



2120 Albany Highway
Gosnells WA 6110

Telephone: 9397 3000

A GUIDE TO THE CONSTRUCTION AND CONDITIONS OF APPROVAL FOR TEMPORARY FOOD PREMISES AT ONE (1) DAY FUNCTIONS

July 2016

CONDITIONS OF APPROVAL RELATING TO TEMPORARY FOOD STALLS OF ONE (1) DAY DURATION

1. TEMPORARY FOOD PREMISES AT ONE (1) DAY FUNCTIONS

- 1.1 Temporary food premises shall be permitted to operate for one (1) day only.
- 1.2 Food Stalls so permitted shall be set up and operated in accordance with the requirements of Section 2 and 3 of this guide.
- 1.3 Potentially hazardous foods shall not be pre-prepared in private residences for sale to the public. Potentially hazardous foods include meat, fish, shell fish gravies, stews and cream or dairy products.
- 1.4 All persons intending to operate a one (1) day food stall shall make application for a licence to Trade in a Public Place. See attached application form and fee schedule.

2 GENERAL REQUIREMENTS

2.1 Construction

- 2.1.1 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 (or shall consist of an open food stall which must comply with section 3)
- 2.1.2 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.

2.2 Protection of Food

- 2.2.1 Disposable eating and drinking utensils only shall be used.
- 2.2.2 All food stored inside the stall shall be stored 750mm above the ground and covered or in closed containers.
- 2.2.3 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.
- 2.2.4 All condiments such as sauce, mustard, etc., shall be contained in squeeze type dispensers or in individual sealed packs.
- 2.2.5 All disposable eating utensils shall be pre-wrapped in paper napkins cellophane bags or similar material prior to distribution to the public.

2.2.6 Drinking straws, paper cups, spoons, etc., shall be enclosed in suitable dispensers or otherwise protected from contamination.

2.2.7 Tea, coffee, cordial and other beverages shall be dispensed from an enclosed or lidded receptacle equipped with a tap or spout.

2.3 Washing Facilities

2.3.1 Separate hand washing facilities and utensil washing facilities shall be provided within the stall (eg, one plastic bowl of sufficient capacity shall be available for adequate cleaning of hands and the other bowl shall be available for washing utensils). A supply of hot and cold water shall be immediately available to the food stall. (Disposal of wastes to the satisfaction of a City Environmental Health Officer.)

2.3.2 Hand towels, liquid soap and detergent shall be provided in each food stall where washing facilities are required by this guide.

2.4 Food Temperature Control

2.4.1 All takeaway foods prepared on the stall shall 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.

2.4.2 All commercially pre-prepared food products or commercially pre-cooked food consisting wholly or in part of fresh cream, custard, trifle, or any similar food which promotes bacterial growth shall not be sold from a one day food stall, unless stored or displayed at a temperature below 5° C.

2.4.3 All commercial pre-prepared or commercially pre-cooked foods consisting wholly or in part meat, fish, including shellfish, poultry and any other potentially hazardous foods which promote rapid bacterial growth, shall not be sold from a one (1) day stall unless stored at a temperature below 5°C prior to reheating and once cooked or heated, maintained at a temperature of at not less than 60°C.

2.4.4 All raw food and perishable foods such as steaks, sausages hamburger patties, frankfurts, shall be stored in a portable cooler together with an adequate supply of ice or a cooling medium and maintained at a temperature below 5°C.

2.5 Cooking

2.5.1 All heating and cooking equipment including open flame barbecues and cooking plates shall be located within the stall or otherwise suitably protected from contamination.

- 2.5.2 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.
- 2.5.3 The cooking area shall be kept free of dust borne contamination and droplet infection (coughing, sneezing by the public).
- 2.5.4 Cooking and heating equipment shall not be within reach of the public.
- 2.5.5 A fire extinguisher of adequate size shall be provided convenient to every stall where open flame cooking is carried out.
- 2.5.6 Where cooking is carried out adequate provision shall be made to protect the stall walls from heat, flame and splashing.

2.6. Rubbish Disposal

- 2.6.1 Suitable garbage receptacles shall be provided near the stall for the public to dispose of used take away food containers and the like.
- 2.6.2 Adequate arrangement shall be made for the storage and frequent removal of garbage generated inside and outside the food stall.

3. OPEN FOOD STALLS

- 3.1 Open food stalls consisting of tables only or tables and trestles, shall be used only for the sale of factory pre-packaged food in hermetically sealed containers (eg. Canned or bottled drinks, canned foodstuffs).
- 3.2 No perishable food shall be sold from an open food stall except package milk, packaged milk products and pre-wrapped ice cream, all of which shall be maintained at temperatures at or below 5°C .
- 3.3 Provision shall be required for screening or shielding the stall to protect any perishable food from direct sunlight.
- 3.4 All pre-packaged foodstuffs shall be labelled in accordance with the provisions of Food Regulations 2009 and Food Standards Code.

LOCAL GOVERNMENT ACT 1995

ACTIVITIES ON THOROUGHFARES AND PUBLIC PLACES LOCAL LAW 2012

FEES AND CHARGES

Fees and additional charges will be assessed in accordance with the table below:

1. STALLHOLDERS

Licence Fee \$69.00 on initial issue and renewal.

Additional Charge on initial issue and renewal:

Per Day	Per Week	Per Month	Per Annum
\$17.00	\$69.00	\$137.00	\$1,407.00

2. TRADERS

Licence Fee \$69.00 on initial issue and renewal.

Additional Charge on initial issue and renewal:

Per Day	Per Week	Per Month	Per Annum
\$17.00	\$69.00	\$137.00	\$1,407.00

3. TRANSFER OF PERMIT

Administration Fee \$69.00