



## MINIMUM HEALTH STANDARDS FOR STORAGE, PREPARATION, DISPLAY AND SALE OF FOOD FOR A FOOD STALL

1.	A current Certificate of Registration as a Food Business (unless exempt) and a stall number must be prominently displayed on your stall.
2.	Adequate hand wash facilities are required to be provided to each stall where food preparation, including the cutting of fresh fruit and vegetables, is carried out. These facilities must as a minimum include a clean 20L plastic container with tap for running water, clean container to capture wastewater, soap and disposable paper towel.
3.	Food grade 'no-rinse' sanitiser, correctly diluted in accordance with the label, must be available to use on food preparation surfaces.
4.	Adequate utensil washing and drying facilities are required to be provided to each stall.
5.	The stall floor must be covered with suitable material such as a clean tarpaulin.
6.	Vehicles used for transporting or selling food must be thoroughly cleaned before use and food must be protected from dust, flies, vermin and other contamination during transportation. Transport vehicles are included as part of a food business registration and may be inspected for suitability at any time.
7.	The preparation, storage and sale areas and all appliances, equipment and utensils must be maintained in a clean hygienic condition at all times.
8.	All food is to be stored on benches, tables or shelves above ground level.
9.	All hot food is to be heated to at least 75°C then stored at temperatures of 60°C and above, including all cooked foods that are 'ready-to-eat'.
10.	All cold food is to be stored at temperatures of 5°C and below, including pre-cooked, rice and noodles, fish and meat products, and dairy products.
11.	If hot or cold food is stored at the stall, a thermometer accurate to $\pm 1^\circ\text{C}$ must be provided to enable food handlers to measure and record temperatures.
12.	All food is to be appropriately protected against flies, vermin, dirt, dust and other forms of contamination.
13.	Tongs or other utensils are to be used when handling food.
14.	Only disposable containers and eating and drinking utensils for single use are to be served to customers.
15.	Food must not be consumed behind the counter.
16.	Food left over from previous markets is not to be re-used or offered for sale.
17.	Food scraps including fats are not to be left at the market site. A rubbish bin with a close fitting lid is to be provided at each stall where food is prepared for sale. Food scraps are to be immediately wrapped and placed in the bin, and properly disposed of after the markets.
18.	Only persons engaged in food preparation are allowed in preparation areas. Children in arms or under the age of 15 years are prohibited in preparation areas.
19.	Food handlers must wear clean clothing at all times and observe strict personal hygiene. Long hair must be tied back and limited jewellery should be worn. People with acrylic nails cannot work as food handlers.
20.	Smoking while preparing, cooking and serving food is prohibited.
21.	Animals are prohibited in the food preparation area and on stalls generally.
22.	Adequate natural or artificial light must be provided for activities conducted inside the stall.

The above standards are a minimum. An authorised officer may, at any time, inspect food storage, preparation or sale areas and require action to be taken to meet any of the above standards or any other standard required by the Northern Territory *Public Health Act* and associated Regulations or Northern Territory *Food Act 2004*.