The *Food Act 2001* and Food Safety Standards contain requirements for all food businesses (including those associated with not-for-profit, charitable and community events). While there are some exemptions for temporary events, the majority of these requirements will still apply to temporary food stalls or anywhere food is sold for a 'once off' event.

NOTIFICATION

The *Food Act 2001* currently requires that all "food businesses" (which includes individual food stall holders) notify certain details to the local Council. Where there are multiple food stalls, notification is usually best arranged through the event organiser.

Notification forms are available on Council's website under the 'Food Safety' section and must be completed and returned to Council at least two (2) weeks before the Commencement of the event.

WATER AND WASTE MANAGEMENT

The event organiser must ensure that potable (drinking quality) water is available and that toilet facilities are accessible for staff. Adequate provisions for wastewater, rubbish collection and disposal must be considered. Ideally, all wastewater from washing of utensils and equipment, etc, should be disposed of directly to sewer. Where this is not practicable, wastewater should be directed to sealed drums for later disposal to sewer.

Wastewater is not permitted to enter the stormwater system (i.e. roads, gutters and other paved areas) under any circumstances.

GENERAL FACILITIES

To the extent that is practicable, measures should be taken to exclude dirt, dust, fumes, smoke and other potential food contaminants from the food stall area. For these purposes a 3-sided tent or similar structure is recommended. The extent that this is required will be dependent upon the site and conditions on the day.

A floor will not generally be necessary, unless the area is excessively dusty, muddy or in some other way unsuitable. The area will need to have enough light and an appropriate level of ventilation to facilitate the food handling activities.

FOOD SAFETY SKILLS & KNOWLEDGE

Food handlers must have skills in, and knowledge of, food safety and hygiene matters - to a level that allows the food handler's task to be completed safely and hygienically. There are free online training courses to assist with training of food handlers prior to food events.

- Do Food Safely Vic Health
- I'm Alert Environmental Health Australia
- All About Allergens Allergy & Anaphylaxis Australia

GENERAL FOOD HANDLING TIPS

- Encourage regular hand washing by all food handlers.; If gloves are used they need to be changed regularly and hands washed first. Avoid bare hand contact with food wherever possible. Use tongs, spatulas, etc instead.
- Don't allow persons who have had diarrhoea or vomiting in the previous 48 hours to handle food
- Use separate utensils and equipment wherever possible for raw and ready-to-eat foods, to avoid bacteria being transferred across from the raw food
- Thoroughly cook foods to steaming hot, especially when reheating is required Ensure the centre of frozen foods are fully thawed before cooking
- Chicken, pork, meat patties and sausages should be cooked until the juices run clear and there is no pinkness in the meat.

POTENTIALLY HAZARDOUS FOOD

Potentially hazardous food is any food that must be kept under temperature control to keep it safe. Foods classified as potentially hazardous include, but not limited to:

- raw and cooked meat, seafood, dairy products
- processed foods containing nuts, eggs, beans or other protein rich food
- tofu and other soy-based foods
- processed or cut vegetables and fruit
- cooked pasta and rice and
- any food containing any of the above ingredients (ie. sandwiches, rolls, prepared salads).

NEW FOOD SAFETY SUPERVISOR - EFFECTIVE FROM DECEMBER 2023

Food service, caterer and related retail businesses need to meet new food safety supervisor requirements from December 2023 - this includes temporary events, fairs and festivals. Businesses that fall into the following categories are required to have Food Safety Supervisors (FSS).

- **Category one businesses** - handle unpackaged high-risk food and then serve it to the customer as ready to-eat food. Make foods like salads, sandwiches, curries, pizza, sushi, meat dishes, pastas, soups. Includes businesses such as restaurants, takeaways, bakeries, mobile food vendors, caterers and cafes.
- **Category two businesses** - are retail businesses who minimally handle, but don't make unpackaged high risk ready-to-eat food and sell it to consumers.

The FSS should be in a position to oversee food handling and must be involved in the food handling operations to make sure the business is handling food safely, so if something goes wrong, food is not served to consumers.

The FSS must be reasonably available to advise and supervise each food handler for the event and must hold certification from a registered training organisation valid in the past 5 years.

The certificate must show the FSS has completed the required units for the FSS course including: SITSS00069 – Food Safety Supervision Skill Set (units SITXFSA005 & SITXFSA006) or SIRRFSA001 – Handle food safely in a retail environment unit. List of training providers for Food Safety Supervisors is available from the SA Health website.

This requirement DOES NOT apply to one-off fund-raising events run by charity / non-for-profit organisations.

TEMPERATURE CONTROL

Potentially hazardous foods need to maintained at the following temperatures during transportation, storage and display.

5°C or below OR 60°C or above

Where this may not be possible or practical (ie. during food preparation or short-term display) - use the 2 hour / 4 hour rule as a guide. The 2 Hour/ 4 Hour Rule tells you how long freshly potentially hazardous foods, can be safely held at temperatures in the danger zone; that is between 5° C and 60° C.

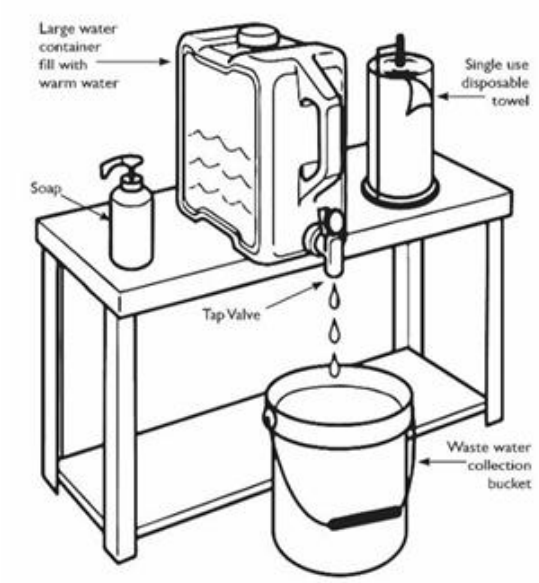
For up to 2 hours	**Ok to use or refrigerate at 5°C or less**
Between 2 and 4 hours	**Use the food immediately, cannot be refrigerated**
Over 4 hours	**Throw the food out.**

Note: These times relate to the total amount of time that the food is out of temperature control. If this guide is used, it is a requirement that it can be sufficiently demonstrated through the use of records, procedures or other means.

HAND WASHING FACILITIES

Hand washing facilities must be available wherever food stalls carry out any handling or preparation of unwrapped or unpackaged food. The use of alcohol based gels for food handlers is not an acceptable alternative.

A relatively easy way to meet the hand washing facility requirements in food premises of a temporary nature (where there are no permanent facilities is to provide a hand washing resource like the one diagram) in the food handling area.



Remember you'll need:

- 10-20L container with warm water
- Paper towel
- Hand soap (pump bottle)
- Bucket to collect wastewater

THERMOMETERS

A digital probe-type thermometer is required to be provided whenever potentially hazardous foods are stored, handled or displayed, to enable compliance of temperature control requirements.

FOOD STORAGE, DISPLAY AND TRANSPORTATION

All food (that is not self-service) must be enclosed, contained or wrapped to protect it against contamination.

- Store potentially hazardous foods in iced foam boxes, eskies or refrigeration units
- Adequately pre-heat (or cool) all display units before placing food into them.

CLEANING AND SANITISING OF WORK AREAS AND EQUIPMENT

Provisions must be made to ensure that an appropriate level of cleanliness can be maintained throughout the day. It is important to “clean as you go”.

- Ensure access to hot soapy water and clean rinse water for the cleaning of utensils and equipment
- A spray food-grade sanitiser must be available to effectively sanitise benches, cutting boards, thermometer, utensils after they have been cleaned.

FOOD LABELLING

Pre-packaged food for retail sale at food events must be labelled. The labels must identify the food, ingredients, presence of allergens, safety information, business address. The requirements for food labelling are set out in the Food Standards Code, Chapter 1.

FURTHER INFORMATION

The information contained herein is intended as a guide. For further information in relation to this document or any associated matter, please contact Council’s Environmental Health Officers on 8405 6940.

Environmental Health Officers conduct regular inspections of food stalls to ensure they are complying with the Food Safety Standards. Penalties for non-compliance with the *Food Act 2001* can result in penalties such as fines up to $500 for individuals and $2,500 for companies per offence.

Additional information on your legislative requirements and safe food handling can be found at the following websites:

Food Act 2001 - legislation.sa.gov.au
Food Safety Standards - foodstandards.gov.au
SA Health - sahealth.sa.gov.au
PAE Food Safety Checklist for event stall holders