



Festival Guidelines

Food Stalls

Information Sheet No 38

1. If available, power must be supplied to food stalls prior to food delivery. Switch on storage and display units before the food arrives. **Perishable foods** must **not** be kept at ambient (room or outside air) temperatures. They must be stored **at or above 60°C** for hot foods **at or below 4°C** for cold foods. Chilly bins, **with ice in them**, must be used to transport food (and store perishable foods in if you don't have access to a fridge or cool room).

Controlling food temperatures is critical for avoiding food poisoning. Food exposed to the danger zone temperatures of between 4°C and 60°C for longer than 2 hours greatly increases the risk of food poisoning.

2. **Cook all meats thoroughly**, chicken and processed meats (eg sausages and hamburger patties) must not be pink on the inside. **Avoid cross-contamination** - keep raw meats separate from cooked meats and other foods at all times, including on the hot plate.
3. **Hand washing facilities must be supplied and utilised.** They must either be connected to a running water supply or use a 20 litre container with a tap at the bottom and a bucket below to catch wastewater. **Soap and paper towels** must be used. People handling money must **NOT** handle food, and vice versa. If using disposable gloves you still require hand washing facilities - wash hands before and after wearing gloves. Change gloves regularly throughout the day and do not touch money or other unclean items. Use tongs and utensils for handling food as much as possible.
4. **Shelter all food** from the sun and overhead contaminants, including all food preparation and food storage areas. Umbrellas and tents are to be used.
5. At this time of the year, insects are also a major problem. Ensure that all food is **appropriately covered to protect them from contamination by flies** and other insects. Rubbish must also be removed regularly from the food site. Appropriate sized rubbish bags must be provided and used inside appropriate sized bins with lids.
6. **Food must not be left uncovered or unprotected** on the front counter /bench of the stall or caravan where customers can sneeze on or make physical contact with the food.
7. **Clean and appropriate food utensils** must be available to ensure that cross-contamination does not occur by customers. Check that tongs, spoons and other utensils are plentiful for self-service and for use by staff.
8. Staff is to wear **suitable clothing** to prevent cross-contamination to the food. **Clean hats and aprons** should be worn at all times and in the food area only, not to and from work or around other areas.
9. An appropriate **First Aid Kit** with coloured waterproof dressings, antiseptic and gloves is to be situated in every food stall.

Environmental Health Officers may be inspecting the food stalls during the event. Food stalls that do not comply with the above or any other relevant part of the Food Hygiene Regulations 1974 run the risk of **having the food seized** and or **the food stall closed**. For any enquiries contact Environmental Health Officers at Manukau City Council on 262 8900.

This information sheet is about Food Stalls. It reflects the Food hygiene Regulations 1974, but does not replace these.
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