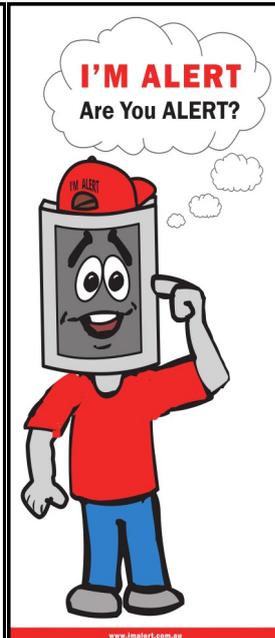


# Food Safety At Stalls and Fundraising Events

It is a requirement under the FOOD ACT 2008 that any person preparing/handling food for the public MUST demonstrate adequate experience or training.

Please go to the Shire's website [www.manjimup.wa.gov.au](http://www.manjimup.wa.gov.au) and click on the - I'm Alert - icon to complete the easy to use FREE training program.

I'm Alert training is not a requirement if you are trading solely for a community or charitable cause which does not involve potentially hazardous foods BUT you are encouraged to do so.



## Important Notes

**Potentially Hazardous Food** – means food that is capable of supporting rapid growth of infectious or toxigenic micro-organisms (this includes, but is not limited to - meat, poultry, seafood, cooked rice, egg or dairy based products).

**Sale or provision of Potentially Hazardous Foods** - which are pre-cooked (i.e.; not at the stall) is not permitted unless authorised.

**Transport of food** – keep food protected at all times and potentially hazardous foods must be kept either below 5° C or above 60°C - use insulated containers.

**Cross Contamination** – means transferring infectious or toxigenic micro-organisms from raw product to ready to eat product or from a person to food.

**Potable water / ice** – 'drinking water'- water that has been treated to eliminate contamination (normal scheme water/bottled water).

*Preparing food for sale in residential premises - requires the approval of the shire.*

*Volunteers who donate food such as cakes and slices are only permitted to make these foods from home as long as the food they are producing is not potentially hazardous. BAKED GOODS for cake stalls are acceptable if not decorated/filled with cream, custards or other dairy goods.*

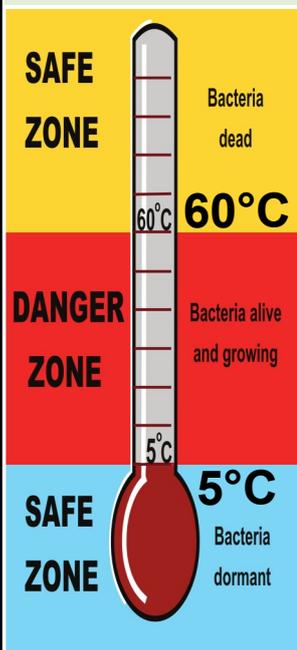
## Preparing, Cooking and Handling Food Safely

The following precautions help to ensure that food is safe

Finish preparing raw meat before leaving for the site such as slicing, marinating or skewering

**Pack raw meat into insulated boxes with ice bricks for transportation**

Keep cooked meats and salads completely separate from raw meat at all times preventing cross contamination



Cook chicken, sausages and hamburgers until juices run clear, steaks can be cooked to preference

Use clean and dry utensils for serving food- never place cooked meat back on the trays that held the raw meat

**Potentially Hazardous foods must at all times be maintained at a temperature of below 5°C or above 60°C using suitable cooling and/or heating equipment. When eskies or similar containers are used an adequate supply of potable ice must be available**

Handle food with tongs or other equipment. Use separate equipment to handle raw and cooked meats

Cover food to protect it from contamination

Unless refrigeration equipment is available to rapidly cool the food, dispose of leftovers.

All sauces and other condiments shall be stored in single use packs or squeeze type dispensers

# Hygiene

All food handlers to wear clean protective clothing (aprons when preparing/handling food)

Whenever possible, single-use (disposable) utensils such as knives, forks, plates and cups should be used and disposed of after use. These items should be kept covered until required. Reusable items such as mugs should not be used unless there are facilities onsite to wash and sanitise them, or there are enough items for the duration of the event

If disposable gloves are used they must be changed when moving from raw (uncooked product) to ready to eat product and when ever the gloves may become a source of contamination. The use of tongs or similar implements must be used to minimize the handling of food



Washing / cleaning facilities must be provided. If no permanent fixture is available, a 20 litre container with a tap at its base and with potable water should be provided. A washing bowl, liquid soap and single use paper towels and sanitiser must be provided.



Hands should not be used to handle food unless absolutely necessary, and then hand washing facilities must be available.

No attendants are to be involved in the activities should they be suffering from symptoms of disease/infection.

## Design & Structure of a Temporary Food Stall

### The stall must:

Permit the food stall to be effectively cleaned and sanitised

Be appropriate for the activities for which the stall is used while providing adequate space for the activities to be conducted at the stall and the fixtures, fittings and equipment used for those activities

Exclude dirt, dust, fumes, smoke and other contaminants

Have space so all food containers, utensils and supporting equipment must be stored above ground/floor level

Provide sufficient tables/benches so that no food and related equipment is stored on the ground

To the extent that is practicable – provide fly wire or materials that achieve the non entry of pests

