

FACT SHEET

Guidelines for Good Hygiene at Food Stalls

Food stalls

There are two types of food stalls as follows:

A food stall operated by a charitable or non profit making organisation to raise funds:

The Food Hygiene Regulations 1974 specifically exempt these stalls from complying with the requirements of a food premises or commercial food stall. However there are some simple rules to ensure that safe food is supplied to the public. Information on these is provided on the attached sheets entitled "Planning a B-B-Q or Sausage Sizzle" and "Planning a Cake Stall or Food Stall".

A food stall as a commercial venture.

Commercial stalls are required to be licensed by a Local Authority and food vendors are requested to ensure that the following requirements are adhered to:

Pre-event Preparation

- Any food sold for private gain must be prepared for sale in a registered kitchen (as far as possible) and sold from a mobile shop or from a stall approved by the Napier City Council.
- Food must be prepared as close as possible to the time of the event. If prepared the night before, all readily perishable food must be refrigerated.
- Food must be transported and stored on site in covered containers and cold-stored in a refrigerator or chilly bin at less than 4°C or hot-stored above 65°C
- The person serving food should not ideally handle money and food at the same time. If this cannot be achieved, stall holders will need to discuss alternative arrangements with an Environmental Health Officer.
- All stalls must provide adequate protection for any food that is likely to be contaminated by adverse weather (for example wind-borne dust, rain). Suitable protection may be achieved by tents, awnings or other suitable devices. The suitable protection must be approved by the Environmental Health Officer.
- All food products are to be suitably covered, stored and displayed so as to prevent any likelihood of contamination (for example from flies).
- People handling food must wear appropriate protective clothing to protect the food from contamination by their ordinary clothes and/ or hair.
- Food handlers suffering from an enteric illness or any condition which causes a discharge of pus or serum from an exposed area of skin must be prohibited from handling food.

During the event

- Actual preparation of food at the event, as distinct from cooking must be kept to a minimum.
- Adequate refrigeration is to be provided for all food of a perishable nature.
- Ensure that all hot food is placed in a food warmer after cooking, or served immediately. Keep readily perishable food hot (above 60°C) or cold (at 4°C or less).
- Hand washing facilities are to be provided. A suitable supply of hot water is to be available at all times, for the purpose of washing hands.
- People handling food must take care to regularly wash their hands. Keep a good supply of protective gloves available.
- Food must be stored at least 450mm off the ground.
- There must be some form of cleanable ground covering within the food stall.
- Facilities for wastewater disposal are to be available.
- Tongs are to be provided and used.
- Suitable refuse receptacles are to be provided.
- The preparation of food in the open air is not generally permitted.

KEY POINTS:

- Food handlers must wear protective gloves.
- Dispose of refuse appropriately on the same day.
- All food must be stored appropriately to avoid contamination

General

- Stall holders are required to have ready access to toilets and to hot water for the washing of hands and cleaning of utensils.
- All rubbish generated by the activities at the cooking area and at the venue in general must be kept tidily in bins with lids and collected and removed from the site at the end of the day.
- Any stall found compromising hygiene standards may be required to close