

## **A FOOD HANDLER'S GUIDE FOR STALLHOLDERS**



Pathogenic bacteria can be found on the bodies of humans and animals and can also be found in soil and polluted water. To grow, they require to be placed on potentially hazardous foods and kept at temperatures between 5°C and 60°C (known as the Temperature Danger Zone).

To prevent illnesses from these bacteria, we must firstly prevent food from being contaminated and secondly, where food is already contaminated, prevent the growth of these organisms. This can be done by observing the following:

### **A. The following measures shall apply with respect to the operation of a stall selling food: -**

- Food products must be kept covered to protect them from air-borne droplets (e.g. human cough or sneezing), flying insects and dust.
- All packaging and wrapping materials used must be new.
- All food intended for human consumption should be kept at least 750mm clear of the floor/ground.

### **B. Where potentially hazardous food is handled: -**

- Potentially hazardous food must always be maintained at a safe temperature, below 5°C or above 60°C.
- A wash hand basin with hot and cold running water must be provided at fixed or regularly used stalls, OR
- For one off temporary functions, a separate dish reserved for hand washing with clean water may be approved. The water must be changed regularly.
- Every wash hand basin to be equipped with liquid soap and disposable hand towels.
- All equipment and appliances must be maintained in a thoroughly clean condition and protected from contamination when not in use.
- Always keep raw food separated from cooked food to prevent cross-contamination.
- Keep uncooked meat (i.e. potentially hazardous food) in a refrigerator or on ice in an esky until you are ready to cook them. This will help prevent them being contaminated by dust and flies and the cool temperature will slow down the growth of bacteria.
- Cook over moderate heat. This will help the meat to be cooked right through and destroy bacteria.

Non-hazardous food, such as plain cakes, jams, pickles and preservatives, which are prepared and packaged prior to the event, must be clearly labelled showing:

- The name and address of the manufacturer or seller.
  - The name of the product.
  - The date of manufacture, and
  - Ingredients (many people have allergies to specific food e.g. peanuts, milk, eggs and wheat flour, therefore ensure the ingredients are labelled).
- \* Please ensure that only clean containers are used.

- \* Labelling does not need to be difficult. A simple hand-written list on a sticky label may be all that is needed.

**C. The stallholder must provide adequate bin receptacles for use by customers and is responsible for leaving the site in a clean condition after the event.**

**D. Definitions**

Cross-contamination

The transfer of bacteria from raw foods to cooked foods or finished products. Hands, clothing, hair, knives and other utensils can transfer bacteria. Cooked foods and finished products are not normally reheated or if they are they are not usually reheated thoroughly. This means that heat treatment used to kill bacteria does not take place after cross-contamination, leaving bacteria on the finished product, which can cause food poisoning.

Potentially Hazardous Food

All prepared or cooked food, which consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, crustaceans, molluscs, gravy or ingredients capable of supporting the growth of infectious or toxigenic micro-organisms. Cooked rice and pasta are also potentially hazardous.

Safe Temperature

In relation to potentially hazardous food, safe temperature means a temperature of 5°C and below or 60°C and above.

Stall

A moveable or temporarily fixed structure, stand or table in, on or from which goods or services are sold, hired or offered for sale.

Stallholder A person in charge of a stall.

**REMEMBER! FOOD SAFETY IS IN YOUR HANDS**