

# Country Music Muster

## Temporary Food Stalls - Minimum Standards



In Queensland, commercial food handling activities are regulated by the *Food Act 2006* and the Food Safety Standards detailed in Chapter 3 of the Australia New Zealand Food Standards Code.

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

Food stalls at the Country Music Muster must comply with the minimum standards set out in this checklist. The following requirements are based on Food Safety Standard 3.2.2 (Food safety practices and general requirements) and Food Safety Standard 3.2.3 (Food premises and equipment).

Please note that food stalls will be subject to inspection by Council's Environmental Health Officers during the event and it is anticipated that operators will achieve substantial compliance with these requirements. Should your organisation require clarification on regulatory requirements, please contact an Environmental Health Officer at Council's Planning & Development Directorate on 07 5481 0455.

Structure and Siting of Food Stall	✓
Walls and ceilings are designed/constructed in a way that is appropriate for the food handling activities conducted. The stall consists of a minimum of a roof and three sides covered with durable plastic sheeting, vinyl or other approved materials. The stall is of sturdy construction with minimum ceiling height of two meters.	
A suitable impervious approved floor material that is free from open joints, cracks and crevices is provided. Flooring in temporary food stalls should be at least 100 mm off the unsealed ground.	
The stall is sited so that the open or service side faces away from the prevailing breeze.	
The stall is sited so as to reduce contamination by wind-blown dust (e.g. bitumen roadway or car park, concrete or paved footpath).	
All tables have sturdy supports, are not less than 750mm high and surfaced with a smooth, impervious material (e.g. laminated plastic or secured plastic sheeting). All surfaces and supports are maintained in a clean and hygienic condition.	
Approved refuse containers with a close fitting lids and suitable bin liners are provided for every stall.	

<b>Washing Facilities</b>	✓
Separate hand washing and utensil washing facilities (minimum of one (1) double bowl sink for utensil washing) are provided. Handwashing facilities must be separate from, and in addition to utensil washing facilities.	
Handwashing and utensil washing facilities are connected to the venue's reticulated water supply. Where this is not possible, water is supplied by using two (at least) 20 litre containers fitted with taps. The containers to be labeled "Water for Hand Washing Only" and "Utensil Washing Only" so as to prevent cross-contamination.	
Handwashing and utensil washing facilities are connected to a reticulated supply of hot water. Where this is not possible, at least ten (10) litres of hot water is provided for use within the stall for utensil washing, handwashing and emergency cleaning. This water is heated on site.	
The drawing of water from taps at sanitary or ablution facilities for use in food preparation is prohibited.	
Stall is connected to the venue's reticulated wastewater system and all liquid waste is to be disposed of via the system.	
A liquid soap dispenser and disposable paper towel dispenser are provided for hand washing. Paper towels are also used for all on-site cleaning.	
NOTE: The provision of hand sanitizers such as Zerobac© do not diminish your organisation's responsibility to provide separate handwashing facilities.	
At the close of the day's trading, all cooking utensils are cleaned and sanitised using approved dish washing facilities and stored in suitable containers or otherwise protected from contamination. This can be achieved by storing clean utensils in plastic containers with tight fitting lids.	

<b>Cooking</b>	✓
Raw foods waiting to be cooked and foods which have been cooked are not displayed outside the stall and are maintained at the required storage temperatures. Potentially hazardous food are stored and displayed under temperature control in order to maintain the temperature of the food below 5°C or above 60°C.	
At least one (1) digital probe thermometer accurate to +/- 1 degree Celsius, is kept in a readily accessible location within the stall at all times in order to monitor the temperature of potentially hazardous food.	
<b>Protection of Food</b>	✓
All food being prepared or displayed is adequately protected from contamination by customer contact (e.g. touching, sneezing or coughing).	
All food utensils and equipment are stored, transported and conveyed in a way that prevents contamination from the environment, such as dust and flies. Food is only transported in an enclosed vehicle.	
All condiments and sauces are contained in squeeze type dispensers or in individual sealed packs.	
All disposable eating utensils are pre-wrapped in paper napkins, cellophane bags or similar material before being distributed to the public.	
Drinking straws, paper cups, spoons and other implements are enclosed in suitable dispensers or otherwise protected from contamination.	
Tea, coffee, cordial and other beverages are dispensed from an enclosed or lidded receptacle equipped with a tap or spout.	
Unnecessary handling of food by all persons is prevented by using implements such as tongs, spoons or spatulas.	
No preparation bench is used for any purposes other than the preparation or serving of food.	