

Town of Port Hedland

# Guidelines for Temporary Food Stalls

For further information relating to food safety please contact the Town of Port Hedland's  
Environmental Health Services team on (08) 9158 9300

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## Guidelines for Temporary Food Stalls

A temporary food stall is a temporary arrangement of equipment, appliances and utensils from which food is served to the public. Temporary stalls are usually set up for special events which last no more than 3 days.

### 1. Registration of a Temporary Food Stall

To serve food to the public, temporary food stalls must be registered with a food licence. Applicants must complete and submit the following application form to the Town 2 weeks prior to the event: <http://www.porthedland.wa.gov.au/forms/?formid=7>.

Applicants must also provide the Town a current Certificate of Currency for Public Liability Insurance.

Please see below the fees relevant to temporary food licences:

Application fee: \$50.00 and:

1 day or part thereof: \$60.00

1 week or part thereof: \$140.00

Exemptions may be arranged for not-for-profit, community associations. Please contact Environmental Health Services for more information 08 9158 9300.

## 2. Potentially Hazardous Food (PHF)

Potentially hazardous food (PHF) refers to food that is time- and temperature-sensitive. Examples of PHF include raw and ready-to-eat meat and fish, dairy products, cooked rice and pasta, raw egg and seafood.

## 3. Food Handling

Food to be served to the public under a temporary licence must be prepared on site at the registered stall or at a licensed food premises.

### Temperature Control

Operators of temporary food stalls must ensure that they have access to a temperature measuring device (thermometer) and monitor temperatures of PHF while in storage, transport and on display. Cold food must be maintained below 5°C and hot food must be maintained above 60°C.

Where such temperature controls are not maintained, stallholders must ensure compliance with the 4 hour / 2 hour rule (see diagram below).



Figure 1. 4 hour / 2 hour rule: How to treat PHF according to the total time PHF is between 5°C and 60°C, including during delivery, transportation and preparation.

### Food storage

Food in storage must be protected from the likelihood of contamination and PHF must be stored under temperature control.

To protect from contamination, cover food adequately and ensure that storage units are clean. Store raw foods below fresh and cooked food. Use separate equipment and utensils, such as chopping boards and knives, for preparing raw, cooked and fresh foods.

### **Food display**

All food on display must be protected from contamination and PHF must be maintained under temperature control.

Use clean utensils when serving food from display units and ensure that display containers are cleaned and sanitised before holding food. Food on display must be packaged or otherwise guarded from public access and environmental contaminants, such as dust and flying insects. Food display units (i.e. Bain Maries) must be fitted with protective, heat-resistant guards at all sides. Sliding doors may be ideal for the serving side accessed by food handlers.

### **Food transport**

While in transport, all food must be protected from contamination and PHF must be maintained under temperature control, using a portable refrigerator or equivalent.

Place food in clean containers for transport and ensure that all food is packaged adequately.

#### 4. Stall Construction and Layout Requirements

##### **Sufficient space**

There must be adequate space in order to allow food preparation and service to occur in a manner that will not contaminate food.

**Floors, walls and ceilings** must be made of smooth and impervious material to aid cleaning. They must be adequate to protect food preparation areas from environmental contaminants e.g. dust.

**Equipment, fixtures and fittings** must be made of smooth and impervious material to aid cleaning.

Stall layout – see attached diagram for ideal stall layout

#### 5. Washing Facilities

##### **Washing hands**

Running water, liquid hand soap and disposable paper towel must be available for food handlers to wash hands adequately.

##### **Hand sanitisers**

Hand sanitiser may be used in conjunction with liquid hand soap. It must not be used as an alternative to liquid soap and water.

##### **Washing equipment, utensils and food contact surfaces**

Hot and cold potable water and a waste water container must be provided for cleaning and sanitising equipment and utensils.

A kitchen sanitiser must be available for sanitising food contact surfaces, equipment and utensils.

## 6. Managing Waste & Wastewater

### Solid waste and refuse material

All solid waste and refuse must be disposed of into a refuse container located so that it is not likely to contaminate food.

### Oil waste

Oil-containing waste must be disposed of into an appropriately labelled and sealed container and disposed of at an approved acceptor of oil-contaminated waste.

### Liquid waste

Waste water must be collected and disposed of appropriately to a sewage treatment system. It must not contact any part of the environment.

## 7. Labelling

Pre-packaged food must be labelled in compliance with the Australia New Zealand Food Standards Code. Please visit the following link for guidance on food labelling requirements: [www.foodstandards.gov.au](http://www.foodstandards.gov.au)