

Temporary food premises

If your business sells food at temporary events like markets, you need to meet the same food safety requirements as other food businesses, regardless of the size of your business or how often you sell food.



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What are temporary food premises?

Temporary food premises are structures that are:

- used to sell food at occasional events like a fete, market or show
- dismantled after the event, like a stall, tent or barbeque stand.

They can also include parts of structures or land, and permanent structures not owned or leased by the business and used occasionally (e.g. a community hall).

What are the requirements?

Food businesses using temporary premises must comply with the Food Standards Code, including:

- [Standard 3.2.2 - Food Safety Practices and General Requirements](#)
- [Standard 3.2.3 Food Premises and Equipment](#)
- [Part 1.2 - Labelling and Other Information Requirements](#)

Getting started

- before you start your business you must notify your local council
- charities and community groups may not need to notify if only low-risk food is sold – check with your council

Food safety skills and knowledge

- everyone in your business who handles food needs to know how to keep it safe to eat
- you or someone in your business may need formal training e.g. a certified food safety supervisor – check with your local council
- fundraising events selling only low-risk foods (e.g. canned drinks, packaged lollies) or food that is cooked on-site and eaten straightaway (e.g. sausage sizzle) may be exempt from training
- regardless, all food handlers must meet health, hygiene and other food safety standards requirements

Premises design

- the temporary premises where your food is handled should be designed and fitted out to handle food safely and avoid contamination
- see the diagram for a guide to stall design - check with your council to be sure

Prevent contamination

- protect food at all times from pests, dirt, animals, chemicals, waste and people
- keep food contact surfaces like table tops, utensils and containers clean and sanitary
- wash and dry hands thoroughly before handling food
- do not handle food if you are sick
- keep raw foods separate from ready-to-eat foods – e.g. use different cutting boards, store raw food away from ready-to-eat food
- use food-safe containers and wrapping
- use a drinking-quality water supply

Safe food temperatures

- potentially hazardous foods (e.g. food that contains meat, egg and dairy) must be kept cold (5°C or colder) or hot (60°C or hotter) during receipt, storage, display and transport
- prepare food quickly to minimise time out of the fridge
- cook food to safe temperatures (e.g. 75°C for poultry and minced meat)
- cool cooked food quickly to store in the fridge and within required timeframes
- know the critical limits for safety (e.g. acidity, water activity) for the processes you use

More information

Safe Food Australia, a guide to the food safety standards in Chapter 3 of the Code, covers temporary premises in Appendix 9. The guide and more InfoBites are available at www.foodstandards.gov.au/safefood or email information@foodstandards.gov.au.

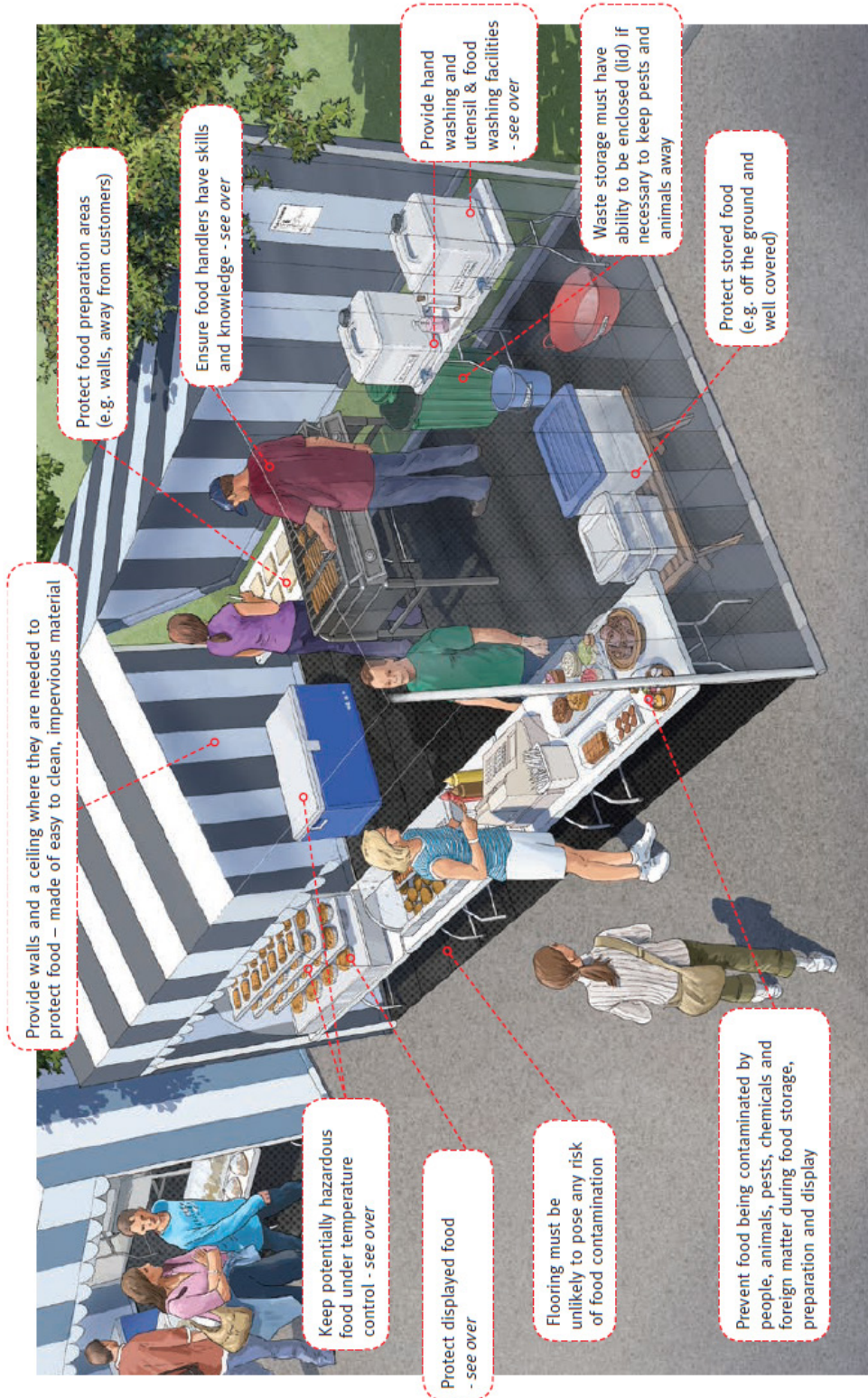
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GUIDE FOR THE DESIGN AND OPERATION OF A TEMPORARY FOOD PREMISES (STALL)



This document is for guidance only and is not legally binding. Each premises will be assessed on its own individual food safety risks by the relevant local enforcement agency. Other requirements may also apply (e.g. LPG use, fire control, waste disposal) – seek advice from your local enforcement agency.

Image courtesy of City of Gold Coast

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Food handlers

- Ensure food, utensils and food contact surfaces are not contaminated by hands, hair, jewellery, wounds, coughs, etc.
- Must have skills & knowledge in food safety and food hygiene matters
- Exposed wounds covered with waterproof covering
- Avoid unnecessary contact with food by using utensils or gloves
- Hands must be washed whenever they are likely to contaminate food
- Clean person, attire and habits
- No smoking in stall
- Money and food handled separately

Uensil and food washing facilities

- Container of sufficient size (e.g. 20 litres) with tap and potable water
- Hot water and/or food grade chemical sanitiser for sanitising if needed
- Provide separate washing and rinsing containers for food and for utensils, as needed
- Container of sufficient size (e.g. 20 litres) with tap and potable water (warm running water is required unless written approval from enforcement agency)
- Liquid soap and paper towels
- Container for waste water. The waste water is to be disposed of appropriately (e.g. to sewer or without risk of entering stormwater/waterways)

Temperature control of potentially hazardous food

- Cold food – ensure 5°C or below
- Hot food – ensure 60°C or above
- Check food temperature with thermometer (accurate to +/- 1°C)

Please seek advice from your local enforcement agency if planning to use an alternative to appropriate temperature control for display of potentially hazardous food.

Food display, single use items and condiments

- Protect displayed food from contamination (e.g. using lids, cling wrap or sneeze barriers)
- Protect single use utensils from contamination (e.g. store handle up) and do not reuse
- Clean the outside and top of dispenser bottles and do not top-up bottles
- Provide separate serving utensils for each self-serve food

Image courtesy of City of Gold Coast