching his or her face, hair or open wound

Antiseptic gels are not an acceptable means of hand-washing.

When using gloves please note: Gloves should be changed as often as hands should be washed.

Where possible, Food handlers must minimise the contact that their hands have with food. This can be done by the use of gloves and/or utensils.

Health of Food Handlers

- Unwell food handlers must not handle food, especially if they have symptoms of food poisoning such as, vomiting and diarrhea

Cleaning and Sanitising

- All food stalls must have a food grade sanitiser available on site. For suppliers, please refer to the Yellow Pages - Under 'C' for chemical suppliers
- All food contact surfaces must be cleaned to remove visible dirt and then sanitised with a food grade sanitiser. This includes utensils, equipment and benches
- If required, dishwashing facilities (i.e. double bowl set up or dishwasher) must be available for cleaning and sanitising purposes

Thermometer

- Food stalls must have a thermometer that can accurately measure the temperature (+/-1°C) of food during display, storage and processing
- Ensure when probing foods the thermometer is sanitised between uses

Disposable utensils

Wherever possible, single-use (disposable) utensils such as knives, forks, plates and cups should be used and thrown away after use. These items should be kept covered and handled carefully to minimise any risk of contamination. Re-usable items such as mugs, should not be used unless there are facilities available on site to wash and sanitise them, or there are enough items for the duration of the event.

Observations

Should an Environmental Health Officer observe any items of non-compliance in the Food Safety Standards during the event, action will be taken to rectify the problem. This may include :

- Discarding food which is out of temperature control
- Seizing equipment which may render food unsafe or unsuitable
- Preventing the sale of food until hand wash facilities are provided or a thermometer is available.



Please Note that serious non-compliance issues may result in formal action being taken which may lead to the serving of an improvement notice, prohibition order or expiation between \$500 and \$2500.

Further Information

Should you require further information Please contact the environmental health section on 8384 0628.

Special thanks to Adelaide City Council for assistance in putting together this brochure