



SHIRE OF  
**MERREDIN**  
INNOVATING THE WHEATBELT

## **GUIDELINES FOR OPERATING FOOD STALLS – RANGE OF DIFFERENT TYPES OF FOOD**

The following information is recommended for charity or non-profit organizations that wish to hold a food stall where various hot and cold foods are provided and some or all the food was prepared in residential homes, whether they charge for the food or not.

- 1) Identify someone to be in charge and responsible for the stall.
- 2) In the house preparing food:-
  - Wear a clean apron (preferably with a bib) and clothing, hair covering or at least tie long hair back.
  - Do not prepare food while caring for young children/babies or pets, and they should not be allowed in the food preparation area.
  - Wash hands before handling any food, as well as after smoking, or going to the toilet.
  - Protect all foods from dust, flies, etc at all times.
  - Use separate utensils for raw, cooked, and salad foods.
- 3) Transport:-
  - All foods are to be covered to prevent contamination.
  - All foods that are cold are to be transported on ice or similar in an esky.
  - All heating should be done in the stall or venue via a microwave oven or a bainmarie or stove.

**NOTE:** Try not to transport food hot unless necessary as it is harder to keep the food hot over time than it is to keep food cold over time unless you have specific equipment built into a food vehicle.
- 4) Provide enough staff to man the stall, and have one person only handling money, not food.
- 5) Food handlers in the stall are to wear clean aprons, hair covering, and disposable gloves.

- 6) Provide hand washing facilities of clean water, soap, and single use towels.
- 7) Provide separate utensils and chopping boards for raw, cooked, and salad foods.
- 8) Provide disposable containers, utensils, napkins, etc and protect these from contamination.
- 9) Provide a rubbish bin with a lid for the stall.
- 10) Provide washing facilities for utensils.
- 11) Discuss food handling procedures with everyone involved so that they know what is required on the day. Your local Environmental Health Officer can assist with this.

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