

Food Stalls

Minimum Standards

PRE-EVENT PREPARATION AND SET UP

1. All food is to be prepared at a registered food premises. Preparation of food in a domestic kitchen is not permitted except for that sold for charitable purposes.
2. Ensure that sick persons are excluded from the kitchen.
3. Food shall be purchased and prepared as close as possible to the event. If prepared the night before, all readily perishable food shall be kept refrigerated at a temperature of 4°C or below.
4. Food shall be transported to the event and stored on site in covered containers.
5. A refrigerator or chilly bins with ice shall be provided to keep all readily perishable foods at 4°C or below.
6. Food shall be stored at least 450mm off the ground. You may need to bring separate tables for storage of containers with food in them.
7. For public safety any cooking unit shall not be facing the public or accessible to the public. Stallholders who are cooking food will need to restrict the public by means of a tent or other structure. You shall also have access to a fire extinguisher or fire blanket.
8. If you are handling unpackaged food at the site you must provide a hand washing facility. This shall consist of (as a minimum) a 20 Litre container of clean water fitted with a tap. The container shall be placed high (on a table) and should drain into a bucket or similar waste water container so that hands can be washed in running water. Soap, paper towels, gloves and hand sanitiser should be provided.
9. If you intend to cook or reheat foods you shall provide a hot plate, so you can rapidly heat food to above 60°C.
10. If you intend to hold hot foods for sale, you shall provide a Bain Marie or similar food warmer (capable of holding foods at above 60°C).
11. Food vendors shall comply with all applicable requirements of Part Two and Three of the Food Hygiene Regulations 1974 during pre event preparation and on the day of the event. See www.legislation.co.nz for further information.

DURING THE EVENT

1. Actual preparation of food at the event, as distinct from cooking of food shall be kept to a minimum.
2. Food Handlers shall wear protective clothing to protect the food from contamination by their clothes and/or hair.
3. People handling unpackaged food shall regularly wash their hands. Soap and paper towels and a supply of disposable gloves must be available at the hand wash facility.
4. Food shall be protected from contamination from dust, flies, birds, animals and humans during and awaiting preparation and while on display. Clean washable food storage containers shall be provided. Used cardboard boxes shall not be used for storing unpackaged food. Foods must not be stored on the ground.
5. Raw meats, surfaces or utensils used to prepare raw meats shall not come into contact with ready to eat foods.
6. Ensure you bring plenty of spare cooking utensils (tongs, spoons, knives, chopping boards etc) or ensure you have planned a suitable method for utensil washing and sanitising.
7. All hot food shall be placed in a food warmer or Bain Marie after cooking, or served immediately.
8. Readily perishable food shall be kept hot (at or above 60°C) or cold (at or below 4°C). It is recommended you use a thermometer to ensure these temperatures are maintained throughout the day.
9. Ensure you have a refrigerator or enough chilly bins and ice to keep readily perishable foods at or below 4°C.
10. Only single service containers are permitted for public use (disposable cups, plates, knives, forks etc).
11. Food handlers are required to use a separate toilet facility from the general public, find out where this is located.
12. All rubbish generated at your food stall must be kept tidily in bins with liners and removed from the site when full.
13. Food handlers who have had diarrhoea or vomiting in the last 48 hours must be excluded from the food stall.
14. Smoking is not permitted at the food stall.