

APPLICATION TO SELL FOOD FROM A TEMPORARY FOOD STALL

www.boddington.wa.gov.au • shire@boddington.wa.gov.au • ph: (08) 9883 4999 fx: (08) 9883 8347

Name Or Event: _____

Duration of Event: _____

Location of Event: _____

Applicants Name: _____

Address: _____

Phone: _____ Email: _____

Details of Proposed Stall/Van (inc size) and Equipment/Fixtures: _____

Proposed Foods to be Sold: _____

Provision for Storage and/or Temperature Regulation: _____

Number of Persons Involved in the Operation of the Stall: _____

Power Supply: Self Contained or External Source (Delete as appropriate)

Potable Water: (Self Contained or External Source (If external, please specify the location)

Waste Water: (Self Contained or External Source (If external, please specify the location)

Please indicate on a plan the approximate location of your van or stall.

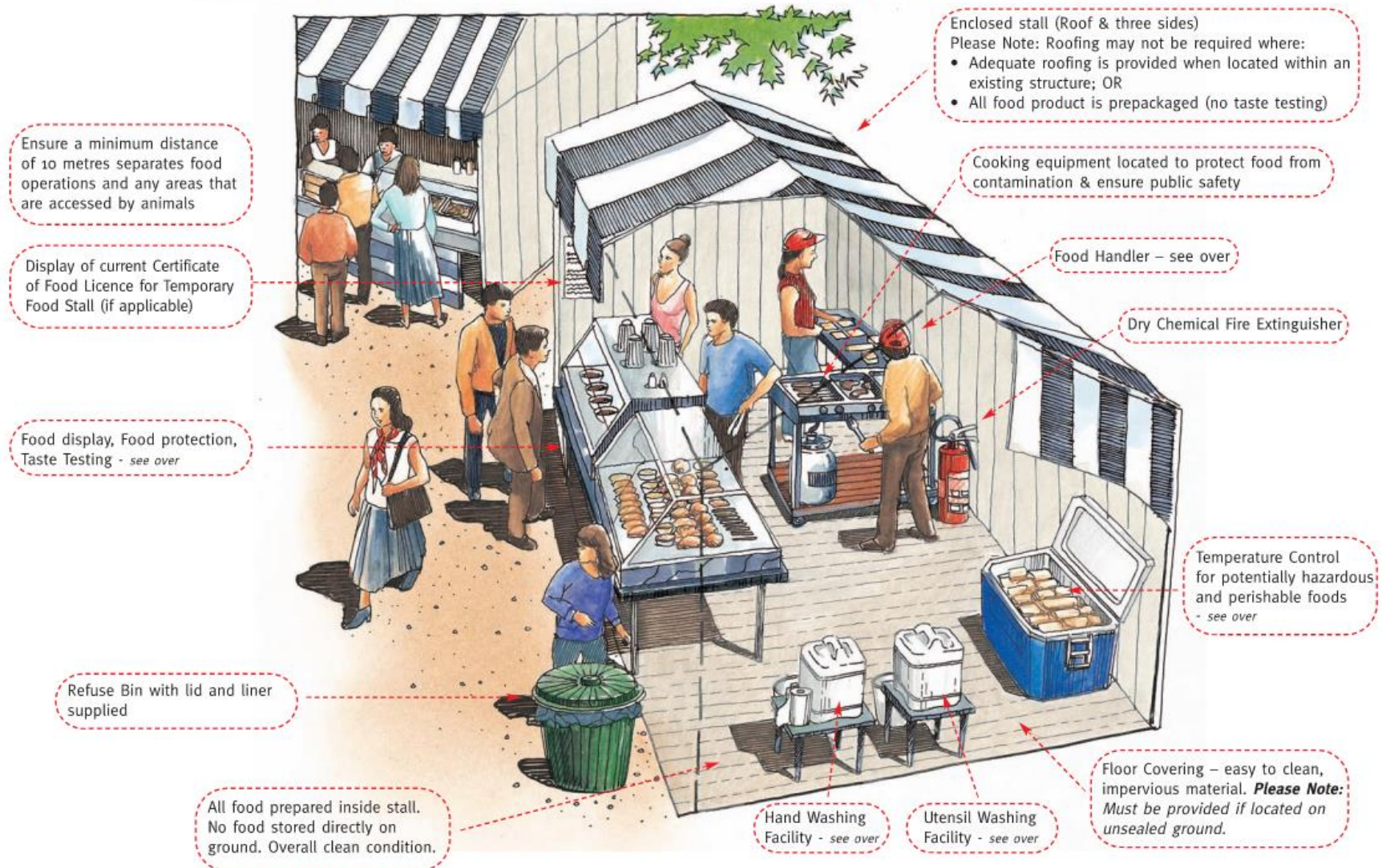
Signature of Applicant: _____ Date: _____

***(Note: That all food stalls/vehicles shall comply with Council's requirements. Those that do not comply will not gain approval to operate on the day).**

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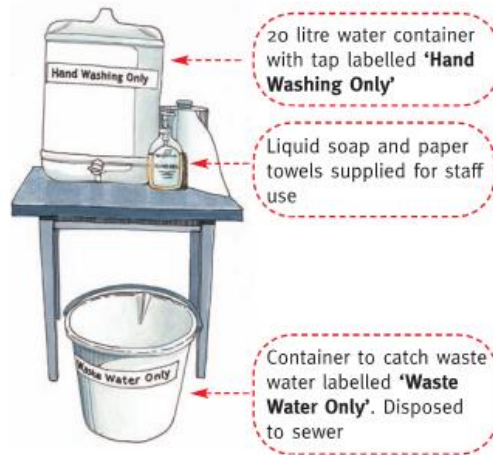
ARTISTS IMPRESSION – MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



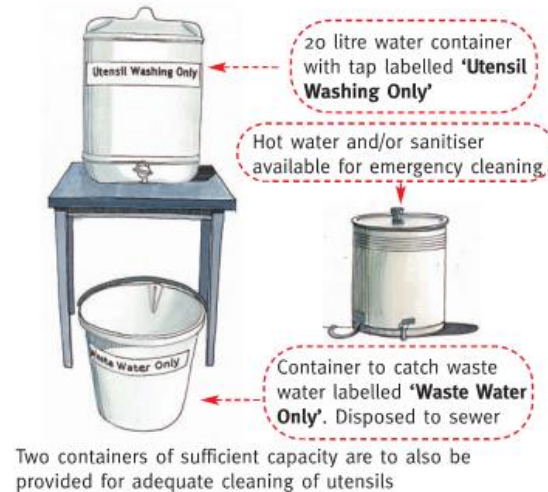
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Minimum hand washing facilities



Minimum utensil washing facilities



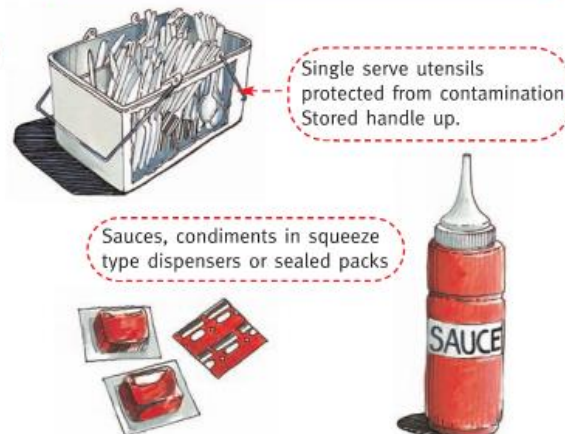
Food Handlers



Food display, food protection, taste testing



Sauces, condiments and single serve utensils



For further information on this topic, please contact Council

Temperature control of potentially hazardous food



1. GENERAL

- 1.1 A one day food stall shall consist of a food stall of which the roof and three sides are covered with plastic sheeting, vinyl or other approved material.
- 1.2 Where a one day food stall is erected on unsealed ground a suitable impervious material shall be laid over the ground area of the stall.

2. PROTECTION OF FOOD

- 2.1 Disposable eating and drinking utensils only shall be used.
- 2.2 All food stored inside the stall shall be stored 750mm above the ground and covered or in closed containers.
- 2.3 Food shall not be displayed so as to be openly accessible to the public. A physical barrier shall be provided by means of sandwich display type counters, Perspex glass sneeze guards or clear plastic siding to the stall.
- 2.4 All condiments such as sauce, mustard, etc, shall be contained in squeeze type dispensers or individual sealed packs.
- 2.5 All disposable eating utensils shall be pre-wrapped in paper napkins, cellophane bags or similar material prior to distribution to the public.
- 2.6 Drinking straws, paper cups, spoons, etc, shall be enclosed in suitable dispensers or otherwise protected from contamination.
- 2.7 Tea, coffee, cordial and other beverages shall be dispensed from an enclosed or lidded receptacle equipped with a tap or spout.

3. WASHING FACILITIES

- 3.1 Separate hand washing facilities and utensil washing facilities shall be provided within the stall (eg, two plastic dishes of sufficient capacity for adequate cleaning of hands and utensils and a supply of hot and cold water shall be immediately available to the food stall. (Disposal of wastes to Council's satisfaction).
- 3.2 Hand towels, liquid soap and detergent shall be provided in each food stall where washing facilities are required by this Standard.

4. FOOD TEMPERATURE CONTROL

- 4.1 All takeaway foods prepared on the stall be for immediate sale and consumption unless a suitable food warmer or food display, maintaining the food at a temperature of at least 60°C (hot foods), or below 5°C (cold foods), is provided or at temperatures required by respective State legislation.

- 4.2 Pre-prepared food products or pre-cooked food consisting wholly or in part of fresh cream, custard, trifle, or any similar food stall, unless stored or displayed under refrigerated conditions as prescribed in 5.4.1.
- 4.3 All raw food and perishable foods such as steaks, hamburger patties, frankfurts, shall be stored in a portable cooler together with an adequate supply of ice or a cooling medium.
- 4.4 The sale of pre-cooked chicken or pre-cooked chicken pieces or pre-cooked rice from a one day food stall is not permitted.

5. COOKING

- 5.1 All heating and cooking equipment including open flame barbecues and cooking plates shall be located within the stall or otherwise suitably protected from contamination.
- 5.2 Raw foods awaiting cooking and foods which have been cooked shall not be displayed outside the stall. Raw food awaiting cooking shall not be stored or held outside the stall except in enclosed containers providing cooking conditions in accordance with 5.1.
- 5.3 The cooking area shall be kept free of dust borne contamination and droplet infection (coughing, sneezing by the public),
- 5.4 Cooking and heating equipment shall not be within reach of the public.
- 5.5 A fire extinguisher of adequate size shall be provided convenient to every stall where open flamed cooking is carried out.
- 5.6 Where cooking is carried out adequate provisions shall be made to protect the stall walls from heat, flame and splashing.

6. RUBBISH DISPOSAL

- 6.1 Suitable garbage receptacles shall be provided near the stall for the public to dispose of used take away food containers and the like.
- 6.2 Adequate arrangements shall be made for the storage and daily or more frequent removal of garbage generated inside and outside the food stall.