

REQUIREMENTS FOR ONE (1) DAY FOOD STALLS

A temporary food premise includes food vending vehicles and demountable stalls, located in open areas or within another structure, used for the purpose of selling any article of food and / or beverage.

Protection of Food

- A one day food stall may consist of a food stall on which the roof and three sides are covered with canvas, plastic sheet, vinyl or other approved material.
- Food must be screened and shielded from dust and from handling by the public.
- Any food on display must be covered so as not to be openly accessible by the public. A physical barrier must be provided, such as a display counter or Perspex glass sneeze guards. These can be hired through council, by special arrangement.
- Only disposable (recyclable, compostable) eating and drinking utensils may be used.
- All food must be stored 150 mm above the ground or in covered / enclosed containers.
- All condiments and sauces must be contained in squeeze type dispensers or individual sealed packs.
- Drinking straws, paper cups, spoons etc must be either dispensed from an enclosed container, sealed in plastic or wrapped in a napkin. They must also be recyclable or compostable.
- Tea, coffee, cordial and other beverages must be sold in a lidded container which has a spout or straw and is made from recyclable or compostable materials.
- All pre-packed foodstuffs must be labelled in accordance with the provisions of the Food Act 2003 and Food Regulation 2001.

Temperature Control

- All food prepared on the stall must be for immediate sale and consumption unless a suitable food warmer or food display is provided. Hot food must be kept at a temperature of at least 60°C and cold food below 5°C.
- All raw food and perishable foods such as meat products and dairy products must be stored in a portable cooler together with an adequate supply of ice or a cooling medium and kept below 5°C.

Food Preparation / Transport

- Potentially hazardous food which promotes bacterial growth, such as chicken, sea food and rice must not be pre-cooked.
- All other pre-cooked food must be transported and stored at a constant temperature of at least 60°C for hot food and below 5°C for cold food.

Cooking

- All heating and cooking equipment including cooking plates must be located within the stall and suitably protected from contamination. Alternative set ups for open flame barbecues may be available by special arrangement with council prior to the event.
- Cooking and heating equipment must not be within reach of the public.
- The cooking area is to be kept free of dust borne contamination and droplet infection i.e. coughing, sneezing by the public.
- Where cooking is carried out, adequate provisions must be provided to protect the stall walls and ceiling from heat flame and splashing.
- Any area in which any open flame cooking is carried out must be equipped with a readily accessible fire extinguisher of adequate size.

Washing Facilities

- Separate hand washing and utensil washing facilities such as plastic trays or buckets, must be provided within the stall.
- Hand towels, anti bacterial liquid soap and detergent must be provided in each food stall.
- Please note all water must be brought to and removed from the site. It is a punishable offence for waste water to be washed or swept down storm water drains.

TEMPORARY FOOD STALL QUESTIONNAIRE

THIS SECTION MUST BE COMPLETED AND SUBMITTED WITH YOUR APPLICATION FORM.

Any other information regarding your stall that will assist your application can be included.

Please ensure that you have read and understood the 'Requirements for One Day Food Stalls' before completing this section.

Address of the premises where the food will be prepared, processed and packed, prior to the sale:

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List the types of foods intended to be sold:

.....

Please describe how the food to be transported to the festival and protected from contamination during transportation?

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.....

How will you be cooking the food?

Once on site, how will unwrapped foods be protected against possible contamination?

.....

Where food requires temperature control, how do you intend to keep the food hot (above 60°C) or cold (below 5°C)?

.....

.....

What facilities are proposed for:

(a) Hand washing for food handlers?

(b) Washing food handling utensils?

(c) Disposal of waste water?

I (Please print name) hereby certify that I will, as the proprietor of the temporary food business, comply with all the requirements of the Local government Act, the Food Act and the regulations thereunder.

Signed:

Date:

FOR OFFICIAL USE

NAFSIS No..... Acc Number Date: Amount:

Comments

FOLLOWING INFORMATION SUPPLIED BY MARRICKVILLE COUNCIL ENVIRONMENTAL MANAGEMENT SYSTEMS

Marrickville Council has a comprehensive Environmental Management System (EMS) which includes all Council Events and Functions. An EMS ensures that all Council operations have minimal impact on the environment and set an example to the community. This aims to reduce waste and pollution, while maximizing recycling. Newtown Festival is in Marrickville Council's area of responsibility and is committed to its policy. Please contact festival organisers if you have any enquiries or concerns regarding the Environmental Management System Guidelines.

Stallholders will be required to follow these policies by:

- Recycling and reducing waste and avoiding pollution
- Preparing and storing recyclable waste to be collected on the day
- Ensuring that containers and cutlery for food are biodegradable and/or recyclable. There are a number of biodegradable alternatives. Waterproof card and paper containers must be used for hot and wet food, cornstarch and wooden cutlery must replace plastic. (see attached list of stockists for more information)
- No beverage to be sold in glass

Council will monitor the management of waste throughout the day to make sure no problems occur. Festival staff will also monitor stalls on the day to ensure that waste guidelines are in place and adhered to.

Waste reduction

- Packaging: eliminate unnecessary packaging and wrapping
- Food & drink containers: use biodegradable containers instead of plastic. Do NOT use polystyrene.
- Cutlery: use corn starch or wood instead of plastic
- Straws: cornstarch or waxed paper – NO plastic cups

Pollution reduction

- No Polystyrene packaging or drink containers to be used
- No wastewater, oil or rubbish to be swept down storm water drains. All oil will need to be taken off site by the stallholder
- No helium balloons are to be sold or used.
- No glass

Foodware guidelines

All foodware used at the festival – plates, food containers, cups, cutlery and wrapping must be:

- Reusable **or**
- Biodegradable (ie must be composted with food)

Food/beverage – acceptable materials

- **Take away food** – cardboard packs, paper plates, paper bags, paper wrapping, cellophane wrapping (cellophane is compostable)
- **Hot chips** – paper cups
- **Sandwiches** – paper wrap, cellophane wrap
- **Ice creams** – ice cream cones, paper cups (must not be plastic lined)
- **Beverages** – durable cups, paper cups

Marrickville Council's Requirements for one (1) day food stalls

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Protection of Food

- A one-day food stall may consist of a food stall on which the roof and three sides are covered with canvas, plastic sheet, vinyl or other approved material.
- Food must be screened and shielded from dust and from handling by the public
- All food on display must be covered, so as not to be openly accessible by the public. **A physical barrier must be provided, such as a display counter or Perspex glass sneeze guards.**
- Only disposable (recyclable, compostable) eating and drinking utensils must be used
- All food inside or behind the stall must be 750mm above the ground and in covered or enclosed containers.
- Food should be protected from damage and direct sunlight.
- All condiments such as sauce, mustard etc must be contained in squeeze type dispensers and sugars, and salts are to be in sealed bulk containers – no individual sealed pack
- Drinking straws, paper cups, cutlery etc must be either dispensed from an enclosed or lidded container, sealed in plastic or wrapped in a napkin. They must also be recyclable or compostable.
- Tea, coffee, cordial and other beverages must be sold in a lidded container which has a spout or straw and is made from recyclable or compostable materials.
- All pre-packaged foodstuffs must be labeled in accordance with the provisions of the Food Act 2003 and Food Regulation 2001.
- Smoking is not permitted inside or at the rear of the food stall.

Temperature Control

- All food prepared on the stall must be for immediate sale and consumption unless a suitable food warmer or food display is provided. Hot food must be maintained at a temperature of at least 60 degrees Celsius, and cold food below 5 degrees Celsius.
- Pre prepared food products or pre-cooked food consisting wholly or in part of fresh cream, custard or any similar food which promotes bacterial growth shall not be sold unless stored under refrigerated conditions.
- All raw food and perishable food such as steaks, hamburger patties and sausages shall be stored in a portable cooler together with an adequate supply of ice or a cooling medium and kept below 5 degrees C
- Potentially hazardous food which promotes bacterial growth, such as chicken, seafood and rice must not be pre cooked.

Cooking

- All heating and cooking equipment including cooking plates must be located within the stall and suitably protected from contamination. Alternative set ups for open flame barbeques may be available by special arrangement prior to the event.
- Cooking and heating equipment must not be within reach of the public.
- The cooking area is to be kept free of dust borne contamination and droplet infection i.e. coughing, sneezing by the public.
- Where cooking is carried out, adequate provisions must be provided to protect the stall walls and ceiling from heat flame and splashing.
- Ensure that with all BBQs all residues are collected in drip trays and portable BBQs are elevated to prevent damage to any grassed areas.
- **A fire extinguisher of adequate size must be provided on site by the stallholder convenient to the area in which any open flame cooking is carried out.**

Washing facilities

- Separate hand washing facilities must be provided within the stall. Water is available on site.
- Hand towels, soap and detergent must be present and available in each food stall.

Disposal of cooking oil and washing water.

No cooking oil or wash water is to be disposed of down drains or gutters. Cooking oils to be taken from the site by the stallholder. Marrickville Council Rangers will patrol the festival day and will fine anyone breaking the law. (Environmental Legislation provides for on the spot fines of up to \$1,500 for offenders).

Waste Management and Collection

Council will provide collection for recyclable materials and waste. All stallholders are required to dispose of packaging and food scraps in line with arrangements made by Council.