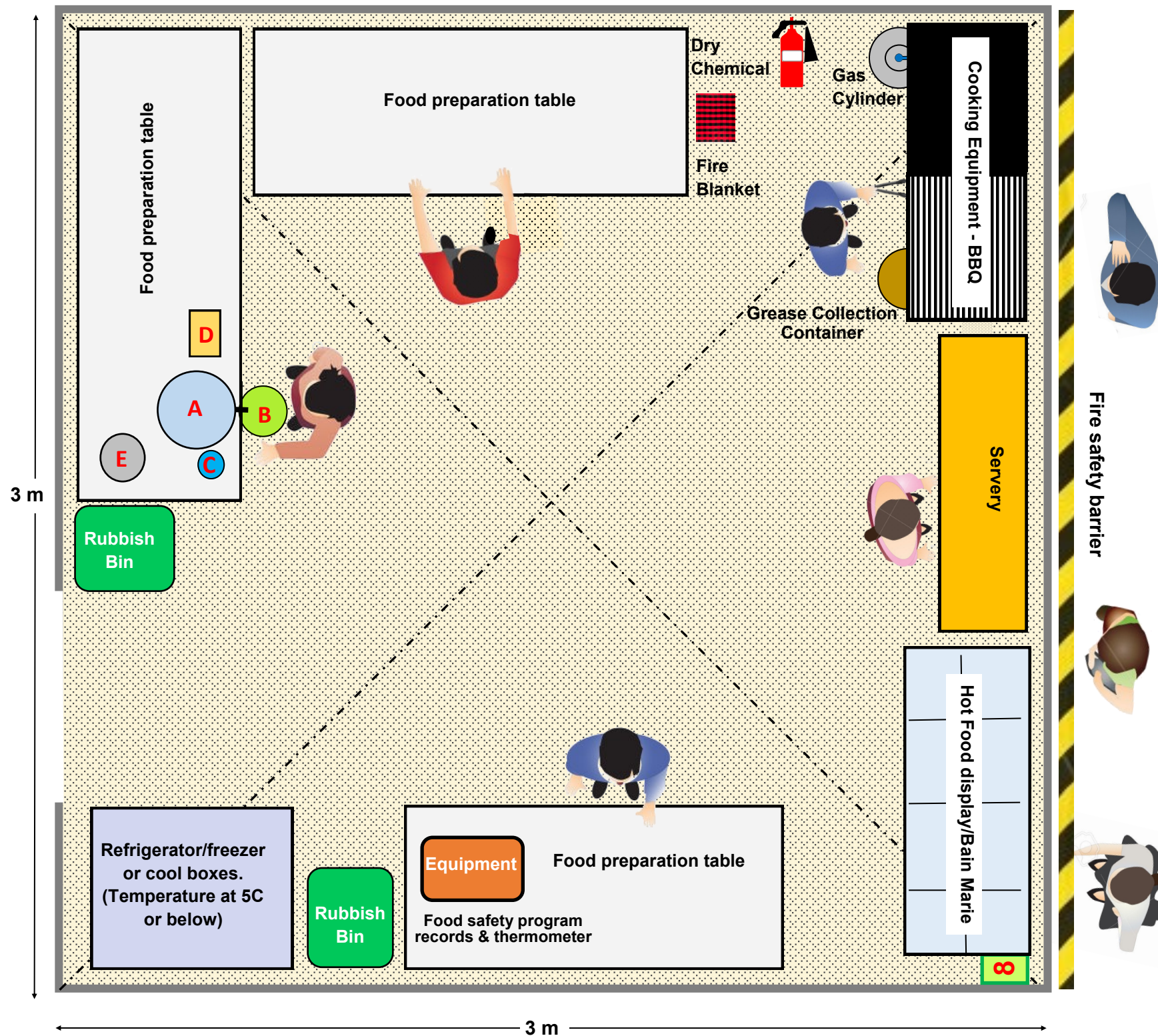


Requirements and Layout for a Temporary Food/Premises Stall

The following is an example of the set up requirements of a food stall. Refer to guide for further information.




Guide to food premises/stall requirements

Hand washing equipment required

- A** - Water container with warm water and tap;
- B** - Bucket to collect waste water, disposed off to sewer;
- C** - Anti bacterial liquid soap;
- D** - Disposable paper toweling;
- E** - Hot water kettle/urn or equivalent;

Note: The use of electric hand wash units to wash hands are considered best practice.

Stall and equipment set up

1. Tent/marquee - must be a minimum of 3 metres x 3 metres in size;
 - have a roof and a minimum of 3 sided walls; -----
 - have a floor that's non slip; 
 - able to contain spillage of liquids (e.g. grease) and other wastes to prevent storm water contamination;
 - clearly identified with a number and or name of business; 8
2. All equipment, fridges/cool rooms/bain maries, are turned on with plenty of set up time, to ensure they're running at the correct temperatures before placing food into units.
3. Ensure food on display is adequately protected from customers.

Refrigeration/freezer requirements

- Provide a refrigerator, or suitable number of cool boxes (able to maintain temperatures at 5C or below, and/or a freezer (able to maintain temperatures at 15C or below)
- For major events and large number of food stalls, Approved portable cool room (from hiring company) maybe required at a ratio of 1 cool room per 3 stalls.

Additional equipment required

- Probe thermometer and alcohol swabs
- Food Safety Program and records

Inspection of your food premises

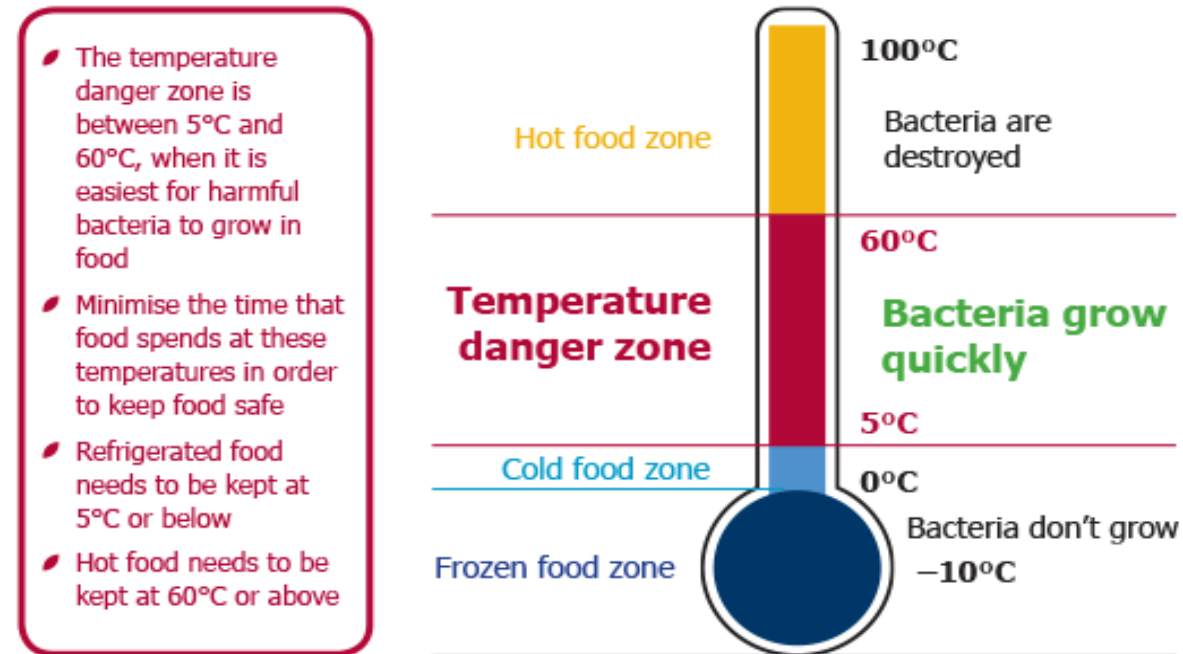
- Council Environmental Health Officers may conduct an inspection of your stall during the event to ensure food safety compliance with the Food Act 1984 and the Food Standards Code are being met.
- An inspection report will be recorded on your Streatrader registration highlighting your compliance. This will be reviewed by other Councils including your Principal Council.

IMPORTANT

Council's Environmental Health Officers may seize food or close your food premises/stall where there is a direct risk to public health.

Temperature Control

High-risk foods which are contaminated with food poisoning bacteria and then left in the temperature danger zone can cause food poisoning to anyone who consumes them. Most at risk are the young, ill and elderly.



Food Safety requirements

- Always use tongs to handle all 'ready to eat' foods;
- Always wash hands thoroughly and regularly, especially after each process;
- All food must be kept off the ground and well protected from flies and away from customer reach;
- All operators are to wear clean protective clothing, e.g. apron;
- A rubbish bin or suitable receptacle must be provided to collect all refuse;
- No sullage water is to be discharged into storm water drains or onto the footpath;
- One person needs to be in charge and responsible for food safety on the day of the event.

Utensil Washing Facilities

- Utensil washing facilities should be provided in every stall where un-packaged food is sold. These facilities should be for the exclusive purpose of washing utensils used during or handling of food.
- If a sink connected to a water supply is not available in the premises or nearby, a sealed container with an outlet containing water is to be provided with a bucket or basin.

Note: The use of environmentally sustainable recycling washing services at an event, for equipment, utensils and serving of food (i.e. reusing plates, cutlery etc.) does not meet your businesses food safety requirements under the Food Act 1984 and Food Standards Code.

If you choose to use these services and cannot demonstrate how to clean and sanitise equipment effectively, Council may close your stall from operating on the day of the event to remove the public health risk to the community and you may be liable if someone becomes ill.

Council recommends you use approved food grade, environmentally friendly disposable containers for serving food to customers at events.

BBQ Gas Cylinders

Your gas bottle must meet the requirements of Energy Safe Victoria and be approved by the events Occupational Health and Safety Officer (OHS) prior to use.

Find out more about BBQ safety at <https://esv.vic.gov.au/campaigns/barbecue-safety/>

Streatrader - Temporary & Mobile Food Premises Registration Requirements

All food businesses and community groups that sell food from a temporary or mobile food premises within Victoria are required to register using a state-wide single registration and notification website called Streatrader, <http://streatrader.health.vic.gov.au>

Streatrader is an online registration system specifically designed for food businesses and community groups that sell food from a temporary site, such as a stall, van, trailer, community hall or vending machine.

Statement of Trade (SOT)

You will need to lodge a Statement of Trade (SOT) to let Councils know where and when you will be trading in their municipality.

A statement of trade is required to be completed through Streatrader at least one day before the event. This is a requirement under the Food Act 1984 and fines may apply if not lodged prior to an event. Your SOT will be submitted to the relevant council electronically.

Your food safety compliance will be assessed at the event by the hosting Council's Environmental Health officers, highlighting your compliance and placed on the Streatrader website to be reviewed by your Principal Council including other Councils.



Smoking is banned in outdoor dining areas at food fairs and organised events.

Smoke-free outdoor dining

Under the Tobacco Act 1987, smoking is banned in outdoor dining areas from 1 August 2017.

Further detailed information is available in the *Smoke-free outdoor dining guide* available on the tobacco reforms website - www.health.vic.gov.au/tobaccoreforms.

For a summary of the requirements refer to the factsheets -

- Smoking Ban in Outdoor Dining Areas at Food Fairs and Other Organised Events.
- Organisers of Food Fairs and Events.

Signage for display is available from Council.

COVIDSafe requirements at events

It is mandatory for every Victorian business with on-site operations to have a COVIDSafe Plan. For further information please visit www.coronavirus.vic.gov.au/covidsafe-plan

Businesses must review and update their COVIDSafe Plans regularly, especially when restrictions or public health advice changes.

To ensure compliance, random spot checks are occurring throughout Victoria.

For further information, please contact the Environmental Health Section on 96880200 or email, Foodhealth@maribyrnong.vic.gov.au

