

# Guidelines for Mobile Shops Selling Food

Any person wishing to sell food for profit from a Mobile Shop in the Tasman District will need to obtain a Food Stall Licence under the Food Hygiene Regulations 1974 **and** a Mobile Trading Licence under Council's Trading in Public Places Bylaw 2010.

## Food Hygiene

### Construction Standards

The internal fit out of the vehicle is required to meet the following minimum construction standards:

- All interior surfaces of food stalls (including floors, walls, ceilings, shelving and cupboards) are to be constructed so that these are smooth, durable, impervious, light in colour and able to be easily cleaned.
- The floors are to be covered with a smooth-surfaced material. All angles between the floor and wall or permanent fittings shall be concavely rounded off to a height of not less than 75 millimetres from the floor.
- The food vehicle must have an adequate wash-hand basin (separate to any sink) that is to be used only for the washing of hands. The basin is to be provided with a dual piped supply of hot and cold water or a single piped supply of water at a minimum temperature of 38°C in the basin.
- An adequately sized sink must be provided for washing food and/or equipment and which has a dual piped supply of hot and cold water and which drains by a trapped waste pipe to a sealed waste water container.
- Sufficient water storage capacity is required to supply water for cleaning and hand washing. The water tanks should be filled at least once a day and maintained in a clean and hygienic condition.

- All wastewater is to be piped to a sealed wastewater container for containment until it is disposed of into an approved foul water drainage system. The wastewater is to have a holding capacity greater than the total wholesome water storage capacity of the food vehicle. The wastewater container is to be emptied and cleaned at least once daily or more frequently as required.
- All appliances used in a food vehicle are to be constructed and maintained so as to permit effective cleaning and inspection.
- Adequate artificial lighting must be provided to supply effective illumination for cleaning and inspection.
- Adequate ventilation must be provided as necessary. Mechanical extraction may be required, particularly if deep fat frying is undertaken.

### Operating Standards

- Food Handlers shall wear protective clothing to protect the food from contamination by their clothes and/or hair.
- 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.
- 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.

- Raw meats, surfaces or utensils used to prepare raw meats shall not come into contact with ready to eat foods.
- All hot food shall be placed in a food warmer or Bain Marie after cooking, or served immediately.
- 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.
- Ensure you have a refrigerator to keep readily perishable foods at or below 4°C.
- Only single service containers are permitted for public use (disposable cups, plates, knives, forks etc).
- Food handlers are required to use a separate toilet facility from the general public, find out where this is located.
- Food handlers who have had diarrhoea or vomiting in the last 48 hours must be excluded from the food stall.
- Smoking is not permitted at the food vehicle.

### Mobile Trading Applications

The following information is required to be provided as part of the application for a Mobile Trading Licence:

- i) Evidence of vehicle warrant of fitness and registration
- ii) Road User Certificate (if applicable)
- iii) Electrical Certificate
- iv) LPG installation certificate – from a registered gasfitter

### General Licence Conditions

1. The holder of a Mobile Trading Licence shall carry the licence at all times
2. The licence will apply only to the vehicle whose registration number is specified on the licence.
3. Trading is prohibited in the following areas:
  - (i) all Parks and Reserves (including car parks and roads in Reserves);
  - (ii) Restricted Areas – including the road and adjoining public areas between Martin Farm Road and the Breaker Bay hill; Kaiteriteri; the Rabbit Island reserve; the access road to the Waikoropupu Springs and car park and Totaranui Road;
  - (iii) within 200 metres of another premises selling similar products;
  - (iv) within 50 metres of any intersection or pedestrian crossing where people visiting the site may be placed in danger.
4. No trading is allowed on State Highways, except with the specific consent of NZTA (C/O Opus Consultants, phone 548 1099).
5. Unless the express permission of the landholder is obtained, the licensee or operator of any mobile shop shall not remain stationary on any one site for a period exceeding 1 hour.
6. The operator of the Mobile Shop shall ensure that the area in which trading is carried out is cleaned up when trading is finished.

### Notes: