

Safe food at food stalls

Applicant copy

Please detach and keep for your reference.

The following information is to help you:

- prevent illness caused by selling unsafe food.
- meet local Council health requirements.

What are the rules?

Here's a summary of what is expected.

All food services at an event must be registered operators if operating more than once in a calendar year. They could either be a registered mobile shop which enables them to be completely self-contained, or registered as a food premises (at another location) and effectively catering at an event. The only exceptions from registration are when a charitable organisation sets up an “occasional” food stall for fundraising, up to 20 times per calendar year under the Food Act 2014.

In all cases the event organiser is responsible for ensuring that these guidelines are adhered to, and food remains safe and suitable for sale.

What sort of food can I sell?

A variety of low risk foods that require minimal processing can be sold. The food must have been bought, stored, prepared, cooked and transported safely. Food preparation at your stall should be kept to a minimum. It is illegal to sell homekill, or recreational catch.

Who prepares the food?

Each food stall should have a food safety supervisor who enables the safe preparation of food under their supervision. It is recommended that the supervisor has knowledge in food safety and is able to oversee the food handling of the volunteers. Again, there are exemptions for the “fundraiser”.

How do I keep food safe?

Bugs grow best between 4°C and 60°C (the “danger zone”), so display and store readily perishable food outside this temperature range.

Remember it's important:

- Keep hot food hot – **above 60°C** at all times.
- Keep cold food cold – **below 4°C** at all times – hire a small chiller trailer.
- Reheat to piping hot (above 83°C in middle of food) or re-cook.

Food on display more than four hours should be thrown away, as it is unsafe to eat.

Buying food for your stall

- Buy only as much as you need the day before the event.
- Check expiry dates on all perishable foods.
- Don't buy damaged packs or cans.
- Obtain food from an approved source (supermarket/ butcher).

Preparing (and storing) food for your stall

Any initial food preparation and cooking of food must be carried out on a premise that has been approved by the local Council's Environmental Health Officer.

- Wash your hands regularly using soap, hot water and a nailbrush. Dry thoroughly using paper towels.
- Keep raw and cooked food items separate.
- Keep one knife and chopping board for raw meats and another set for other foods, to avoid crosscontamination.
- Thaw frozen food in a fridge or microwave rather than at room temperature.
- Cook meat thoroughly (juices run clear).
- Wash all fruit and vegetables thoroughly.

Transporting food to your stall

- Keep food out of the danger zone Keep below 4°C or above 60°C.
- Keep raw meat (including poultry) in sealed containers, separate from foods that are ready to eat.
- Put foods in clean covered containers or wrap in plastic wrap.
- Keep animals away from food being transported.

(Storing and) selling food at your stall

- Protect the food from flies, birds, animals, bugs, direct sunlight, wind, dust and rain.
- Operate open air stalls only when the weather is suitable.
- Keep food out of the danger zone. Keep below 4°C or above 60°C.
- Keep food covered with plastic wrap or in containers.
- Keep food and associated items at least 600mm above the ground.

- Use clean tongs/utensils for serving.
- Keep raw and cooked foods separate.
- Use separate equipment/utensils for raw and cooked food
- Food contact surfaces to be smooth, impervious and easily cleaned.
- Allocate tasks to prevent cross contamination.

Labelling baked goods

Baked goods can be prepared for fundraising activities provided the following guidance is met:

- Goods for sale are labelled or the baker must be available at the stall to provide allergen advice to the customer, if required.
- Goods to be packaged and wrapped in a way to prevent contamination.
- A list of donators and product must be kept by the food stall supervisor for contact tracing.

Hand washing/cleaning

- There must be adequate facilities (potable water, soap, sanitiser, paper towels).
- Depending on the nature of the event, consideration will be given to practical alternatives.
- Bring enough utensils to last the duration of the event and to cover lack of washing facilities.
- It is strongly recommended that you have a supply of antibacterial wipes available for use. These can be used for wiping display tables and for hands if warm water is unavailable for handwashing.

How can I make sure I am handling food safely

- If sick (vomiting or diarrhoea in the last 48 hours) don't handle or prepare food.
- Start with a clean body and wear a clean apron or smock over your street clothes.
- Tie your hair back or better still wear a cap, keep finger nails short and clean.
- Wash your hands often, and always after using the toilet, handling rubbish, using a handkerchief, whenever hands are dirty or soiled and before handling foodstuffs.
- Wear disposable plastic food grade gloves and change these as often as you would wash your hands. Approved hand sanitisers can also be used.

Following these simple guidelines will help you to ensure the safety of the food you sell and keep your customers coming back for more. Hope you have a successful day.

For more information

Contact: Environmental Health Officer
Tararua District Council
Phone: 06 374 4080
Fax: 06 374 4137
Email: info@tararuadc.govt.nz

Food Act 2014

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12 Meaning of safety and suitability

- (1) In this Act, unless the context otherwise requires, safety and suitability, in relation to food, have the meanings set out in subsections (2) and (3) respectively.
- (2) Safety means a condition in which food, in terms of its intended use, is unlikely to cause or lead to illness or injury to human life or public health.
- (3) Suitability means a condition in which the matters specified in—
 - (a) subsection (4) are appropriate to food in terms of its intended use; and
 - (b) subsection (5) do not apply.
- (4) The matters referred to in subsection (3)(a)—
 - (a) include the composition, labelling, identification, and condition of the food; but
 - (b) do not include—
 - (i) matters that are directly related to the food's safety; or
 - (ii) matters of quality or presentation of the food that relate to a purely commercial decision by the person trading in the food.
- (5) Food is unsuitable if it—
 - (a) is in a condition that is offensive:
 - (b) is damaged, deteriorated, or perished to the extent of affecting its reasonable intended use:
 - (c) contains, or has attached to it or enclosed with it, any damaged, deteriorated, perished, or contaminated substance or thing to the extent of affecting its reasonable intended use:
 - (d) contains a biological or chemical agent, or other substance or thing, that is foreign to the nature of the food and the presence of which would be unexpected and unreasonable in food prepared or packed for sale in accordance with good trade practice:
 - (e) has packaging that is damaged, deteriorated, perished, or contaminated to the extent of affecting the food's reasonable intended use.
- (6) Food is not unsafe or unsuitable merely because—
 - (a) any part of the community objects to it on moral, ethical, cultural, spiritual, or religious grounds; or
 - (b) any person objects to it because of personal preference; or
 - (c) its consumption in inappropriate quantities may damage a person's health; or
 - (d) its presence or consumption is unhealthy for any person who has an allergy or other personal health condition.

Application to operate a food stall at an event



Please read this first

This form will be scanned by electronic equipment. It is important that you:

- use a blue or black pen to mark your answers; and
- print clearly.

Applicant details *(Please print in CAPITALS)*

Name of organisation intending to operate the food stall

Title: Mr Mrs Miss Ms

Name of person in charge

Postal address

Town

Postcode

Home phone number

Work phone number

Mobile phone number

Email

Date(s) and times on which the food stall is intended to operate

Date Time

Date Time

Date Time

Date Time

Event and location *(Please print in CAPITALS)*

Name of event

Location at which the stall is intended to operate

Office use only

Approved Yes No Date / / Signed

Food to be sold

What sort of food is being sold? (State if pre-packaged.)

Source of food

From where was the food obtained?

Proposed method and location of food utensils, appliances, and equipment

(Floor plan showing facilities and equipment also to be provided – see ‘Site plan’ on page 3.)

Storage and preparation

Is any storage or preparation of the food to be undertaken after it is obtained by the operator of the food stall?

Yes No

If YES, where and how will the storage or preparation of the food take place?

What facilities are to be provided at the food stall

Table Barbecue Hot storage (>60°C) Wok
 Hot plate Oven Cold storage (<4°C) Steamer

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Toilet facilities and hand washing

What arrangements have been made for toilet use and hand washing?

Protection for food

Describe any building, caravan, tent, canopy, cover, screen, umbrella or other shelter, facility or appliance to be used in conjunction with the stall.

Site plan

Please provide a detailed plan of the layout. Include location of toilets, water supplies, sewer, power, refrigeration units, buildings, caravans, tent stalls or any other shelter, facility or appliance to be used in conjunction with the event/market as applicable.

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Signature

By signing this application to operate a food stall, you agree to follow food safety guidance and serve safe and suitable food under Section 12 of the Food Act 2014 (see attached).

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Signature of applicant

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Date