

SAFE FOOD AT STALLS

THIS LEAFLET CONTAINS INFORMATION TO HELP YOU:

- **Prevent illness caused by selling unsafe food**
- **Meet Local Council Health requirements**

WHAT SORT OF FOOD CAN I SELL

Preferably only sell those foods that have low food safety risks avoiding complex foods that require chilling or cooking. The food must have been bought, stored, prepared, cooked and transported safely. Foods prepared at your stall should be sound with simple, thorough processing to produce safe food for serving.

HOW DO I KEEP FOOD SAFE

Bugs grow best between **4°C** and **60°C** (the "**danger zone**") so display and store readily perishable food outside this temperature range - either really cold or really hot.

IMPORTANT

Really cold food really is **below 4°C** at all times
Really hot food is above **60°C** at all times
Reheat food to cooking heat (**above 75°C in middle of food**)
to kill off any bugs in the food

BUYING FOOD FOR YOUR STALL

- Buy only as much as you need the morning of or the day before the event (don't have food hanging around to risk contamination and bugs growing)
- Check expiry dates on all perishable foods to make sure they are in code
- Don't buy damaged packs or cans (damaged packaged can lead to bad food)
- Obtain food from an approved source such as a supermarket (bad food bought becomes your problem)
- Don't keep perishable foods over for use the following day (chance for bugs to grow)
- If in doubt better to throw it out (your business could be stuffed if customers get ill from your food)

PREPARING (AND STORING) FOOD FOR YOUR STALL

Any storage and/or pre-preparation and cooking of food must be carried out on premises that have been approved by the local Council's Environmental Health Officer. If you are proposing to use a non-commercial kitchen please also refer to the requirements for an Approved Support Base.

- **Wash and dry your hands thoroughly** (this takes about one minute) using soap, hot water and a nailbrush. Dry hands using paper towels, never use your apron or tea towel.
- Keep raw and cooked food items **separate (raw foods have bugs)**
- Keep one knife and chopping board for raw meats and another set for other foods, to avoid **cross-contamination**
- Thaw frozen food in a fridge rather than at room temperature so bugs can't grow
- Cook meat thoroughly (at least 75°C in the middle) – it is particularly important to check chicken temperature using a probe thermometer
- Wash all fruit and vegetables thoroughly to remove bugs and chemical residues – this is especially important for foods eaten as purchase without further washing/cooking by the customer.

TRANSPORTING FOOD TO YOUR STALL

- Keep food out of the **danger zone (below 4°C or above 60°C)**.
- Keep raw meat (including poultry/fish and other raw seafood) in sealed containers, separate from foods that are ready to eat
- Put foods in clean covered containers or wrap in food grade cling-film

(STORING AND) SELLING FOOD AT YOUR STALL

- Protect the food from elements eg direct sunlight, wind, dust and rain and also flies, birds, animals and bugs
- Keep food out of the **danger zone (below 4⁰c or above 60⁰c)**.
- Keep food covered with plastic wrap or in containers
- Keep food and associated items at least 600mm above the ground
- Use clean tongs/utensils for serving
- Keep raw and cooked foods separate
- Use separate equipment/utensils for raw and cooked food
- Food contact surfaces to be smooth, impervious and easily cleaned
- Allocate tasks to prevent cross contamination eg one person handles money, the other does the food.

HAND WASHING/CLEANING

- There must be adequate facilities (running water, liquid soap, nailbrush and paper towels).
- The picture shows a satisfactory hand-washing setup comprising a 20 litre container of cold water on a chair with tap draining into a bucket (so you can wash your hands in running water which is better than just in a bowl).
- Also bring hot water which should be a minimum 2 litre thermos if you need to wash any greasy items or if you need warm water to wash your hands.
- Depending on the nature of the event, consideration will be given to practical alternatives.
- Also bring enough utensils to last the event duration and to cover lack of washing facilities.
- To clean food contact surfaces you can use proprietary food surface cleaners that are in a plastic bottle with spray nozzle. This can be used to wipe food contact surfaces (use paper towel) but large particles/visible soiling must be removed first and any remaining solution should be rinsed and the surface dried before re-use.



HOW CAN I MAKE SURE I AM HANDLING FOOD SAFELY

- Complete a food hygiene training course such as the Council's **Safe Food Handler Award**
- If sick (vomiting or diarrhoea in the last 48 hours) don't handle or prepare food
- Start with a clean body and wear a clean apron or smock over your street clothes
- Tie your hair back or better still wear a cap, keep finger nails short and clean
- Wash your hands often, and **always** after using the toilet, handling rubbish, blowing your nose or whenever hands are dirty or soiled and **always** before handling foodstuffs.
- You may choose to use disposable plastic food grade gloves but these do not replace the need for you to have clean hands. Gloves must be changed as often as you would wash your hands. Approved hand sanitisers are also recommended for use but these do not replace hand washing to clean your hands.

Following these simple guidelines will help you manage the risks to ensure the safety of the food you sell and keep your customers coming back for more.

FOR MORE INFORMATION:

Bob Askew, Senior Environmental Health Officer Nelson City Council
Direct Dial Phone 03 539 5502

FOOD STALLS - SUPPORT BASE USE

To ensure the use of support facilities for food stalls meet minimum legal requirements and that otherwise all food storage and/or pre-preparation is carried out with good food safety practices the Nelson City Council requires that all such support facilities are certified as an 'Approved Support Base'.

Approval may require further verification and/or an inspection to be carried out to ensure that the premises are suitable for the types of foods and food processes that you are intending to undertake.

If your support base is not a kitchen of a registered food premises or if you don't have a registered food safety programme for the food process then you may not be permitted to use the premises for food storage and/or production

Nelson City Council has however provided for an exception to use a non-registered premises for the storage and/or pre-processing of low risk foods* where such foods are sold at a food stall.

*Note that 'low risk' means non-readily perishable foods, such as jams and pickles, cakes, pastries (non-dairy), biscuits, sweets, breads and also includes drinks such as tea and coffee, juices and milk shakes and also some vegetarian type foods.

What support facilities do you use/propose using? Tick ✓ choice:-
None Required <input type="checkbox"/> (all foods are pre-purchased and any processing is undertaken at my food stall)
I Propose to use Registered Food Premises being:
Commercial Kitchen <input type="checkbox"/> Other <input type="checkbox"/> (use of other areas subject to specific approval)
I Propose to use Unregistered Premises:
Home Kitchen* <input type="checkbox"/> Other <input type="checkbox"/> (use of any other premises subject to specific approval)
Address of facility to be used:
.....

*If you propose to use a home kitchen you will need to confirm the following:

1. I am the legal occupier of the dwelling which has the home kitchen which is proposed to be used and the kitchen is well designed and suitable for food processing for sale;
2. I agree to allow my home kitchen to be inspected by a Warranted Council Environmental Health Officer any reasonable time;
3. I agree to remove any materials that may contaminate food and to thoroughly clean all food contact surfaces before I prepare any food that is for sale in my home kitchen and I agree that foods I store and/or pre-prepare will only be low risks unless specifically approved in writing by a Council Environmental Health Officer;
4. I agree to only use my home kitchen for pre-preparing food for my food stall when it is not being used for any purpose and that it will be kept clean and hygienic when so used;
5. The foods which I store and/or pre-prepare will only be sold at my food stall that is operating within the Nelson City Council area;
6. All food to be sold shall be stored in suitable food grade containers/wrappers and all perishable foods shall be kept chilled at or below 4⁰c prior to processing and/or sale at my stall.

In agreeing to the above requirements I further agree and understand that if I am in breach of any of the above conditions that my approval to use my home kitchen may be removed.

Signed: _____ Date: _____

Print name: _____

Note that the inspection fee for inspection for an Approved Support Facility is \$75.00 (inc GST). Any Certificate of Approval is specific to the stall holder and property occupier and cannot be transferred to any other person and/or premises.