



It is acknowledged that food stall operators may be working under improvised conditions at this event however, in the interests of public health, it is imperative that proper standards of hygiene be maintained.

In this regard, food stalls (including food preparation and storage areas) must be enclosed as far as practicable, and shall be provided with:

- (a) Suitable containers or covers to protect food and utensils against contamination by dust, insects and vermin;
- (b) Adequate flooring;
- (c) Food preparation benches surfaced or covered with an impervious material;
- (d) Adequate sinks for cleaning utensils etc;
- (e) An adequate supply of potable water;
- (f) An adequate supply of hot water;
- (g) Facilities for washing hands (volunteers are to ensure that hands are clean and personal hygiene practices are observed);
- (h) Enclosed storage facilities (hot and cold as necessary) for storage of foods not immediately sold;
- (i) Adequate refrigeration for the storage of perishable goods;
- (j) Wastewater disposal facilities – connection to on-site wastewater disposal system
- (k) Suitable refuse containers.
- (l) Food stalls intending to handle potentially hazardous food are to provide a probe thermometer accurate to +/- 1°C to monitor the temperature of this food. Particular attention should be paid to cleaning and sanitising the thermometer prior to each use.

Please note that food stalls will be subject to inspection by Council's Environmental Health Officer during the event and it is anticipated that substantial compliance with these requirements will be achieved by operators.

Food stall operators are required to hold a current Food Business Licence with the Gympie Regional Council and food vans are required to have a current Food Business Licence with a Local Government in Queensland. A current certificate of Food Business Licence must be displayed in a prominent position within the food stall/food van.

Local not-for-profit community groups and charities that operate food businesses on less than 12 days of each financial year and state school P&C associations are exempt from the requirement to possess a Food Business Licence pursuant to the *Food Act 2006*. Please note however, that these groups still have a legal obligation to ensure that the facilities provided and all food handling practises are conducted in accordance with the *Food Safety Standards* detailed in Chapter 3 of the *Australia New Zealand Food Standards Code*. In this regard, every practicable precaution must be taken to ensure the safe and hygienic handling of food.

Should your organisation require clarification on any of these requirements, or require further assistance, please do not hesitate in contacting an Environmental Health Officer from Council's Planning & Development Directorate – Health & Environmental Services Unit on (07) 5481 0455.