



# Guidelines for Temporary Food Stalls

Information for Operators

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Temporary food stalls are common for local festivals, fetes, markets and events. It is important that all food stalls operators undertake responsible food handling practices to ensure that they comply with the food safety and hygiene laws and do not pose any potential risk to their customers.

In South Australia all food sold is required to comply with the Food Act and Food Safety Standards. These laws and standards are regulated and enforced by Councils Environmental Health Officers and markets are regularly inspected to ensure compliance.

This guideline has been developed to assist food stall operators to comply with these laws. The City of Salisbury encourages any operator to contact us if they require any advice or clarification.

## Approvals and Notification

All food stall operators are required to comply with the 'Food Business Notification' requirements under the Food Act as follows:

1. If you are preparing or packaging food for sale from a domestic home kitchen to be sold at a temporary food stall, you will be required to contact your local council to apply for approval.
2. For market stall operators that will be trading regularly you will be required to complete the SA Health Food Business Notification Form.
3. One off or adhoc stall traders are required to complete the 'Market Food Stall Notification Form'.

## Food Inspection Fees

Food inspections undertaken by Environmental Health Officers during markets and events will incur an inspection fee under Councils Food Inspection Fees Policy. The Inspection fee is 50% of the standard fee. Fees will be exempt for the following:

1. Community, charity or one off fundraising events
2. Negligible risk products
3. Food sold is whole fruit and vegetables, pre-cut or wrapped offsite fruit and vegetables, pre-packaged shelf stable products that do not require temperature control
4. Business is inspected within the City of Salisbury at an alternative location as part of the routine inspection process.

## Construction

Minimum construction standards of a temporary food stall outside of a building or structure:

- Enclosed stall structure with a roof and three sides
- Impervious, clean and secured floor material (ie tarpaulin). Sealed concrete flooring would be appropriate.
- Food storage and preparation areas must be located to restrict public access
- Benches, counters and shelving must be constructed of smooth and impervious materials (ie sealed no cracks and timbers laminated or painted)
- Adequate waste disposal bins

## Washing and Sanitising

- Washing facilities must be provided if onsite food processing is being undertaken at the stall.
- Facilities must include a sealed water container which can dispense water into a washing tub with detergent
- Hot water should be provided if power to the stall is available.
- A suitable food grade sanitising solution must be provided to ensure all food contact surfaces can be sanitised such as cutting board etc.
- All waste water must be appropriately collected and disposed from the site.

## Handwashing

Handwashing facilities must:

- Be a separate sealed container of water which can dispense water
- Soap and paper towel must be provided
- Container to collect wastewater for disposal

Food handlers must ensure that they wash their hands:

- Before handling food
- After smoking
- After using the toilet
- After eating
- Immediately before working with ready to eat food after preparing raw foods.

## Protection from Contamination

Preparation and display of all unpacked foods must be protected from the likelihood of contamination from customers, dust, insects etc. To protect the food from contamination, ensure:

- Food is stored in sealed containers
- Food is sealed in plastic wraps
- Food covered
- Hot and cold display units must have an effective sneeze guard

Food handlers should minimise the contact with food by their hands. It is recommended that this is done with gloves or utensils.

Separate cutting boards and utensils must be used when prepared both raw and ready to eat food.

## Cleanliness

Food contact surfaces must be cleaned with a detergent to remove grease, dirt and visible matter.

Food grade sanitiser must be available for all food stalls that do not sell pre-packaged food only. The sanitiser should be applied after the food contact surface has been thoroughly cleaned.

## Temperature Control

All potentially hazardous food must be stored under temperature control:

- Hot foods at or above 60<sup>0</sup>C
- Cold food at or below 5<sup>0</sup>C
- Food intended to be frozen during storage or display must remain frozen

A digital probe thermometer must be provided if temperature control is necessary

## Labelling

All food must be labelled in accordance with the FSANZ Food Standards Code. The minimum requirements for food labels must include:

1. Name of the food
2. Name of manufacturer
3. Address of manufacturer (must include number, street and suburb)
4. Mandatory advisory statements (ie food allergens)

Labelling exemptions apply to the following:

- Unpackaged food
- Made and packaged at the stall
- Packaged in the presence of the customer
- Whole or cut fruit and vegetables
- Delivered packaged and ready for consumption at express order

## Further Information

Food Labelling:

<http://www.health.sa.gov.au/pehs/Food/food-labelling.htm>

Guidelines for Home Based Businesses:

[http://www.salisbury.sa.gov.au/Services/Health\\_Services/Food\\_Safety/Food\\_Safety\\_For\\_the\\_Public/Food\\_Safety\\_Home\\_business](http://www.salisbury.sa.gov.au/Services/Health_Services/Food_Safety/Food_Safety_For_the_Public/Food_Safety_Home_business)

Notification Forms

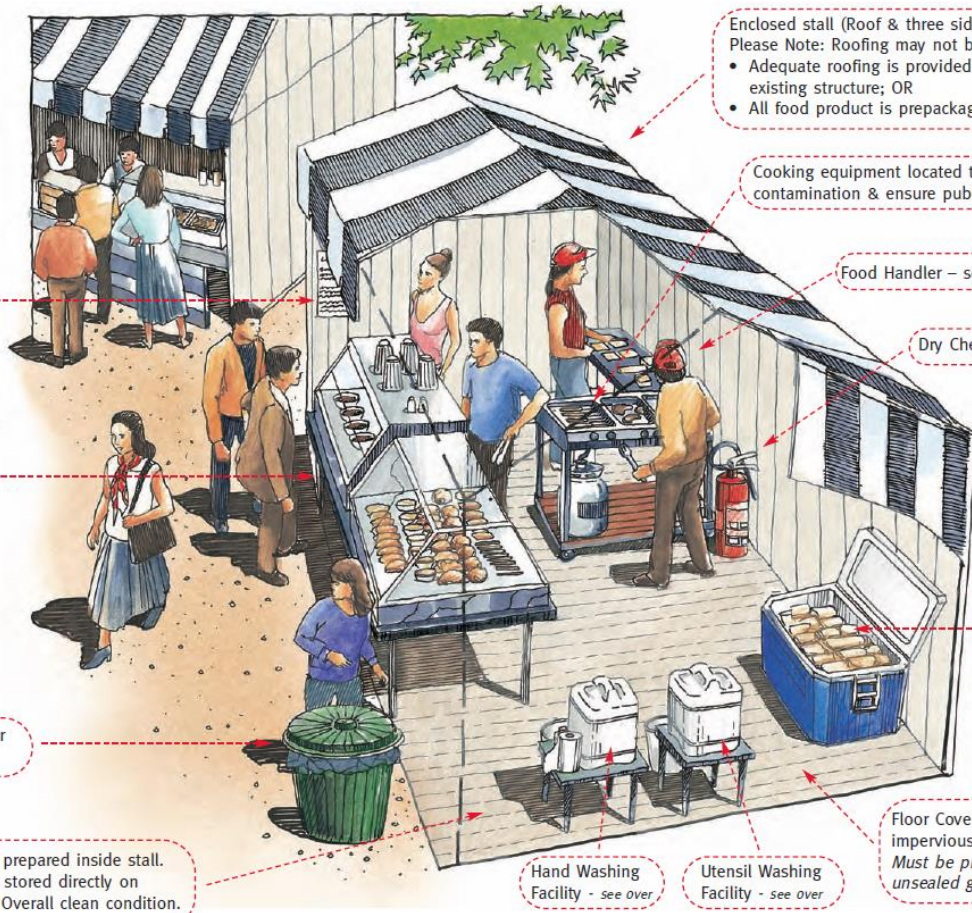
[http://www.salisbury.sa.gov.au/Services/Health\\_Services/Food\\_Safety/Food\\_Safety\\_For\\_the\\_Public/Food\\_Safety\\_Events](http://www.salisbury.sa.gov.au/Services/Health_Services/Food_Safety/Food_Safety_For_the_Public/Food_Safety_Events)

If you require any further advice or information, please contact Councils Environmental Health Department on 8406 8222 or email [city@salisbury.sa.gov.au](mailto:city@salisbury.sa.gov.au)

## Temporary Food Stall Checklist

<input type="checkbox"/>	Food stall has notified council
<input type="checkbox"/>	Enclosed stall – roof and three sides (if not in an existing building)
<input type="checkbox"/>	Floor covering – Impervious and clean
<input type="checkbox"/>	Benchtop and equipment surfaces – Smooth, impervious and clean
<input type="checkbox"/>	Handwashing facilities provided with water, soap and paper towel
<input type="checkbox"/>	Washing up facilities with water and detergent
<input type="checkbox"/>	Facilities for liquid waste disposal
<input type="checkbox"/>	Rubbish bin
<input type="checkbox"/>	Food grade chemical sanitiser for food contact surfaces
<input type="checkbox"/>	Thermometer
<input type="checkbox"/>	Refrigeration or eskies are keeping cold foods at 5°C
<input type="checkbox"/>	Hot food storage above 60°C
<input type="checkbox"/>	Food adequately covered or protected from contamination
<input type="checkbox"/>	Raw meat stored and prepared separately from ready to eat foods
<input type="checkbox"/>	Packaged foods labelled appropriately
<input type="checkbox"/>	Clean clothing
<input type="checkbox"/>	Gloves or tongs etc to handle ready to eat food
<input type="checkbox"/>	Food handlers are aware of responsibilities

# ARTISTS IMPRESSION – MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



Ensure a minimum distance of 10 metres separates food operations and any areas that are accessed by animals

Display of current Certificate of Food Licence for Temporary Food Stall (if applicable)

Food display, Food protection, Taste Testing - see over

Refuse Bin with lid and liner supplied

All food prepared inside stall. No food stored directly on ground. Overall clean condition.

Enclosed stall (Roof & three sides)  
Please Note: Roofing may not be required where:  
• Adequate roofing is provided when located within an existing structure; OR  
• All food product is prepackaged (no taste testing)

Cooking equipment located to protect food from contamination & ensure public safety

Food Handler – see over

Dry Chemical Fire Extinguisher

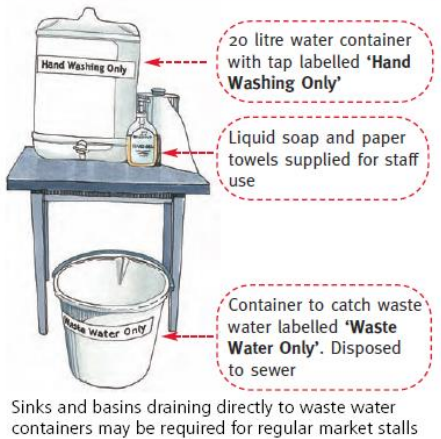
Temperature Control for potentially hazardous and perishable foods - see over

Floor Covering – easy to clean, impervious material. **Please Note:** Must be provided if located on unsealed ground.

Hand Washing Facility - see over

Utensil Washing Facility - see over

## Minimum hand washing facilities



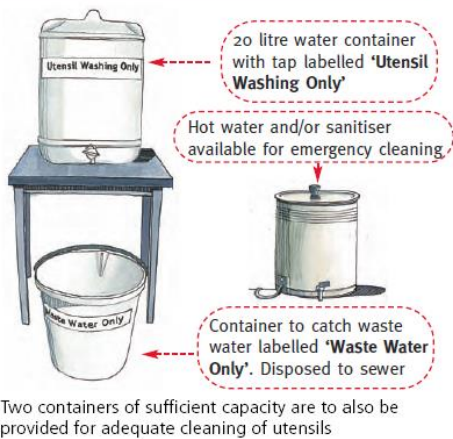
20 litre water container with tap labelled 'Hand Washing Only'

Liquid soap and paper towels supplied for staff use

Container to catch waste water labelled 'Waste Water Only'. Disposed to sewer

Sinks and basins draining directly to waste water containers may be required for regular market stalls

## Minimum utensil washing facilities



20 litre water container with tap labelled 'Utensil Washing Only'

Hot water and/or sanitiser available for emergency cleaning

Container to catch waste water labelled 'Waste Water Only'. Disposed to sewer

Two containers of sufficient capacity are to also be provided for adequate cleaning of utensils

## Food Handlers



Money and food handled separately

Utensils and gloves used to handle food

Clean person, attire and habits

Hands must be washed whenever hands are likely to contaminate food

No smoking within temporary food stall

No cuts, illness, sores on food handlers

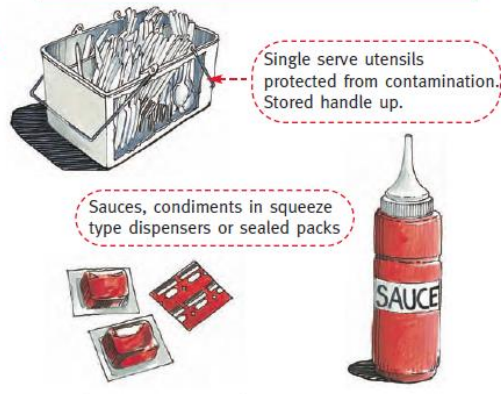
## Food display, food protection, taste testing



Provide appropriate sneeze barrier

Signage must be provided to all taste testing stating 'No double dipping, single serve only'

## Sauces, condiments and single serve utensils



Single serve utensils protected from contamination. Stored handle up.

Sauces, condiments in squeeze type dispensers or sealed packs

## Temperature control of potentially hazardous food



Cold Food – ensure 5°C or below

Hot Food – ensure 60°C or above

Thermometer in use



For further information on this topic, please contact Council



## Temporary Food Stall Notification Form

Please ensure a separate form is completed for each food stall

Name of the market:

Name of stall:

### Contact details:

Name of stall holder:

Contact number:

Mailing address:

Local Council in which your business is notified:

Food Business Notification Number (FBN):

**Please note: If your food stall will be attending the market on more than one occasion you are required to have a food business notification number. If you do not have an FBN you will need to contact your local Council to obtain one**

Type(s) of food to be sold at the market stall:

Where is the food going to be made for the market?

At home  At a Business  At the market

How will the food be kept under temperature control whilst at the market?

Fridge  Esky  Bain-marie  Other  N/A

Other please list:

Is a probe thermometer available: Yes  No  N/A

Are separate hand wash facilities available within the stall?

Yes  No  N/A

Are a suitable detergent and sanitiser available for cleaning and sanitising food contact surfaces at the stall?

Yes  No  N/A