

# Temporary Food Premises Information for Operators



**Proprietors of temporary food businesses must comply with food safety practices for the duration of their business operation.**

## What is a Temporary Food Premises?

Temporary premises are food businesses set up for a short time for a specific event such as a fete or festival. Temporary food operators must comply with food safety practices for the duration of business operation.

Food safety standards apply to a food business that is involved in handling of food intended for sale. Copies of the Food Safety Standards are available from the City of Adelaide or at [foodstandards.gov.au/code](http://foodstandards.gov.au/code)

## Information for Event Organisers

When organising or coordinating events that include temporary food premises within the City of Adelaide, please ensure you provide the following:

### Public Toilets

Adequate toilet facilities must be provided for the number of expected attendees.

Regular cleaning and maintenance of facilities and their surroundings must occur.

Toilets must contain hand washing-facilities including soap, running water and hand drying.

### Waste and Food Disposal

Provide adequate receptacles (with lids) for:

- Solid waste
- Waste water and oil

Ensure waste is collected and disposed of appropriately.

Note - Waste water must not be disposed of on the Park Lands, in stormwater drains or in any other waterway.

### Dust control

Implement dust reduction measures to reduce food contamination (ie use of water trucks, rubber matting, etc).

### Acceptable Food Handling Practices

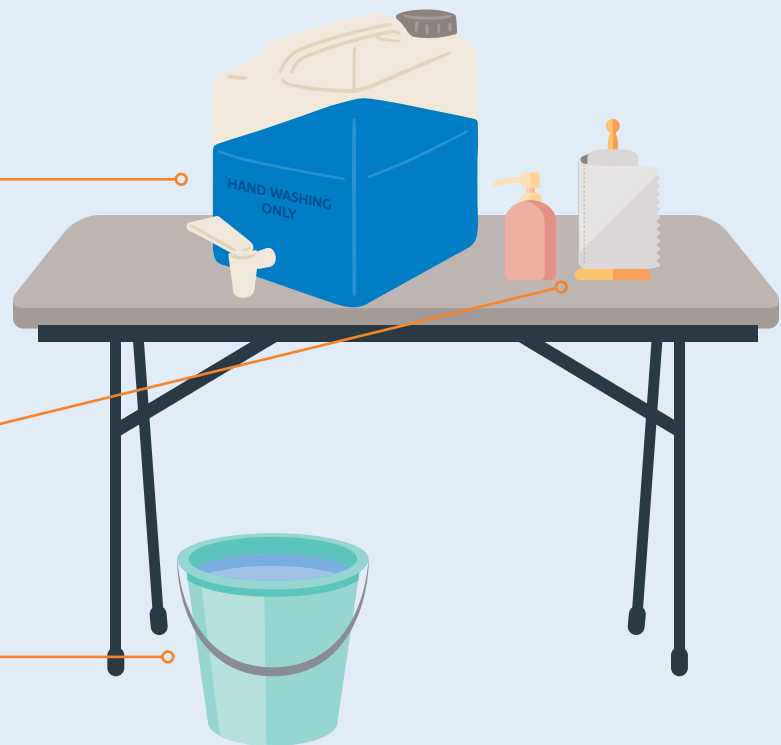
- Food handlers and service staff must have adequate skills and knowledge in food safety and hygiene.
- Potentially hazardous foods must be kept hotter than 60°C or colder than 5°C during storage and display.
- Food handlers must be able to control, maintain and measure the temperature of potentially hazardous food. Ensure there is a probe thermometer available for this purpose.
- Pre-cooked food must be rapidly heated to 60°C or above before being put in a hot food display unit (ie bain marie) and/or being served. Note: ensure the bain marie is heated beforehand.
- Food in storage must be protected from potential contamination (ie covered, stored in food grade containers and off the ground).
- Food on display must be protected from potential contamination (ie pests and germs). Ensure all food is covered or protected by a physical barrier.
- If potentially hazardous foods are found outside temperature control, food handlers must be able to demonstrate approved time/temperature techniques (ie 2/4 hour rule).
- Eating/drinking utensils and food handling equipment must be protected from contamination.
- Clean drinking water must be supplied for cooking, cleaning, hand-washing and sanitising.

## Hand-washing facilities

Container of sufficient size (eg 20 litres) with tap and clean water (warm running water is best)

Liquid soap and paper towels

Container for waste water. The waste water is to be disposed of appropriately (eg sewer or removed from site and must not enter stormwater/waterways)



### Hand-washing

Food handlers must wash their hands:

- Before handling food (even if hands were washed after using the toilet)
- After smoking
- After using the toilet
- After eating
- Immediately before working with ready-to-eat food
- After handling raw food
- After touching face, hair or open wound.

Antiseptic gels are not suitable means of hand-washing.

When changing gloves note: Gloves should be changed as often as hands should be washed.

### Cleaning and Sanitising

All food stalls must have a food grade sanitiser available on site.

All food contact surfaces must be cleaned to remove visible dirt then sanitised with a food grade sanitiser. This includes utensils, equipment and benches.

You may choose to have spare utensils so you can swap clean for dirty during food service.

If required, dishwashing facilities must be available for cleaning and sanitising purposes.

### Health of Food Handlers

Current and recently unwell food handlers must not handle food.

### Thermometer

Food stalls must have a thermometer that can accurately measure the temperature ( $\pm 1^{\circ}\text{C}$ ) of food during display, storage and processing. Ensure when probing foods the thermometer is sanitised between uses.

### Remember

Environmental Health Officers (EHOs) are here to help. If you are unsure of any of the information supplied or have any questions, please call us on 8203 7405. EHOs routinely carry out inspections of temporary food businesses during operation.

Should an EHO observe any contravention of the Food Safety Standards during an event you may be required to take immediate action to rectify the contravention, which may include:

- Discarding food which is out of temperature control.
- Removal of equipment which may render food unsafe or unsuitable.
- Preventing the sale of food until hand-wash facilities are set up or a thermometer is available.

Contravention of the Food Act 2001 and/or Food Safety Standards may result in formal action being taken against you. This may include an improvement notice, prohibition order or expiation notice.

This fact sheet was prepared in August 2019 to assist businesses in complying with the Food Act 2001 and Food Safety Standards.

For further information visit [cityofadelaide.com.au/health](http://cityofadelaide.com.au/health)