

FACT SHEET

FOOD SAFETY GUIDELINES FOR TEMPORARY EVENTS

Temporary events, such as festivals, fairs, markets and shows where food is sold to consumers, need to comply with the *NSW Food Act 2003* (the Act) and the Food Standard Code (the Code).

The purpose of these guidelines is to provide information and practical advice that will help stall holders comply with the Code. This is not an authoritative interpretation of the Law and is intended only for guidance.

NOTIFICATION REQUIREMENTS

Your food business shall prior to an event:

- ◆ Notify Griffith City Council's Environment and Health Department of your Temporary Event; and
- ◆ Provide Griffith City Council with a copy of your Food Safety Supervisors Certificate; and
- ◆ Notify your food Business details to NSW Food Authority at www.foodnotify.nsw.gov.au and provide the notification number to Griffith City Council.



EQUIPMENT, VEHICLES AND POWER

Your food business shall ensure that:

- ◆ All equipment such as tables, shelves and stands are made from smooth and impervious materials, free from cracks or joints to enable effective cleaning;
- ◆ Food transport vehicles used to transport food must be kept clean, free from dirt, dust, odours and other foreign contaminants;
- ◆ A sufficient supply of electricity is available for food handling activities such as heating Bain maries and cooling fridges.

POTABLE WATER SUPPLY

Your food business shall ensure that:

- ◆ A sealed container of potable water (minimum capacity of 10L) with a tap shall be provided for cleaning, sanitising and hand washing;
- ◆ Potable water must be used for washing and preparing food, or as an ingredient in food. Town water supplies are considered to be potable;
- ◆ Ice used to keep food cool or to add to food and drink must be potable.

POLLUTION REQUIREMENTS

Your food business shall ensure that any waste water such as hand washing and dishwashing water should be discharged into the sewer system and not on the ground or stormwater system. This is a requirement under the Protection of the Environment Operations Act 1997.

HAND WASHING FACILITIES

Your food business shall ensure that:

- ◆ Hand washing facilities, shall be kept separate from other facilities and used only for that purpose and are available at all times; and
- ◆ A designated bucket with access to water;
- ◆ Liquid soap and single use paper towel be provided;
- ◆ A suitable sanitising agent can also be used in **addition** to the hand washing facilities.

REQUIREMENTS OF FOOD HANDLERS

When engaged in any food handling operations, a food handler must:

- ◆ Not handle food knowing that he/she is unwell, or suffering from a contagious illness;
- ◆ Wear clean suitable clothing and cover all dressings and bandages on exposed body parts;
- ◆ minimise contamination of food or food contact surfaces with their body or clothing;
- ◆ not eat, sneeze, blow or cough over uncovered food or food contact surfaces; not spit, smoke or use tobacco while working in the food stall.

HAND WASHING:

A food handler shall wash their hands using liquid soap and water, then dried with paper towel:

- ◆ before commencing or re-commencing handling of food;
- ◆ immediately before handling ready-to-eat food and after handling raw food;
- ◆ immediately after using the toilet, smoking, coughing, sneezing, drinking and eating.
- ◆ If using disposable gloves, hands are to be washed beforehand, and ensure that gloves are changed as often as you are required to wash your hands.



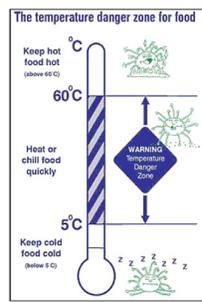
FOOD SAFETY GUIDELINES FOR TEMPORARY EVENTS

TEMPERATURE CONTROL

One of the most common causes of foodborne illness is the storage and display of Potentially Hazardous Foods at inadequate temperatures for an extended period of time. Storing and displaying food at temperatures between 5°C and 60°C will allow bacteria to grow which can lead to foodborne illness.

Examples of Potentially Hazardous Foods are: meats, dairy products, seafood, prepared salads, cooked rice and pasta.

A food business must when storing and displaying potentially hazardous food, store it under temperature control. Temperature control means maintaining cold food at a temperature of 5°C or below, or hot food at 60°C or above.



FOOD STORAGE

Your food business shall ensure that:

- ◆ Adequate storage facilities for food such as tables, shelves and stands are available, as Food is prohibited to be stored on the ground at all times;
- ◆ Suitable food grade storage containers which are impervious and in a clean condition can be used to store food and packaging materials;
- ◆ Potentially Hazardous Foods such as Meat, Poultry, Dairy Products and Seafood must be stored under temperature control;
- ◆ **Cold Food be stored at or below 5°C;**
- ◆ **Hot Food be stored at or above 60°C;**
- ◆ All packaging to wrap food must be food grade. Only clean and unprinted paper, food wraps can be used.

BAIN MARIES, FRIDGES, DISPLAY CASES

Food businesses using hot and cold holding facilities such as coolrooms, display cases, Bain maries, pie warmers shall be at temperature control **BEFORE** food can be stored. Your Food businesses shall ensure that:

- ◆ All holding facilities are switched on during initial set up, to allow sufficient time for heating and cooling;
- ◆ All holding facilities have reached 5°C or below for cold food, and 60°C or above for hot food before storing food.

CROSS CONTAMINATION

Adequate measures must be taken to prevent cross contamination from raw foods to cooked foods, your food business shall ensure that:

- ◆ Separate utensils are used for cooked and raw meats, poultry and seafood;
- ◆ All food stored are covered appropriately using food wraps;
- ◆ Food handlers wash their hands thoroughly after handling raw meats, poultry, seafood then handling ready to eat foods.
- ◆ Food preparation areas are adequate to ensure sufficient working space;
- ◆ Raw food must be prepared and displayed separately and away from cooked food.

CLEANING AND SANITATION

Your food business shall ensure that:

- ◆ All fixtures, fitting and equipment, including transport vehicles are maintained and cleaned so there is no accumulation of garbage, food waste, dirt, grease or other visible matter;
- ◆ Tables, bench tops, surfaces of equipment in contact with food must be kept in a clean and sanitary condition to reduce the likelihood of contaminating food.

CHECKLIST FOR FOOD STALLS

- ✓ (tick once complete)
- NOTIFICATION COMPLETE
- EQUIPMENT, VEHICLES AND POWER SUPPLY
- POTABLE WATER SUPPLY
- HANDWASHING FACILITIES
- FOOD STORAGE
- BAIN MARIES, FRIDGES, DISPLAY CASES
- CROSS CONTAMINATION
- CLEANING AND SANITATION

For any further queries or concerns regarding these matters, please contact Griffith City Council's Environment & Health Department on (02) 6962 8100.

