



GEORGE TOWN COUNCIL

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Minimum Standards for use of Temporary Food Premises

This document sets minimum requirements for the hygienic operation of three categories of temporary food premises:

- Category (a) (1) Demountable open stalls – one day use only
(2) Demountable covered stalls – one day use only.

Category (b) Temporary Stalls located within an existing building

Category (c) Food vending vehicles complying with the Food Vending Vehicles Code

DEMOUNTABLE OPEN FOOD STALLS

Open food stalls consisting of tables, trestles or the like shall be used only for the sale of pre-packaged food, correctly labeled and stored under appropriate conditions of temperature control and protection for direct sunlight, or other contamination or deterioration.

DEMOUNTABLE COVERED FOOD STALLS

Temporary food stalls, having a roof, three sides and the ground covered with approved impervious materials, may be used for a wider range of food handling activities than open stalls.

STALLS WITHIN BUILDINGS

Stalls within approved buildings may be used for the purpose of offering food for sale to the public and includes any area adjacent thereto.

GENERAL POWERS

Where the Environmental Health Officer is satisfied that any requirement of this standard is inappropriate or is not reasonably practicable in any particular case, the Environmental Health Officer may vary the provisions of any part of this standard provided that there is no significant reduction in construction or hygiene requirements and the general intent of this code.

GENERAL REQUIREMENTS

Hygiene

Separate hand washing facilities and utensil washing facilities shall be provided within the stall.

A supply of clean water, hand towels, liquid soap and detergent, as well as two or more plastic buckets must be at a conveniently accessible location within the stall.

Hands must be washed before commencing to handle any food, and as often as necessary, particularly after coughing, sneezing, touching the hair, handling money or visiting the toilet.

Ideally, persons handling money should not handle food, and food handlers should wear approved, clean gloves.

Protection of Food

All food must be stored at appropriate temperature (below 6 degrees C for perishable foods or above 60 degrees C for hot foods, and so on), protected from dust, flies, contamination by customers' breath or fingers, or deterioration by direct sunlight and the like.

All food must be stored 500mm or more above ground level, with a physical barrier to protect against contamination or deterioration.

Only disposable containers and utensils shall be issued to the public.

Sauce and other condiments shall be in clean squeeze-type dispensers or in individual sealed packs.

Uncooked foods must be kept separated from cooked foods, including all practical steps to prevent cross-contamination by hands, utensils or surfaces.

Refuse Management

Suitable garbage receptacles shall be provided near the stall for the public to dispose of used food containers, wrappers and the like.

Adequate arrangements must be made for the emptying of those receptacles in an approved manner as frequently as necessary.

The area around the stall must be kept clean of litter, as much as possible.