

TEMPORARY FOOD STALLS FOOD SAFETY CHECKLIST



The following is a brief checklist, to be completed by all food stall operators prior to and during an event. Councils Environmental Health Officers will request to view your completed checklist during the inspection of your food stall.

Prior to the Event

- | Yes | No | |
|--------------------------|--------------------------|--|
| <input type="checkbox"/> | <input type="checkbox"/> | Submitted completed temporary food stall application form and associated fee to Council. |
| <input type="checkbox"/> | <input type="checkbox"/> | Notified your food business to the NSW Food Authority
(If you answered No, you must notify you food business to the NSW Food Authority via www.foodnotify.nsw.gov.au) |
| <input type="checkbox"/> | <input type="checkbox"/> | Have obtained an insurance Policy in respect to public and products liability of an amount of not less than \$10 million (for each accident or event). |

Food Stall Construction and Equipment

- | Yes | No | |
|--------------------------|--------------------------|---|
| <input type="checkbox"/> | <input type="checkbox"/> | Food Stall is constructed to minimise the contamination of food |
| <input type="checkbox"/> | <input type="checkbox"/> | The stall is constructed in accordance with Auburn council's requirements to operate a temporary food outlet – <ul style="list-style-type: none"><input type="checkbox"/> Roof<input type="checkbox"/> Minimum of Three enclosed sides<input type="checkbox"/> Suitable floor covering<input type="checkbox"/> Smooth, impervious and easily cleanable counters/benches<input type="checkbox"/> Fire extinguisher |
| <input type="checkbox"/> | <input type="checkbox"/> | The stall is provided with the following hand washing facilities – <ul style="list-style-type: none"><input type="checkbox"/> Warm running water<input type="checkbox"/> Liquid soap<input type="checkbox"/> Paper towel |
| <input type="checkbox"/> | <input type="checkbox"/> | Sufficient waste facilities are provided both within the stall and for your customers. |

Food Handling

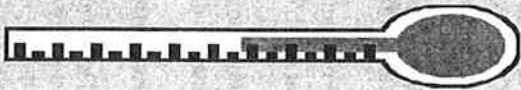
- | Yes | No | |
|--------------------------|--------------------------|--|
| <input type="checkbox"/> | <input type="checkbox"/> | All food is protected from the likelihood of contamination – <ul style="list-style-type: none"><input type="checkbox"/> Food on display is wrapped or packaged or completely enclosed in a suitable display cabinet<input type="checkbox"/> Food is stored in sealed food grade containers<input type="checkbox"/> All food, equipment and food containers are stored off the ground |

- All food is stored within the food stall or in a cool room
- All potentially hazardous foods are being kept under temperature control
- Hot food is being maintained at or above 60°C
- Cold food is being kept at or below 5°C
- The food stall is provided with a probe thermometer (accurate to +/- 1°C) and alcohol swabs for cleaning the probe
- Temperature logs are being maintained on a regular basis
- All staff involved in food preparation/handling have been informed of when they are required to wash their hands (if you answered No please refer to the attached Fact sheet prepared by the NSW Food Authority entitled Health and Hygiene of Food Handlers).
- All equipment and facilities used in the preparation and handling of food are in a clean and sanitary condition
- All equipment and facilities used in the preparation and handling of food are in a state of good repair.

Food Safety is everyone's responsibility.
Have a safe and enjoyable event.

AUBURN COUNCIL

Keep food safe



Store, display and transport potentially hazardous food either

hot (60°C or hotter) or

chilled (5°C or colder)

Remember

- Prepare food quickly
- Cook food thoroughly
- Cool and reheat food rapidly
- Store, display and transport food either chilled or hot

Food poisoning

Food poisoning, with its symptoms of vomiting, diarrhoea and stomach cramps, is a very unpleasant illness from which most of us will recover. However, for some people, including young children and the frail elderly, it can be life threatening or can leave sufferers with serious health problems.

One cause of food poisoning is bacteria that have had the opportunity to multiply in food.

Bacteria that have the chance to multiply in food cause food poisoning in two ways. They either multiply in foods to sufficient numbers to make us ill or, as they multiply, they produce poisons in the food that cause illness.

Keeping food at the right temperature will prevent food poisoning bacteria that might be in the food from multiplying.



FOOD STANDARDS
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Essential food safety practices

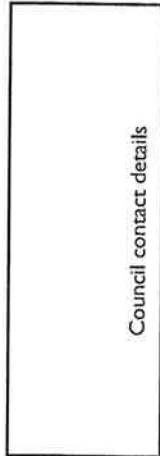
Store, display and transport food at the right temperature



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Food Standards Australia New Zealand developed this leaflet for State and Territory governments. Food Standards Australia New Zealand website is at www.foodstandards.gov.au

For food safety fact sheets and information on your food safety obligations contact your local government council



For food safety fact sheets and information on your food safety obligations contact your local government council

Store, display and transport foods at the right temperature



What temperatures are the 'right' temperatures to keep foods safe?

Keep your chilled food at 5°C or colder in the cool room, refrigerator or on display. Remember— it's the temperature of the food that is important so set the thermostat of your refrigerator or cool room low enough to chill the food and hold it at this temperature. Check that your display unit will hold the food at 5°C or below.

Keep hot food 60°C or hotter. If you are holding food hot in a pie warmer, bain-marie or in other equipment, make sure the food is 60°C or hotter. Check the food and set the thermostat of the equipment to maintain the food hot enough.

Why must foods be kept at the right temperature?

Food poisoning bacteria grow very slowly or not at all at 5°C or colder.

Food poisoning bacteria do not grow and will start to die at 60°C or hotter.

Keep frozen food frozen

Deliveries of frozen food must be frozen. If you store frozen food you must ensure that it stays frozen. There is no temperature for 'frozen' in the Food Safety Standards because food poisoning bacteria cannot grow in frozen food. For quality reasons, store frozen food at about -18°C or refer to storage instructions on the label.

Which foods should I keep at these temperatures?

Bacteria grow in the types of food that are based on meat, poultry, fish, eggs, milk or soy. They also grow in cooked rice, pasta and vegetable dishes. Check the following list of the types of foods that must be kept chilled at 5°C or colder or, if serving hot, held at 60°C or hotter. In the Food Safety Standards these foods are called *potentially hazardous foods*.

Examples of potentially hazardous foods

- Raw and cooked meat and food containing raw or cooked meat such as casseroles, curries and lasagne
- Smallgoods such as strasbourg, ham and chicken loaf
- Dairy products, for example, milk, custard and dairy-based desserts such as cheesecakes and custard tarts
- Seafood (excluding live seafood) including seafood salad, patties, fish balls, stews containing seafood and fish stock
- Processed fruits and vegetables, for example salads and cut melons
- Cooked rice and pasta
- Food containing eggs, beans, nuts or other protein-rich food such as quiche, fresh pasta and soy bean products
- Food that contain these foods, for example sandwiches, rolls and cooked and uncooked pizza.

Examples of types of food that are not potentially hazardous

Dried fruit, salted dried meats, fermented dried meats, hard cheeses, dried pasta and other dried foods, breads unopened canned and bottled food, yoghurts, spreads, and some sauces.

These lists may not include every food. If in doubt about a particular food, read the label for storage instructions on packaged food, ask the manufacturer or the Environmental Health Officer at your local council.

Can I store, display and transport food at temperatures between 5°C and 60°C?

You are allowed to keep the food at temperatures between 5°C and 60°C but only if you can show that the time you are holding food at these temperatures is safe. If you leave food too long the bacteria will grow. For information on alternative temperature control systems contact your local Environmental Health Officer.

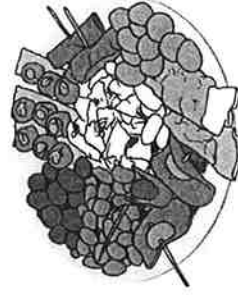
It is good practice to always store, display and transport your food either chilled 5°C or colder or hot 60°C or hotter.

If your business stores, displays or transports potentially hazardous food you must have a probe thermometer that can accurately measure the temperature of the food to +/-1°C.

Remember to clean and sanitise the thermometer before you use it. A fact sheet on thermometers is available from your local council

There are legal obligations for cooking, cooling and reheating food.

For information contact your local council.



Food Safety Standards - Temperature control requirements

Chapter 3 (Australia Only), Australia New Zealand Food Standards Code

NOTE: The Food Safety Standards do not apply in New Zealand. The provisions of the food standards treaty between Australia and New Zealand do not include food hygiene standards.

Standard 3.2.2 Food Safety Practices and General Requirements sets out specific requirements for keeping potentially hazardous food at specified temperatures and for cooling and reheating. Food businesses must comply with these requirements unless they can show that they have a safe alternative system in place to ensure that food stays safe to eat.

Which foods have to be kept under temperature control?

Potentially hazardous foods must be kept under temperature control.

Which foods are 'potentially hazardous foods'?

Potentially hazardous foods are foods that might contain food poisoning bacteria and are capable of supporting growth of these bacteria or formation of toxins to levels that are unsafe for consumers, if the foods are not stored at correct temperatures. Toxins are poisonous chemicals produced by some types of bacteria.

The following are examples of potentially hazardous foods:

- raw and cooked meat or foods containing meat, such as casseroles, curries and lasagne;
- dairy products, for example, milk, custard and dairy based desserts;
- seafood (excluding live seafood);
- processed fruits and vegetables, for example, salads;
- cooked rice and pasta;
- foods containing eggs, beans, nuts or other protein rich foods, such as quiche and soy products;
- foods that contain these foods, such as sandwiches and rolls.

Which foods are not potentially hazardous foods?

Many preserved foods do not contain food poisoning bacteria. Also, bacteria will not grow in some types of food. Examples include canned and bottled food, dried fruit, salted dried meats, fermented dried meats, yoghurts, hard cheeses, spreads, some sauces, dried pasta, breads and dried foods.

However, some foods that are not potentially hazardous can become potentially hazardous if you alter the food in some ways. For example, dry custard powder is not potentially hazardous but when milk or water is mixed with the powder to make custard, the custard is potentially hazardous.

Some foods may not be potentially hazardous but need refrigeration to stop them from spoiling. It is an offence to sell spoiled food.

When must food be kept under temperature control?

You must ensure that the temperature of potentially hazardous food is either at 5°C or colder or at 60°C or hotter when it is received, displayed, transported or stored. If you want to receive, display, transport or store potentially hazardous food at another temperature, you must be able to show an enforcement officer that you have a safe alternative system in place.

You do not have to keep potentially hazardous food at any specified temperature when you are processing or preparing it because that would be impractical, but you must keep the processing or preparation time as short as possible so that bacteria do not get a chance to multiply to dangerous levels or form toxins.

Cooling potentially hazardous food

If you cook potentially hazardous food that you intend to cool and use later, you need to cool the food to 5°C or colder as quickly as possible. There may be food poisoning bacteria in the food even though it has been cooked. Faster cooling times limit the time when these bacteria are able to grow or form toxins.

The standards require food to be cooled from 60°C to 21°C in a maximum of two hours and from 21°C to 5°C within a further maximum period of four hours. Alternatively, if you want to cool food over a longer time period you must be able to show that you have a safe alternative system in place.

If you don't know how fast your food is cooling, use a probe thermometer to measure the warmest part of the food – usually in the centre. For information on the use of thermometers, see the fact sheet 'Thermometers and using them with potentially hazardous food'.

To chill food quickly; divide it into smaller portions in shallow containers. Take care not to contaminate the food as you do it.

Reheating previously cooked and cooled potentially hazardous food

If you reheat previously cooked and cooled potentially hazardous food, you must reheat it rapidly to 60°C or hotter. Ideally, you should aim to reheat food to 60°C within a maximum of two hours to minimise the amount of time that food is at temperatures that favour the growth of bacteria or formation of toxins.

This requirement applies only to potentially hazardous food that you want to hold hot, for example, on your stove or in a food display unit. It does not apply to food you reheat and then immediately serve to customers for consumption, for example, in a restaurant or a take away shop.

How can a business comply with the temperature control requirements?

The simplest way to meet the requirements is to ensure that potentially hazardous food is received, stored, displayed or transported either very cold (5°C or colder) or very hot (60°C or hotter). Potentially hazardous food should also be cooled and reheated quickly and prepared in as short a time as possible.

If for some reason you do not wish to, or are unable to store, display or transport food at 5°C or colder, or at 60°C or hotter, or meet the cooling and reheating time and temperature requirements, you must be able to show that you have a safe alternative system in place.

The standard specifies the ways in which a food business can demonstrate to an enforcement officer that it is using a safe alternative system. You can use a food safety program, or follow recognised food industry guidelines, or use a system based on sound scientific evidence.

Need more information?

Copies of the standards, the guides to these and other fact sheets and supporting material can be found on the FSANZ website (<http://www.foodstandards.gov.au/>). Food businesses may also seek advice directly from the Environmental Health Officers at their local council, or from their State or Territory health or health services department and Public Health Units. Information can also be accessed through the Australian Government Department of Health and Ageing <http://www.health.gov.au/>.

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Health and hygiene requirements of food handlers

April 2005

Am I a food handler?

A food handler is anyone who works in a food business and who either handles food or surfaces that are likely to come into contact with food (eg cutlery, plates). A food handler may be involved in food preparation, production, cooking, service, packing, display or storage.

What are my responsibilities?

Under the Food Standards Code, a food handler must take all reasonable measures not to handle food or food surfaces in a way that is likely to compromise the safety and suitability of food.

Food handlers also have specific responsibilities relating to health and hygiene.

What are my health requirements?

- Food handlers with symptoms or diagnosis of a foodborne disease (such as vomiting, diarrhoea or fever) must:
- Report you are or may be suffering from the disease, or that you are carrying the disease
- Not handle food where there is a reasonable likelihood of food contamination as a result of the disease
- If continuing to engage in other work on the food premises, take all practicable measures to prevent food from being contaminated as a result of the disease
- Notify a supervisor if you know or suspect you may have contaminated food while handling food

What are my hygiene requirements?

Food handlers must:

- Take all practicable measures to ensure the body, anything from the body and any clothing does not contaminate food or food surfaces
- Take all practicable measures to prevent unnecessary contact with ready to eat food
- Ensure clothing is clean
- Cover bandages and dressings on exposed parts of the body with a waterproof covering
- Not eat, sneeze, blow, cough, spit or smoke around food or food surfaces
- Wash hands whenever hands are likely to be a source of contamination (before handling food and after using the toilet, smoking, coughing, sneezing, using a handkerchief, eating, drinking or touching hair, scalp or body)

- Wash hands before working with ready to eat food after handling raw food

How do I wash hands effectively?

Thoroughly clean the hands using soap and warm running water and thoroughly dry hands on a single use towel.

Am I required to use gloves?

The Food Standards Code does not require food handlers to use gloves.

Even when wearing gloves, in many situations it may be preferable to use utensils such as tongs or spoons.

If gloves are used, care must be taken to avoid contaminating food by only using them for one continuous task and then discarding them.

Gloves must be removed, discarded and replaced with a new pair before handling food and before working with ready to eat food after handling raw food.

Gloves must be removed, discarded and replaced after using the toilet, smoking, coughing, sneezing, using a handkerchief, eating, drinking or touching the hair, scalp or body.

What are my employer's responsibilities?

A food business must ensure food handlers do not handle food if there is a possibility of contamination through foodborne illness.

A food business must maintain easily accessible handwashing facilities and supplies of warm running water, soap or other items to thoroughly clean hands.

A food business must ensure food handlers have skills and knowledge in food safety and food hygiene matters relevant to their work.

