

Temporary food premises

Information for operators and event organisers.

What are temporary food premises?

Temporary food premises refers to any type of food business that is not permanently setup in one location. It includes mobile food vans, trucks and trailers, as well as food stalls set up at markets and fetes.

Notification of your business to council

Operators of temporary food premises must complete the notification form on the City of Onkaparinga 'Food business and food event notification' webpage BEFORE commencing.

Select the option 'permanent food business' and list the address of the business as the site where your food, business equipment, van, truck or trailer is stored when not in use.

When answering the question on description of the business list:

- the nature of the business (food truck, van, trailer, market stall)
- the types of food prepared
- any locations you will regularly operate from (e.g. market, pre-approved food truck permit sites)

Once you have completed the online notification form you can commence the preparation and sale of food.

An Environmental Health Officer will contact you to discuss your business and arrange an inspection of your temporary food premises, including any parts of your home that are used for your business. There is a fee for these inspections which will occur regularly if you are producing potentially hazardous foods.

Potentially hazardous foods (PHF) are foods that must be kept at certain temperatures to minimise the growth of any disease-causing organisms that may be present in the food or to prevent the formation of toxins in the food.

Generally, any food that needs to be refrigerated is classed as potentially hazardous, as improper storage can make people sick. PHF includes items such as meat or seafood dishes, dairy, rice and pasta dishes, salads, unpasteurised juices, sandwiches, quiches, and cakes containing cream or custard.

Food Safety Standards

- You must comply with the Food Safety Standards. The standards are available at [Safe Food Australia](https://www.foodsafetystandards.gov.au/).
- Ensure all food handlers are adequately trained in safe food handling. There is free, online training available 'Do Food Safely'. Keep certificates as proof training has been completed.
- All businesses preparing and serving unpackaged, ready to eat foods need to have at least one Food Safety Supervisor. This person needs to complete a more specialised training in food safety.
- If you are preparing high risk foods, you also need to keep records to verify that you are preparing food safely. There are national template record forms you can use.

Handwashing

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 their face, hair or open wound.

Antiseptic gels are not an acceptable means of handwashing.

If using gloves, they must 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.

Cleaning and sanitising

All food premises must have a food grade sanitiser available on site.

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.

Where relevant, dishwashing facilities (i.e. double bowl set up or dishwasher) must be available for cleaning and sanitising purposes.

If you are not going to have dishwashing facilities at your event, you need to make sure that you have a tub to put the dirty dishes in and enough cleaned and sanitised equipment that you can use throughout the event (e.g. spare tongs, spoons, chopping boards, knives).

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. 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).
- Leftover 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.
- Food handlers must not handle food if they have symptoms of food poisoning (i.e. vomiting and diarrhea).

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, 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 only be used if there are facilities available on site to wash and sanitise them, or there are enough items for the duration of the event.

Observations

Environmental health officers may carry out inspections of temporary food businesses during operation.

Should an officer observe any items of non-compliance with 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.

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.

Preapproved food truck sites

The City of Onkaparinga has preapproved food truck sites. If you wish to sell food at these sites you need to obtain a permit. Applications can be submitted on the council's 'mobile food vendor permit' webpage.

Event coordinators

Coordinators of events should complete a Temporary Food Business Notification form to advise council of the event.

When owners of food businesses ask to attend the event coordinators should ask for proof that their food business has been registered with council. The proprietors can provide you with a copy of the letter that they received when they notified council or their food file number. If they haven't notified council, they need to do so before they can participate in the event.

Remind participating businesses that they MUST bring temporary hand wash facilities, food grade sanitiser and thermometers to the event.

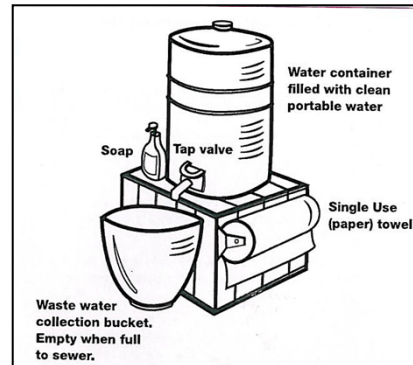
Facility provisions

When organising or coordinating events that include temporary food premises, you must provide the following:

- Waste and food disposal facilities
 - adequate receptacles for solid and liquid waste. Ensure waste in

receptacles is collected and disposed of as required

- wastewater must not be disposed of on reserves, water ways or in storm water drains.



- Public toilets
 - adequate toilet facilities must be provided for the number of expected attendees
 - regular cleaning and maintenance of the facilities and their surroundings must be arranged
 - supply hand washing facilities, including soap, running water and hand drying facilities.

Dust control

Implement dust reduction measures in exposed areas to reduce food contamination (e.g. water trucks, bark, rubber matting etc.).

More information

City of Onkaparinga

'Food business information' webpage contains resources to assist you including the Food Business Notification Form which you need to complete to notify council of your business.

If you have any questions, you can contact council's Environmental Health team on 08 8384 0666 or email communitysafetygeneral@onkaparinga.sa.gov.au.

SA Health

'Food safety for businesses' webpage contains a wide range of resources to assist you with operating your food business, this includes information on the food standards, food safety, labelling laws and food recall plans.

Food safety supervisor training

To be certified as a food safety supervisor, food handlers must complete the required units of competency from a Registered Training Organisation (RTO).

SA Health list the requirements and the RTOs delivering the training on their 'Food Safety Supervisor Certification' webpage.

Food handler training

'Do Food Safely' is a free, online food safety training available via the VIC Health website. This training is suitable for all food handlers.