



Part A – Key Points

Food must be kept either at less than 5 degrees Celsius or greater than 60 degrees Celsius.

- Food must be kept covered and protected from insects and dust at all times.
- Adequate washing facilities are to be made available.
- If money is being handled by a person handling or preparing the food they must take precautions to not touch or contaminate the food.

1. Perishable food must be kept at 5 degrees or less than or greater than 60 degrees Celsius at all times.

Food kept between 5°C and 60°C (the danger zone) will promote the rapid growth of bacteria in perishable food items, leading to food poisoning. These food items need to be kept refrigerated or in insulated boxes, such as eskies, covered with ice or ice bricks. Hot food will need to be kept hot (60°C or above) for the duration of the event.

A THERMOMETER must be kept at all times at the temporary food premises to monitor temperatures.

2. Food must be kept covered or protected from insects and dust at all times.

Food must be kept in clean containers or protected in a manner that prevents contamination by insects, dust, and people sneezing or coughing.

3. Washing Facilities are to be provided.

An adequate water supply to last for the duration of the event must be provided. The water must be of drinkable quality and stored in a clean container. In addition, hot water needs to be available for the washing of equipment.

No disposal of waste water onto the ground is permitted.

Disposable hand towels, soap and detergents must be available at the premises.

Alternatively food grade gloves may be used, however it is important to understand that gloves must be changed when contaminated during food preparation activities.

4. Perishable food must be kept at 5 degrees or less than or greater than 60 degrees Celsius at all times.

Food kept between 5°C and 60°C (the danger zone) will promote the rapid growth of bacteria in perishable food items, leading to food poisoning. These food items need to be kept refrigerated or in insulated boxes, such as eskies, covered with ice or ice bricks. Hot food will need to be kept hot (60°C or above) for the duration of the event.

A THERMOMETER must be kept at all times at the temporary food premises to monitor temperatures.

Part A – Key Points (Continued)

5. Food must be kept covered or protected from insects and dust at all times.

Food must be kept in clean containers or protected in a manner that prevents contamination by insects, dust, and people sneezing or coughing.

6. Washing Facilities are to be provided.

An adequate water supply to last for the duration of the event must be provided. The water must be of drinkable quality and stored in a clean container. In addition, hot water needs to be available for the washing of equipment.

No disposal of waste water onto the ground is permitted.

Disposable hand towels, soap and detergents must be available at the premises.

Alternatively food grade gloves may be used, however it is important to understand that gloves must be changed when contaminated during food preparation activities.

7. Food Premises to be enclosed adequately.

Food premises are to be enclosed adequately to protect the food preparation area from the elements.

8. All preparation areas and containers to be washable.

All bench tops and containers are to be smooth and impervious.

9. Personal Hygiene and Cleaning.

All people involved with food preparation and sale must be clean and have clean clothing. Persons affected by a food-borne illness should not be involved in food handling. Hands are to be washed regularly, hair to be covered and long hair to be tied back. All surfaces are to be kept clean.

Food to be handled with tongs or similar equipment; separate utensils are to be used to handle raw and cooked meats. Hands must be washed after handling raw meats.

If children are assisting on a food stall they must receive adult supervision.

SMOKING IS NOT PERMITTED at or near food premises.

10. Rubbish to be removed hygienically and regularly to an approved disposal facility.

11. Electric cords to be tagged by licensed Electrician and to be made safe (buried) or secured (high).

12. Any direction given by the Environmental Health Officer relating to Food Hygiene or Safety to be followed.

Part A – Key Points (Continued)

DEFINITIONS:

Food premises - any stall, tent, van or other vehicle or other construction where food for sale is stored, prepared or sold.

Environmental Health Officer - is the Officer Authorised under the Food Act and Health Act and employed by the Shire of Ashburton.

Food - includes beverages.

See below checklist

Part B – Temporary Food Premises Checklist

Is perishable food being kept at 5 degrees C or less?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Is hot food kept above 60 degrees C?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Is there a thermometer at the premises?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Is all food adequately protected?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Is enough potable water provided?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Is hot water available?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Is everyone clean and wearing clean clothes?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Is everyone's hair adequately restrained?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Are hand washing facilities, soap and disposable hand towels provided?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Are all power cords tagged and made safe?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Rubbish regularly bagged and removed?	<input type="checkbox"/> Yes	<input type="checkbox"/> No