

## **FOOD STALLS / MOBILE FOOD VANS**

Under the Food Act 2003, all food handling businesses including food stall holders at temporary, periodic markets in NSW are required to notify the NSW Food Authority of their business details.

However, food handling businesses which are directly licensed by the NSW Food Authority are exempt from the notification process.

The NSW Food Act 2003 may be viewed at the following website:

[www.austlii.edu.au/au/legis/nsw/consol\\_act/fa200357/](http://www.austlii.edu.au/au/legis/nsw/consol_act/fa200357/)

All food stall operators can register their business details with the NSW Food Authority.

Regular stallholders can register their business via the NSW Food Authority's notification website at:

[www.foodnotify.nsw.gov.au](http://www.foodnotify.nsw.gov.au)

Market organisers are responsible for the registration of all casual stallholders prior to their operation of any such stall. Note: The only exception from registration with the NSW Food Authority for food stalls involves food stalls run by charities and community groups which are holding a fund raising event that is not for profit.

Temporary food outlets must also comply with Council's -

- (a) Food Premises Code;
- (b) Temporary Food Premises Code; or
- (c) Food Vending Vehicles Code, as applicable.

Copies of Council's Food Codes are available from Council's Regulation & Enforcement Division (Health and Ranger Services Section).

The hygiene and food safety requirements are available from Food Standards Australia New Zealand in the form of a book entitled "Safe Food Australia, A Guide to the Food Safety Standards". This document may be downloaded from the FSANZ website at [www.foodstandards.gov.au](http://www.foodstandards.gov.au)

All take away foods must be prepared for immediate sale and consumption unless a food warmer or cold food display is provided. Particular attention is drawn to the requirements for keeping food out of the food danger zone by storing at a temperature of 5° C (cold food) or less or at 60° C or more (hot food).

Raw food waiting cooking and foods which have been cooked shall not be displayed outside the stall.

Cooking and heating equipment shall be contained within the stall and not within the reach of the general public. The cooking area is to be kept free of dust borne contamination and droplet infection. All food stored inside the stall shall be stored at least 750mm above the ground and in covered or enclosed containers.

Food shall not be displayed so as to be openly accessible by the public. A physical barrier shall be provided by means of sandwich display type counters, Perspex glass guards and / or clear Perspex siding to the stall.

Takeaway food stalls shall provide appropriate screening or shielding of the stall, in order to protect food from direct sunlight. All pre-packed foodstuffs shall be labelled in accordance with the provisions of the Australian New Zealand Food Standards Code Chapters 1 and 2.

An adequate supply of potable water is required to be available for all stall holders, including food outlets. Inspections of stalls are conducted by Council's officers from the Regulation and Enforcement Division on a regular basis, in order to ensure compliance with the food safety and hygiene standards.

The gas installation on any food vehicle shall be installed by a licensed gasfitter. The installation shall comply with the appropriate provisions of Australian Standard AS 1596 – 1997 Storage and Handling of LP Gas and Australian Standard AS 5601 – 2000 Gas Installations.

A fire extinguisher (5.5 kg carbon dioxide) and a fire blanket (1800 mm x 3200mm in dimension) shall also be provided at a convenient location within each takeaway food stall.