

# Guidelines for Temporary Food Stalls (for profit)

Approval for mobile food service facilities (i.e. temporarily positioned food stalls) are generally granted subject to compliance with the following conditions:-

## FOOD VEHICLES

- Food vehicles shall be constructed and fitted out with the requirements of the *Food Act 2008*.

## FOOD STALLS – GENERAL

- No cooking, other than "traditional barbecue and spit roast", is permitted in mobile food service facilities, unless specific prior approval has been granted and any additional requirements complied with.
- All surfaces to be made smooth, impervious and easy to clean.
- Stall to consist of a roof and three sides unless all food is otherwise protected.
- All stalls to be situated on a readily cleanable surface, e.g. concrete, brick, paving, duckboards, tarpaulins, vinyl or heavy-duty plastic. Floor covering to extend beneath all servery tables.
- Food stalls with a floor area less than 16m<sup>2</sup> can only be approved where limited pre-packaged or prepared (i.e. low risk) foods are being sold.
- An adequate supply of power for all equipment is required on the premises. Power cables to be raised off the ground or otherwise protected against traffic damage. Lighting to be provided within the stall if operation during the hours of darkness is proposed. All gas and electrical installations to comply with the relevant Western Power requirements. In this regard, a Certificate of compliance is required to be submitted to the City's Health Services section prior to the event.
- Separate hand washing facilities and utensil washing facilities supplied with running hot and cold water shall be provided within the stall. Both the hand basin and sink must be connected to an effluent receiving tank.
- Any wastewater is to be disposed of to sewer (i.e. down toilets), never to the stormwater drains. If sewer access is not available, wastewater needs to be taken away with the stallholder at the end of the day.
- A suitable refuse receptacle to be provided in each stall. In addition, an adequate number of refuse receptacles and litter bins to be provided adjacent to each stall.

## OTHER ISSUES

- Any mobile food service facility must be operated in compliance with the *Food Act 2008* and the *FSANZ Food Safety Standards*.
- Food handlers must be able to demonstrate appropriate skills and knowledge regarding food safety and food hygiene matters.
- A person must not operate a mobile food service facility without prior approval of the local government.
- All food must be prepared in approved food premises.
- All food to be sold from the facility must be protected in sealed packages or containers while in transit from the place of preparation to the facility.
- All food to be sold from the facility must be protected from contamination at all times.
- All food products kept at the facility are at all times maintained at a safe temperature.
- Single use articles for the service of bulk or cooked products must be provided.

### Please return completed form to:

Health Services  
City of Mandurah  
PO Box 210  
MANDURAH WA 6210

Phone: 9550 3746 (Health Services)  
Facsimile: 9550 3888  
Customer Services: 9550 3777  
Email: [health@mandurah.wa.gov.au](mailto:health@mandurah.wa.gov.au)  
Office Location: 3 Peel Street, Mandurah

## **CLEANING GUIDELINES**

Keeping food preparation areas clean is one of the best ways to avoid food contamination. Thorough cleaning involves removal of dirt and any leftover food, followed by sanitation.

It is very important to ensure that your food stall is maintained in a clean and sanitary condition at all times.

A suitable utensil washing facility shall be provided within the stall as well as a hand washing facility. Running warm water must be provided. This can be achieved through use of an urn or similar if reticulated water is not available to the stall.

### **Six steps to proper cleaning**

1. **Preclean** - Scrape, wipe or sweep away food scraps and rinse with water.
2. **Wash** - Use hot water and detergent to take off any grease and dirt. Soak if needed.
3. **Rinse** - Rinse off any loose dirt or detergent foam.
4. **Sanitise** - Use a sanitiser to kill any remaining germs.
5. **Final rinse** - Wash off sanitiser.
6. **Dry** - Allow to air dry.

### **How to sanitise**

Most food poisoning bacteria are killed if they are exposed to chemical sanitisers, heat, or a combination of both.

To sanitise small items, soak them for at least 5 minutes in a sink of water at 50°C with bleach. If using household bleach then add 1.25 ml to every litre of water used. For commercial bleach add 0.5 ml per litre of water used.

Alternatively, you can soak the items for 2 minutes in clean water at a temperature of 82°C or hotter.

### **Cleaning Tips**

- Do your cleaning the same way every time. Follow the cleaning steps from 1–6.
- Clean all your equipment and food preparation areas regularly, particularly before and after use.
- Clean the surfaces of the food preparation area regularly. Remember to also clean drawer and cupboard handles.
- Single-use paper towels are better for drying than cloths. If you use cloths, make sure that they are washed in hot water and replaced regularly.
- Store chemicals and other cleaning equipment away from food preparation areas.
- Ensure that wastewater is disposed of to sewer, never to stormwater drains or waterways.