TEMPORARY FOOD STALL NOTIFICATION

Local Government Centre 2 Seventh Street Murray Bridge SA 5253 Phone 08 8539 1100 Fax 08 8532 2766 council@murraybridge.sa.gov.au www.murraybridge.sa.gov.au

Applicant Details	
Name Of Business:	
Contact Person:	
Phone Number:	
Postal Address:	
Business Address:	
Email Address:	

Event Details	
Name Of Event:	
Location Of Event:	
Date Of Event:	
Hours Of Operation:	
Type Of Food To Be Sold:	
Will food be stored and displayed under temperature control?	
How will food be transported?	
Will hand-washing facilities be available if handling food?	
Will a digital probe thermometer be available?	
Name of Council your business is notified with?	

I …….. (print name), will take all practical measures to ensure food sold during the permit period is safe and suitable for human consumption. I understand my obligations under the Food Act 2001 and the Food Safety Standards.

Name:			
Signature:		**Date:**	

Lodgement (at least one week prior to event)	
Mail Completed Form To:	Environmental Health Officers The Rural City of Murray Bridge PO Box 421 MURRAY BRIDGE SA 5253
Or Email:	council@murraybridge.sa.gov.au

OFFICE USE ONLY	
Date application received:	
Received by:	
Environmental Health Officer assessment: □ **Acknowledged** □ **Noted with conditions below:**	
CONDITIONS:	

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Food Safety Information For Proprietors Of Temporary Food Stalls

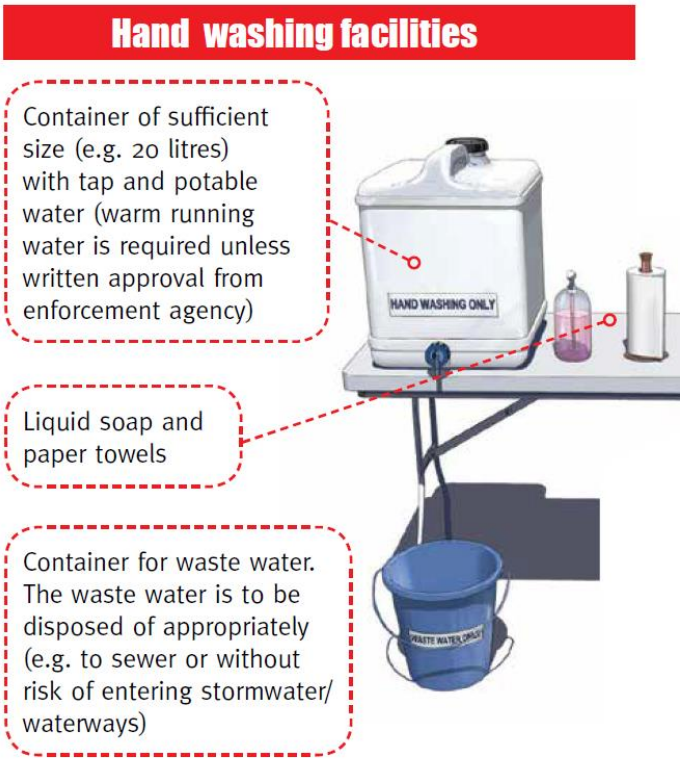
Based on the Australia New Zealand Food Authority Food Safety Standards.

These guidelines are enforceable under the Food Act 2001.

Please read this information prior to operation in the Rural City of Murray Bridge.

1 Handwashing Facilities

Hand washing facilities are required within the food handling area. If a permanent fixture is not available this can be substituted with a 20 litre plastic container (with a tap) with potable water, a bucket to catch the wastewater and a supply of soap and paper towel.



2 Temperature Control

Bain-maries, refrigerators, eskies, etc are required to keep all potentially hazardous foods such as raw and cooked meats including sausages, seafood, chicken, dairy products and cooked rice and pasta at 5°C or below, or at 60°C or above to minimise the growth of food poisoning bacteria.

3 Avoid Cross Contamination

Cross contamination occurs when bacteria is transferred from a contaminated surface to one which is not contaminated. The bacteria can come from people, work surfaces or equipment, and other foods. For example, it can happen when bacteria from the surface of raw meat, poultry are transferred onto ready to eat food, such as green salads, rice or pasta salads, cooked meats or poultry or even fruit.

Bacteria is most commonly transferred to raw to ready to eat food by hands, however direct contact with raw foods, dirty chopping boards, knives and other cooking implements can also spread the contamination. Chopping boards, plates and knives that have been in contact with raw food need to be carefully washed with hot water and detergent, sanitised by using a chemical sanitiser, rinsed and then thoroughly dried before being used for ready to eat foods.