

Food Stall Requirements

Stall Hygiene Requirements

You may only sell food at markets if you have obtained a licence from the Council Environmental Health Section.

The following must be complied with to be considered for a licence:

- ▶ Prepared food (e.g. sausage sizzles, cakes,) can only be sold to raise funds for a charitable organisation or club - NOT FOR PERSONAL GAIN.
- ▶ ALL the profit must be donated to the charitable organisation.
- ▶ Fruit and vegetables may be sold for personal gain.

To obtain a licence (free of charge):

- ▶ Fill in an application form (available from the Council), include dates and venue(s), at least 7 days before the proposed stall is required.
- ▶ Provide a letter from the charitable organisation or club being represented giving their consent. If a Trust, a legal certificate from the District Court showing charitable status and number is required.

If a licence is granted:

- ▶ A sign clearly displaying the organisation's name must be visible on the stall.
- ▶ The licence must be clearly displayed on the stall.
- ▶ The following Food Hygiene requirements and those imposed on the licence must be met.

1. Meat, Chicken, Fish etc

Sale of raw meat, chicken, fish including shellfish is not permitted, unless prior approval has been obtained from Environmental Health staff.

Note: The sale of pre-prepared products containing these items is not permitted.

2. Fruit and Vegetables - Private and Charitable

- (a) Fruit sold in the state it is normally consumed must be washed and bagged prior to arrival on site (e.g. apples, peaches).
- (b) All fruit and vegetables must be stored and displayed in such a way as to prevent contamination (e.g. from dogs) and be at least 450mm above ground level.
- (c) Where direct sunlight or excessive heat is likely to cause deterioration of fruit or vegetables these must be shaded (e.g. by a canopy or umbrella).
- (d) Hand washing facilities should be available on the site. If they are not then a bowl, soap, towels, nailbrush and warm water must be provided adjacent to the stall and used. This waste water must be disposed of into a sewer drain or taken home.

3. Food Prepared at Home

Charitable organisations may prepare a limited range of food at home.

- (a) All food must be wrapped or otherwise sealed in the kitchen where it was prepared and a description of the contents and the makers name and phone number fixed on.
- (b) Readily perishable food such as meat and cream products cannot be prepared at home for sale at markets without the express permission of the Environmental Health Section who will impose more rigorous conditions.
- (c) Other conditions as per fruit and vegetables apply.

Note: The same applies to preparation at clubroom kitchens etc.

4. Preparation of Takeaway Type Foods - Charitable

- (a) Only sausage sizzles will be permitted for open stalls.
- (b) Sausages must originate from a registered food premises.
- (c) Sausages must be kept chilled (e.g. in chilli-bins) until they are cooked and stored at least 450mm above the ground.
- (d) Tongs, serviettes etc, must be used to avoid handling the product during cooking and sale.
- (e) All food must be stored in bags or covered containers (e.g. onions, buttered bread).
- (f) Other conditions as per fruit and vegetables apply.
- (g) Hand washing facilities must be available at the stall.
- (h) Food handlers must wash their hands before handling food, maintain their hands in a clean condition and wear clean clothing including an apron.
- (i) Cooking equipment must be in good condition and kept clean.

5. Preparation of Takeaway Type Foods - Private

Full compliance with the Food Hygiene Regulations is required. This means provision of appropriate floor, walls, roof, lighting, ventilation, preparation surfaces, sink and hand basin with hot/cold water and holding tanks, cool storage etc. A licence and payment of fees will be necessary prior to operation.

IF IN DOUBT PLEASE CONTACT THE ENVIRONMENTAL HEALTH SECTION

FAILURE TO COMPLY WITH THESE REQUIRMENTS MAY RESULT IN SEIZURE OF FOOD AND PROSECUTION

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