

ENVIRONMENTAL HEALTH

TEMPORARY FOOD STALLS

TOOL KIT

VOL 3



Market Food Stalls: Registration, Setup and Operation

Introduction

To ensure safe and suitable food is sold to the public, it is a requirement that all food premises register their stall and comply with key legislation. Market stalls can pose a high risk to consumers if all food safety measures are not followed.

Legislation

Northern Territory Food Act 2004

Outlines food for sale must be both safe and suitable for human consumption. This is achieved by adopting the *National Food Safety Standards*, which outline the rules for how food premises must be designed, maintained and operated.

National Food Safety Standards

National Food Safety Standards were introduced to help ensure the quality and safety of food sold in Australia. These standards apply to all food businesses including temporary food stalls. All proprietors have a legal duty of care to ensure any food provided to the public has been prepared and handled safely.

New Registration

When opening a new market stall the proprietor must complete an '**Application for registration**' form.

Once the form has been received an EHO will contact the proprietor so that a pre-opening inspection can be completed at a time arranged. At this inspection you will need to have ready the following;

- Stall Set up
- Home Kitchen
- Food Grade Sanitiser
- Digital Thermometer and Alcohol Swabs
- Handwashing Facilities
- Food Transportation devices

Routine Inspections

Legislation requires Environmental Health to monitor the standard of all food businesses. This is achieved through routine inspections. Inspections of the premises where food is stored and prepared occur annually and spot inspections are carried out on market stalls throughout the year.

The Role of an Environmental Health Officer (EHO)

The main role of an EHO is to ensure that food safety is maintained and to prevent the occurrence of food related illness within the community. An EHO has the Right of Entry and Power to inspect all food premises. Officers can enter the premises at any time on display of ID card and they are not required to notify the owner/proprietor of their visit.

EHO's can perform the following:

- ensure that food premises meet all obligations under the legislation
- give advice on structural and design principles for food premises
- take evidence (eg photographs) and prosecute for breaches of the law
- collect samples of food from the premises that the EHO deems suspect
- serve written notices for breaches of legislation

Routine Inspection

An EHO inspects the following areas:

- food receipt
- storage
- processing
- display
- packaging
- transportation & distribution
- recalls/food disposal
- health, hygiene & knowledge
- premises hygiene

Failure to Comply

Failure to comply with the Food Safety Standards or any of the conditions of registration may result in any of the following enforcement actions:

- an inspection of the premises
- a letter being issued requiring action or work to be conducted
- an improvement notice issued requiring action to be taken or work to be conducted
- a prohibition notice issued, which can only be removed when the Environmental Health Officer is satisfied with the business
- suspension of registration
- cancellation of registration prosecution

Home based Food Business

All markets stores will now be categorised by an EHO according to the processing being carried out at home. This is done to;

- Determine the inspection frequency
- What foods can be prepared by business. (refer to table)

Level of Home Based Food Businesses

Level	Type of business	Inspection Frequency
1	Fruit and vegetables	2 years
2	Storage of equipment	
3	Basic food preparation for markets and major events	1 years
4	Full food preparation and cooking for markets and major events	
5	Full event catering	

Level 1

- Level 1 includes only stalls that are selling whole fruits and vegetables.
- Some minor processing can be allowed at the discretion of EHO. (Cutting of fruits and vegetables on-site at markets)

Level 2

- Level 2 includes stalls that store pre-packaged foods, soft drinks and equipment
- All food preparation and cooking is carried out on-site at the markets

Level 3

- Level 3 include any basic food preparation in a home kitchen
- These types of processes include cutting of meats, vegetables, fruits and production of any sauces
- Packaging of pre-packaged foods

Level 4

- Level 4 include all food processing actions of meats, vegetables and fruits
- All cooking processes completed at home. Some example are curries and lamb shanks

Level 5

- Level 5 includes home based catering that trade at markets and other major events or private functions providing food for more than 50 people
- A food safety plan will be required at this level and can be developed with the proprietor and EHO
- Please note that if businesses wish to trade at a major event and a market, 2 stalls must be inspected and registered with our department

Home based Kitchen Fitout

Domestic Kitchens are allowed to be used for commercial food operations such as the preparation of food for market stalls. There are certain fit-out requirements that must be complied with.

Kitchen Fit Out

- Smooth, sealed, impervious surfaces are required in the preparation areas, including floors, walls and ceilings.
- The food processing area must be of sanitary condition in order to produce safe and suitable food.
- The food preparation area must be clear of any house hold items not required in the processing of foods.
- A double bowl sink must be provided.
- A designated hand wash basin with hot and cold water through a single outlet must be identifiable and have a supplied with soap and paper towel.
- A dishwasher is an acceptable method for cleaning and sanitising of utensils and containers.
- Any light fitting in the preparation area requires a light cover.
- Pest control must be carried out including window fly screens, door weather stripping and filling all gaps in walls.



Figure 1 - Nice Kitchen

Storage

- Food for the market stall must be stored in separate areas from domestic food. This includes separate cold storage in fridges and freezers and dry store areas from all domestic foods.
- Utensils used for the markets must be stored separate from those used for domestic purposes.

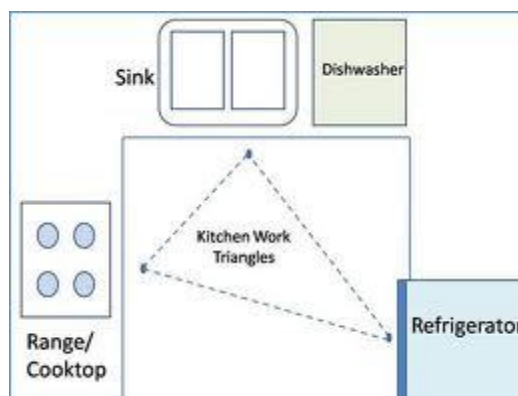
- A clean protected area must be provided for all packaging.

Must Have

- A food grade sanitiser for sanitising food contact surfaces and utensils.
- A digital probe thermometer to monitor temperatures in fridges and while cooking.
- Alcohol swabs to clean digital probe thermometer.

Children and Pets

- Children and pets are not allowed in the preparation or processing areas while food is being prepared for sale. They should also be excluded from food and equipment storage areas.



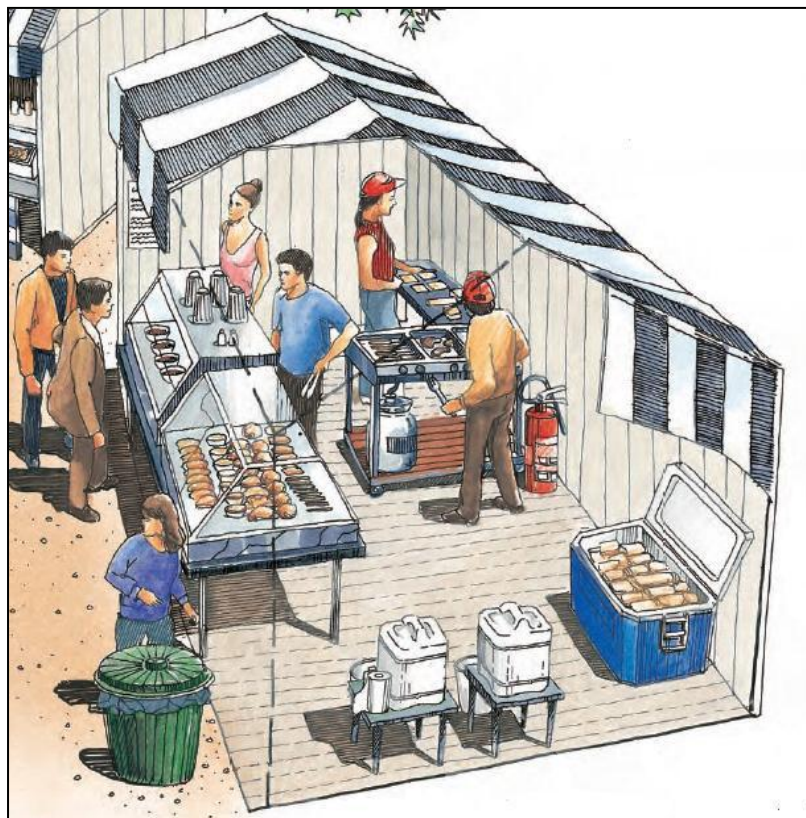
Example of kitchen fit out.

Onsite market stall layout

- Container to catch used waste water.

What you need

- Display your food business registration certificate
- Food Grade Sanitiser
- Digital Probe Thermometer, alcohol swabs and record booklet
- Cold storage to keep cold foods below 5°C
- Hot Bain Marie to keep hot foods above 60°C
- Hand washing Facilities, including soap and paper towel
- Utensil washing containers
- Cooking utensils and equipment
- Serving utensils
- Cleaning equipment
- Garbage bins



Hand Washing

What you need!

- Minimum of 20 litre capacity water container with tap clearly labelled hand washing only.



Remember to wash your hands

- Between different preparation and cooking steps
- After handling money
- Meeting friends and family
- After going to the toilet
- After having a break
- After handling rubbish
- After smoking

For effective hands washing





Step 1 - Apply cleaning agent and rub briskly using a circular motion. Create a lather.



Step 2 - Interlace the fingers and rub briskly.



Step 3 - Do the back of each hand.



Step 4 - Use a 'monkey grip' and rub briskly



Step 5 - Rotational rub of right thumb and vice versa.



Step 6 - Rub backwards and forwards with tops of fingers in the palms of your hands.

Cleaning and sanitising

What to Sanitize

- All benches and surfaces that food touches
- All utensils that touch food: chopping boards, knives, spoons, blenders, tongs and other equipment



What sanitiser to use

- Commercial grade sanitiser (ensure directions on back of bottle is closely followed)
- Bleach 4% (1 teaspoon of bleach to 4 litres of water)



SIX STEPS TO EFFECTIVE CLEANING AND SANITISING

1	Pre clean	Remove dirt and food by sweeping, scraping, wiping or rinsing with water
2	Wash	Use warm water and detergent. Soak if necessary
3	Rinse	Rinse off detergent and any remaining food or dirt
4	Sanitise	Sanitise to eliminate/reduce micro-organisms to safe levels
5	Final rinse	Rinse off sanitiser (if necessary)
6	Dry	Air dry, use a single use towel or clean tea towel

Washing of dishes

If any containers are to be reused they must be washed and sanitised before reuse. Proprietors should aim to have adequate amounts of fresh containers to last the day.

3 containers of water at markets

- Remember only minimal items to be washed onsite at the markets
- 1st soapy water
- 2nd fresh water
- 3rd water with a cap of Sanitiser
- 4th air dry rack



Temperature Control

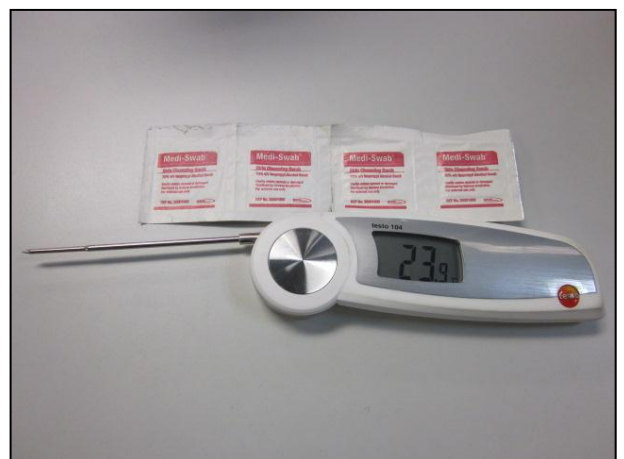
Ensure probe thermometer is working by calibrating in ice water 0° degrees and boiling water 100° degrees.

How to take a temperature

- Use alcohol swab to sanitise the probe
- Place probe into the food to get core temperature
- Wait for numbers to stabilize
- Remove probe and clean with alcohol swab

What to monitor and required temp's

- Fridges, iceboxes and cold bain maries (below 5° degrees)
- Hot bain maries and hot boxes (above 60° degrees)
- During cooking procedures
- During cooling of foods



Record keeping (example)

Market: Mindil Beach Markets

Date 12/6/2012

Food type	Time	Temperature	Hot or Cold	Storage	Who took temp
Chicken (raw)	10am	4.2°C	C	Fridge	John
Rice	11am	67°C	H	Hot bain marie	Kelly
Beef Stir fry	3pm	65°C	H	Hot bain marie	Steve
Chicken satay	3pm	4.2°C	C	Fridge	Jo

Cross Contamination

Raw and cooked foods

- Ensure all raw foods are stored separate from cooked and ready to eat foods, in the fridge, and iceboxes
- Use separate utensils and chopping boards for raw and cooked and ready to eat foods
- Wash your hands in between handling raw and cooked foods
- Sanitize between preparation stages



Ice in cold storage units

- Ice used for storage must not be used as an ingredient



Storage of food at markets and at home

- Ensure lids are on containers of food in storage
- Ensure food is stored in small portions for easy access and defrosting
- Ensure food is identified using a used by date or packaged date when storing of food
- Ensure storage areas are clean and maintained



Defrosting of potential hazardous food (PHF)

How to defrost safely

- Plan ahead
- Defrost all PHF under temperature control at all times.
- Protect from contamination

How to defrost

- In a fridge
- In a cool room
- Use a microwave on low.

How not to defrost

- In a sink
- In a container full of water
- Outside of temperature control



Transport of food

All potentially hazardous food such as chicken etc must be transported in cool boxes and maintained below 5° degrees. Iceboxes should be of high quality to ensure they are adequately sealed. Ensure adequate amount of ice is purchased for transporting and storing food during the market day.

Water supply

Only water fit for human consumption (potable) may be used within a food premises. If water for a market is provided from a home residence that is not connected to mains water

it must be tested by an accredited laboratory. A copy of the water testing will be required with the application to register food business. Further information on water testing can be sourced from Fact Sheet 415 on the environmental health website.

Waste

Rubbish should be stored during trade in a manner that protects it from pests such as ants, fly's and large animals. It should also be kept out of the sun to prevent reduce poor odour's. Following trade it is the responsibility of the stall owner to remove all rubbish from the site.

All waste oil must be placed into oil containers and disposed of through licensed waste contractor.

Waste water should be collected in sullage tanks and disposed of through a trade waste agreement. Please note the disposal of waste water into rural waste water systems might result in the system failing.