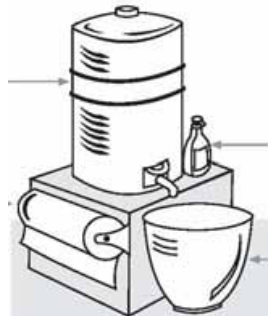


FOOD SAFETY INFORMATION FOR PROPRIETORS OF TEMPORARY FOOD STALLS

*(Based on the Australia New Zealand Food Authority Food Safety Standards)
These guidelines are enforceable under the Food Act 2001*

1. **HAND WASHING 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 a 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.