

GUIDELINES FOR MOBILE FOOD VENDING VEHICLES

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1. INTRODUCTION

These guidelines are intended for food businesses selling from mobile vehicles. They will also be useful to environmental health officers, assessing compliance with food safety standards.

The primary aim of these guidelines is to make food businesses aware of their legal requirements and to suggest ways to assure food safety at the event. In nearly every situation, it is recommended that potential food operators contact the local council prior to the event.

1.1 General requirements

Food Safety Standard 3.2.3 (Food premises and equipment), division 2, clause 3

Required outcome

The design and construction of a mobile food premises must;

- be appropriate for the types of food produced and activities conducted
- provide adequate space for all activities and for all equipment to be used or stored
- allow easy cleaning/sanitising procedures of all structures and equipment
- prevent entry of pests, dust, fumes, smoke and other contaminants
- exclude favourable sites for pests to harbour (live and breed).

Minimum Requirements

The design and layout of a mobile food premises should be well-planned and take into consideration several important elements to ensure effective and acceptable operation. Mobile food premises design principles should accommodate safe flow of product and waste to minimise risks of food and equipment contamination. Separating particular processes in the mobile food premises must be considered including:

- raw and cooked foods
- hand washing facilities
- wash areas
- storage facilities
- waste disposal areas

Important: a properly designed and operated mobile food business will minimise the opportunity for food to become contaminated.

Obligations on people selling food

A person selling food or operating stalls and outlets used for selling food, produce, fruits and vegetables or pre-packaged food for human consumption, is deemed to be a 'food business'. Not-for-profit operations are not excluded. A 'food business' is required to sell safe and suitable food in accordance with the provisions of the NSW *Food Act 2003*. Copies of the Act (particularly Food Standards 3.1.1, 3.2.2 and 3.2.3) are available on the NSW Food Authority's website (www.foodauthority.nsw.gov.au).

- a) Failure to comply with the requirements of the Act may result in prosecution, penalty infringement notices, product being seized, improvement notices or warning letters being issued, or prohibition orders being served. Fines up to \$110,000 for individuals and up to \$550,000 for corporations, and/or two years imprisonment apply to some offences. It is recommended that all food businesses carry adequate public liability indemnity insurance.

2. GENERAL CONDITIONS

2.1 Approvals

- a) If you are selling butchers meat, smallgoods, uncooked fermented manufactured meats, raw poultry, or wholesaling/processing meat, poultry, dairy products, seafood or plant products, you will probably need to be licensed by the NSW Food Authority. Contact the Authority before the event to find out the requirements.
- b) The prior consent of the local council may be required for the overall event. Check the requirements with your local council and the event coordinator.
- c) You (and/or your food businesses) must notify your food business details to the NSW Food Authority's website (www.foodauthority.nsw.gov.au) or telephoning 1300 650 124 to find your closest council collection agency. Charitable and community not-for-profit organisations are exempt from this provision.
- d) ***To ensure a satisfactory inspection on the day by an officer authorised under the Food Act, contact the local council prior to the event to check you meet the requirements.***

2.2 Fees

Under the *Local Government Act 1993*, the local council may charge a fee for inspecting your food handling activities or operation. The fee may vary between councils. Sometimes this fee may already be built into the overall event organisation. You should contact the council beforehand to enquire about the local situation.

2.3 Maintenance

The vehicle and its associated fixtures, fittings and equipments must be kept clean and in a good state of repair and working order, free from dirt, fumes, smoke, foul odours and other contaminants.

2.4 Garbage and recycle materials

- a) Suitable garbage receptacles with close fitting lids are to be provided in the vehicle.
- b) When directed, a suitable receptacle shall be provided outside the vehicle for depositing of take away food containers and other litter.
- c) Garbage shall be removed daily or more frequently when the need arises.
- d) Encourage recycling.

2.5 Animals and pests

- a) Take all practicable measures to prevent pests (including birds, spiders and flying insects) from entering or remaining in the vehicle.
- b) No animal is permitted to enter any mobile food vehicle. Whether the vehicle is in operation or not.

2.6 Children in food preparation area

- a) For health and safety reasons, children should not be permitted to enter food preparation area

2.7 Water Supply

- a) The vehicle shall be equipped with a waste water tank external to the vehicle, of at least 50 litre capacity with an outlet of sufficient diameter to facilitate easy flushing and cleaning. Disposal of all liquid wastes generated within the food van shall be discharged to Council's sewer or as approved by the Environmental Health Officer. Under no circumstances is liquid waste to be discharged upon the ground or to a stormwater drainage system.
- b) A separate sink or tub may be required for the thawing of foodstuffs.
- c) All sinks and wash hand basins shall be provided with sanitary traps.
- d) All water used in the vehicle shall be portable water stored in approved containers and suitably protected against contamination.
- e) All hot water from washing purposes shall be supplied from an approved hot water system and such hot water shall be piped so as to be able to be mixed.

2.8 Electricity and gas supplies, fire extinguishers and work safety

- a) Food business operators (and event management) should ensure there is sufficient supply of electricity for food handling operations, particularly hot and cold food holding and water heating.
- b) Electricity should be supplied through proper supply poles equipped with all necessary safety devices (as required by legislation). All work should be carried out by a licensed electrician and confirm to Australian Standard AS 3002-1985 'Electrical Installations – Shows and Carnivals'. WorkCover NSW requires electrical appliances and leads to be tested at least annually, and identification tags to be attached.
- c) Gas should be installed by a licensed gasfitter and comply with the appropriate provisions of Australian Standards AS 1596-1997 and AS 5601-2000. A current compliance plate should be affixed to the vehicle for new installations or for any changes made to the existing gas appliances.
- d) Gas-fired appliances used in the open should not have a gas bottle greater than 9 kg capacity and the bottle should be secured so that it cannot be tipped over. If using your own gas bottles, ensure they are pressure checked.
- e) A fire extinguisher and fire blanket should be supplied in any vehicle or stall where cooking or heating processes are undertaken. Even if you are not responsible for starting a fire, you should be able to extinguish small fires.
- f) Fire-safety equipment should be easily accessible in the event of a fire. The extinguisher should be suitable for dealing with the type of combustible materials present.
- g) Fire-safety equipment should be tested annually and have current tagging in accordance with Australian Standard 1851. Contact NSW Fire Brigades for more information.
- h) All measures should be taken to satisfy required WorkCover NSW conditions to protect the health, safety and welfare of employees and patrons. Contact WorkCover NSW for more information.

2.9 Pollution prevention

The *Protection of the Environment Operations Act 1997* requires that operations should not cause any harm to the environment (ie. air, water, noise and surrounding land environments). For example, waste water should be discharged into the sewer system not onto the ground. Contact the local council for more information.

3. Floors

Food Safety Standard 3.2.3 (Food premises and equipment), division 3, clause 10

Minimum requirements

Floor finishes for mobile food premises

- Floors are to be constructed of materials which are impervious, non-slip and non-abrasive, capable of withstanding heavy duty operation, and have an unbroken surface.

- Heavy duty vinyl sheeting and welded (seamless) jointed flooring materials are to be laid over a solid base strictly in accordance with the manufacturer's specifications.
- Floor tiles are to be grouted with epoxy grout and finished flush with the surface of the tiles.

Plinths

- Plinths can be used to hold heavy equipment that is unable or difficult to move for cleaning.
- Plinths are to be constructed to meet the same specifications as floors, be solid, without voids and be integral part of the floor. Plinths must have the same top area finish as the floor, be rounded at all exposed edges, be covered, and approximately 100mm high.
- The base of the equipment is to be sealed to the plinth and overhang to prevent liquid, food or floor washing to access underneath the equipment.
- Alternatives to the use of plinths include metal legs, castors and brackets. Refer to section titled "Fixtures, fittings and equipment" for details.

Best Practice

Coving

- The intersections of walls to floors, and floors to plinths are to be coved integral to the surface finish of both the floor and the wall or plinth.
- Coving is to be installed in accordance with Figure 3 below, or other methods which achieve the same outcome.

Floors

- Floors should be finished flush with the doorsill or alternatively, a floor waste with a screwed removable plug is to be provided.

Minimum Requirements

Wall finishes for food premises

- Walls are to be finished with a light coloured, high gloss easy-to-clean impervious surface.
- Walls in food preparation areas must be finished with an approved material such as:
 - stainless steel or aluminium sheeting
 - acrylic or laminated plastic sheeting
 - polyvinyl sheeting with welded seams
 - other approved material
- Architraves, skirting boards, picture rails or similar protrusions are not permitted on the walls.

- Walls at the rear of cooking appliances should be surfaced with a material, such as stainless steel which extends from the canopy to the floor. Where a cooking appliance is sealed to the wall, the material must be lapped over the top edge of the appliance to provide a grease and vermin-proof seal. Cooking appliances should only be sealed to walls made of a non-combustible material.
- Walls at the rear of benches, sinks and hand basins should be surfaced with an impervious waterproof material to a height of approximately 300mm.

Ceilings

- Where applicable, the ceiling height in a mobile food premises should be adequate to effectively conduct food activities,
- Ceilings should be free of open joints, cracks and crevices.
- The intersection of walls and ceilings are to be tight jointed, sealed and dust proof.
- The ceiling should be finished with a material that is washable and impervious.
- Ceilings should be finished in a light colour to facilitate cleaning.

Door and serving openings

- Door and serving hatches are to be finished internally with the same standard of material as the walls.
- All openings on the mobile food premises are to be fitted with close-fitting doors and shutters. These must be vermin proof and able to be closed during transport.

Pipes, conduits and wiring

- Pipes, conduits and wiring should be concealed in floors, plinth, walls and ceilings, or fixed on brackets providing at least 25mm clearance between the pipe and adjacent surfaces and 150mm between the pipe or conduit and adjacent horizontal surfaces.
- Service pipes, conduits and wiring are not to be placed in the recessed toe space of plinths or equipment.

Best practice

Temperature Gauges

- Temperature gauges must be accurate to plus or minus 1°C and fitted to each hot and cold storage or display unit. They must be clearly visible and fitted to show the internal operating temperature in the:
 - coolest part of the appliance for hot display
 - warmest part of the appliance for cold storage and display.

Note: these instruments are not a replacement for a probe-type thermometer.

Equipment and appliances

- Cooking equipment must not be placed beneath windows, wall cupboards, serving openings, shelving or roof vents.

4. Lighting

Food Safety Standard 3.2.3 (Food premises and equipment), division 2, clause 8

Required Outcome

Adequate lighting is to be provided to ensure safe food handling.

Minimum Requirements

In areas where open food is handled or stored, light fittings must be designed with the following specifications:

- Light bulbs/tubes must be shatter-proof or fitted with approved light diffusers (covers) to prevent contamination of food by broken light globe/tube glass.

5. Ventilation

Required Outcome

Mobile food premises must have sufficient natural or mechanical ventilation to effectively remove fumes, smoke, steam and vapours.

Mechanical ventilation

If mechanical ventilation is required it must comply with Australian Standard 1668.1 1-2002 (The use of ventilation and airconditioning in buildings – Part 1) and Australian Standard 1668.22-2002 (The use of ventilation and airconditioning in buildings – Part 2).

Storage racks

- Storage racks are not to be fitted above cooking and heating equipment as they can obstruct the airflow.

6. Hand washing facilities

Hand washing basin(s) and facilities must be:

- provided with warm water delivered through a single outlet
- provided with an adequate supply of liquid soap in a suitable dispenser in the immediate area
- provided with single use paper towels and suitable dispenser in the immediate area of the hand basin
- of a suitable size to allow cleaning of hands and arms – minimum basin size of 11L capacity and/or dimensions of 500mm x 400mm, installed at bench height and appropriately fixed to the wall
- provided with an impervious splashback – no less than 300mm high
- unobstructed by any other equipment and easily accessible
- not located under benches

7. GENERAL FOOD HANDLING

The requirements for handling food for sale for human consumption are outlined in Food Standards 3.1.1, 3.2.2 and 3.2.3, copies of which are available on the NSW Food Authority's website (www.foodauthority.nsw.gov.au). The requirements also apply to pre-packaged food and low-risk food. Fact sheets and user guides (including for charitable and community organisations) about these requirements are available on the Food Standards Australia New Zealand website (www.foodstandards.gov.au).

7.1 Food suppliers

Obtain fresh produce and products from reputable suppliers, as generally they operate under strict quality guidelines. Keep copies of invoices to trace back if needed in future.

Preparing food at home

Notification of food business details, construction, facilities, labelling and food handling requirements of the *Food Act*, apply equally to home situations as to commercial operations. This also applies to pre-packaged and low-risk produce and foods. Approval to use homes for food handling may also be required by local councils. You should contact the local council in these situations. A fact sheet for 'Home based and mixed food businesses' is available on the NSW Food Authority's website (www.foodauthority.nsw.gov.au).

Food Storage

- a) Food business operators must ensure that all foods are stored so that they are protected from likely contamination, and that the environmental conditions will not adversely affect the safety or suitability of the food.
- b) There must be separately located storage facilities for items, such as chemicals, clothing and personal belongings that may contaminate food or food contact surfaces.
- c) Food should be stored at least 150mm above the floor or in suitable impervious containers and where possible kept out of direct sunlight.
- d) Potentially hazardous foods like poultry, meat, dairy products, seafood and egg-based products must be stored under temperature control. If intended to be stored frozen, the food must remain frozen during storage. (See 'Potentially hazardous foods and temperature control').
- e) Refrigeration facilities should be large enough to hold potentially hazardous foods under temperature control at all times. This may require the use of portable coolrooms. Do not overstock refrigerators or portable coolrooms as the air will not be able to circulate freely around the foods.
- f) Cold foods should be stored at or below 5°C.
- g) Hot food should appliances (bain maries and display cases) should enable hot foods to be kept at or above 60°C at all times.

Potentially hazardous foods and temperature control

One of the most common causes of food-borne illness is the storage and display of potentially hazardous foods at inadequate temperatures for extended periods. This can lead to the rapid and sustained growth of food poisoning bacteria. Examples of potentially hazardous foods include: cooked meat; dairy products; seafood; prepared salads; cooked rice and pasta; processed soya bean products and other processed foods containing eggs, beans, nuts or other protein-rich foods that contain any of the above foods such as sandwiches and quiches.

- a) a food business must, when storing and displaying potentially hazardous food, store it under temperature control. If the food is intended to be stored frozen ensure the food remains frozen during storage/display. Temperature control means maintaining cold food at a temperature of 5°C or below or hot food at 60°C or above.
- b) canned and bottled foods, dried or pickled products and some other processed foods such as dried pasta, pasteurised juices and dried powder products are not considered to be potentially hazardous unless opened or reconstituted.
- c) all food businesses that handle potentially hazardous foods are required to have a readily accessible, accurate, probe-type thermometer (must have an accuracy of +/- 1°C). Ensure the thermometer probe is cleaned and sanitised before it is used. It is good practice to monitor the temperature of hot or cold foods under operating conditions to ensure adequate temperature control is being maintained.

Cross-contamination

Adequate measures must be taken to prevent cross-contamination from raw foods to cooked foods. This includes:

- ensuring there are separate utensils for cooked and raw meats, poultry and seafood;
- covering all food;
- keeping cooked meat and salads separate from raw meat, raw poultry and raw seafood; and
- washing your hands after handling raw meats, raw poultry, raw seafood and raw vegetables.

Food display

When displaying food you should take all practicable measure to protect the food from likely contamination by customers, dust, fumes or insects. This may mean using plastic food wraps, sealed containers, by glass or perspex screens, food covers or other effective measures.

Crockery, wrappings and packaging

- a) Single-use, disposable eating and drinking utensils are recommended.
- b) If re-useable dinnerware or tableware is used you will need to show an authorised officer under the *Food Act* that you use an appropriate method for cleaning and sanitising them (machine dishwashers are recommended).
- c) Crockery or plastic wares that are chipped, cracked, broken or are in a state of disrepair must not be used in connection with food.
- d) Packaging material must be suitable for food packaging and unlikely to cause food contamination. Only clean unprinted paper, food wraps or packaging must be used for wrapping or storing foodstuffs.

Single-use items

Single-use straws, eating utensils and other items that come into contact with food or the mouth of a person must be protected from contamination until use and not reused.

Skills and knowledge

All food businesses must ensure that their food handlers have skills and knowledge in food safety and food hygiene matters appropriate to their work activities.

Charitable and community not-for-profit organisations are exempt from this requirement if they sell foods that are not potentially hazardous (eg. cakes without cream, biscuits, bottled jam or pickles) or foods which are to be consumed immediately after thorough cooking (eg. sausage sizzles, hamburgers, spring rolls). Note: they are not exempt from the other hygiene requirements.

Staff illness

- a) A person known (or suspected) to be suffering from a food-borne illness or who is a carrier of a food-borne disease must not handle food unless all practicable measures to prevent food being contaminated are undertaken. Symptoms may include diarrhoea, vomiting, sore throat with fever, fever or jaundice and infectious skin conditions.
- b) A food handler must notify their supervisor if they know or suspect that they may have contaminated food while handling food.

Requirements for food handlers

When engaged in any food handling operation, a food handler must;

- a) not contaminate food or food contact surfaces with their body or clothing;
- b) prevent unnecessary contact with ready-to-eat food;
- c) wear only clean outer clothing;

- d) cover all dressing and bandages on exposed body parts with a waterproof dressing;
- e) not eat over uncovered food or food contact surfaces;
- f) not sneeze, blow or cough over uncovered food or surfaces likely to come into contact with food;
- g) not spit, smoke or use tobacco while working in the food stall; and
- h) not urinate or defecate except in a toilet.

Hand washing

A food handler must wash his or her hands using soap and warm water, then dry with single-use towels:

- a) before commencing or re-commencing handling food;
- b) immediately before handling ready-to-eat food after handling raw food;
- c) immediately after using the toilet;
- d) immediately after smoking, coughing, sneezing, using a handkerchief or tissue, eating, drinking and after touching his or her hair, scalp or a body opening; and
- e) before using disposable gloves for handling food. Remember if wearing gloves you should change them as often as you are required to wash your hands.

Money handling/touching customers' hands when serving ready-to-eat food.

While the likelihood of contamination from customers' hands when exchanging money is low, consideration should be given to minimising the risk. Examples include using a disposable glove or where sufficient staff is available, nominating one to handle money.

Cleaning and sanitising

- a) The food vehicle must be maintained to a standard of cleanliness where there is no accumulation of garbage or recycled matter (except in appropriate containers), food waste, dirt, grease or other visible matter.
- b) All fixtures, fittings and equipment, and those parts of vehicles, must be maintained and cleaned so there is no accumulation of food waste, dirt, grease or other visible matter.
- c) Eating and drinking utensils must be in a clean and sanitary condition immediately before each use.
- d) Bench tops and surfaces of equipment in contact with food and storage appliances, must be kept in a clean and sanitary condition to ensure food is unlikely to be contaminated. 'Sanitary' means cleaning first, followed by heat and/or chemical treatment at the right concentration, or some other process to reduce the number of bacteria to a level unlikely to compromise the safety of

the food. Chlorine-based sanitisers can be used for this purpose. Care should be taken when using chemical products.

- e) The containers used for chemical storage should be appropriately labelled.
- f) Chemicals must not be stored near the food or any packaging likely to come in contact with food to avoid the risk of contamination.

Labelling

The following requirements are outlined in more detail in the Food Standards Code, which is available on the NSW Food Authority's website (www.foodauthority.nsw.gov.au). For detailed advice on labelling requirements, please contact the NSW Food Authority.

8. CONTACT INFORMATION

Please contact your local council or the NSW Food Authority for further information. Council contact information appears in the telephone White Pages or on their respective website.

8.1 NSW Councils

Tel: White Pages or Yellow Pages

Website: <http://www.lgsa.org.au/site/councils.html>

NSW Food Authority

Tel: 1300 650 124

Fax: 02 9647 0026

Website: <http://www.foodauthority.nsw.gov.au>

Email: contact@foodauthority.nsw.gov.au

Food Standards Australia New Zealand

Website:

<http://www.foodstandards.gov.au/foodsafetystandardsaustraliaonly/>

Food safety fact sheets:

<http://www.foodstandards.gov.au/mediareleasespublications/factsheets/foodsafetyfactsheets/index.cfm>

WorkCover NSW

Switchboard

Phone: 02 4321 5000

Fax: 02 4325 4145

Website: <http://www.workcover.nsw.gov.au/default.htm>

NSW Fire Brigades

Tel: 02 9265 2999

Fax: 02 9265 2988

Business hours: 9.00 am to 5.00 pm

Website: <http://www.nswfb.nsw.gov.au/>

This checklist is designed as a guidance tool to ensure food premises operators are prepared for an inspection by a Council officer. These requirements are based on the Food Safety Standard 3.2.2 (Food safety practices and general requirements) and Food Safety Standard 3.2.3 (Food premises and equipment). It does not limit your legal responsibilities and obligations under the *Food Act 2003*.

Construction and Fit-out	✓
Floors are impervious, easy-to-clean, smooth and free from open joints, cracks and crevices.	
Construction and finish of surfaces in accordance with guidelines.	
Driving compartment is separate.	
Openings are protected to minimise entry of flies and vermin.	
The cupboards and counter surfaces are smooth and free from open joints, cracks and crevices.	
Design of cupboards and counters facilitates easy cleaning underneath and behind.	
Ventilation is sufficient to remove fumes, smoke, steam and vapours.	
Adequate supply of portable water is available in the vehicle. Note: "adequate" means enough potable water to ensure effective hand and utensil washing.	
The premises and equipment are kept in a good state of repair and working order.	
Chemicals are stored away from food.	
Administrative items and personal items are stored away from food.	
General Food Safety	✓
All Staff have the appropriate skills and knowledge in food safety and hygiene matters.	
Procedures are in place to ensure food that is being received is protected from contamination. <ul style="list-style-type: none"> • Check packaging is intact and use-by date is current. 	
Food is thawed in either the refrigerator or microwave.	
Potentially hazardous foods that are being received are only accepted at the correct temperature	
Food that is being received is recorded on an incoming food checklist.	
Raw food is stored separately from ready-to-eat food.	
All food is covered for storing.	
Cold food is stored and displayed below 5°C.	
Hot food is stored and displayed above 60°C.	
Frozen food is stored below -18°C.	
Raw food is processed separate to ready-to-eat food.	
Separate utensils are used during food processing (for example, the utensils used for preparing raw meat are not used for preparing cooked meat or vegetables).	
Chemicals are kept away from processing areas.	
Processing areas are kept free from dirt, dust and foreign objects.	
When cooling cooked potentially hazardous food, it is cooled: <ul style="list-style-type: none"> • from 60°C to 21°C within two hours • from 21°C to 5°C within a further four hours 	
Food is rapidly heated to above 75°C.	
Food is packaged in a manner, and using materials, that protects it from contamination.	
Food is protected from contamination during transportation.	

Food is kept under temperature control where appropriate.	
The food business has a thermometer (probe type with accuracy of +/- 1°C). Note: it is recommended that temperature checks are carried out, at least daily, of all hot and cold food storage/display; record details on a temperature record sheet.	
A cleaner and sanitiser are available for probe between uses	
Hygiene & Food Handling	✓
Staff who are suffering from food-borne illnesses must be temporarily excluded from food handling until medical clearances have been obtained.	
Staff wear clean clothing.	
Staff eat away from food preparation areas.	
Staff wash hands correctly and at appropriate times.	
The vehicle has liquid soap, single-use towels and warm water available at hand wash basins.	
The vehicle has hot and cold water.	
The vehicle has accessible hand wash basins at all times.	
The vehicle has hand wash basins that are only used for hand washing.	
Food handlers have been informed of their health and hygiene obligations.	
Ensure persons on the premises are not contaminating food.	
Cleaning & Maintenance	✓
Fixtures, fittings and equipment are maintained in a clean condition. Note: It is recommended that a documented cleaning schedule is devised and implemented.	
Eating and drinking utensils are cleaned and sanitised before use.	
Food contact surfaces of benches and equipment are sanitised before use.	
The premises and equipment are kept in a good state of repair and working order.	
Containers with close fitting lids are provided and waste and recyclables removed at least daily or as required.	
Animals and pests are prevented from entering the premises.	
A regular pest control program is in place. Note: It is recommended that a log book is kept detailing all pest control treatments.	
Have you obtained the appropriate fire safety equipment.	
Do you have the required skills and knowledge to extinguish small fires.	

For more information contact your local Council

Other useful Information	✓
Investigated restriction on arterial, sub-arterial and collector roads in the are you wish to operate.	
Asked about inspection fee and registration requirements.	
Have you obtained the appropriate public indemnity insurance.	

Appendix 1 – Key definitions

Adequate supply of water

Potable water available at a volume, pressure and temperature adequate for the purposes for which the water is used.

Australian/New Zealand Standards

Australian Standard/New Zealand Standards are documents which are referenced by legislation to provide more detail on requirements and technical procedures. These standards can be purchased from Standards Australia on 1300 654 646 or by visiting its website at www.standards.com.au.

Coving

A curved junction between the floor and the wall.

Equipment

Means a machine, instrument, apparatus, utensil or appliance – other than a single use item – used or intended to be used or in connection with food handling and includes any equipment used or intended to be used to clean the food premises or equipment.

Food Business

A business, enterprise or activity (other than primary food production) that involves:

- handling of food intended for sale, or
- sale of food regardless of whether the business enterprise or activity concerned is of a commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only.

Food Handler

Any person who directly engages in the handling of food, or who handles surfaces likely to come into contact with food for a food business.

Food Premises / Vending Vehicle

Any premises including land vehicles, parts of structures, tents stalls and other temporary structures, boats, pontoons, including premises used principally as a private dwelling but does not mean food vending machines or vehicles used only to transport food.

Food Safety Standards

These are part of the Food Standards Code and define requirements for food premises on food handling practices and the structural requirements of food premises (www.standards.com.au).

Handling of Food

Includes the making, manufacturing, producing, collecting, extracting, processing, storing, transporting, delivering, preparing, treating, preserving, cooking, thawing, serving or displaying of food.

Potable Water

Water suitable (safe) for drinking.

Potentially hazardous food

Food that has to be kept at certain temperatures to minimise the growth of any pathogenic micro-organisms that may be present in the food and/or to prevent the formation of toxins. This may include meat, seafood, dairy products, orange juice and cooked rice.

Sanitising

A process that significantly reduces the number of micro-organisms present on a surface. This is usually achieved by the use of both heat and water or by chemical sanitisers.

Sell means:

- Barter, offer or attempt to sell, or
- Receive for sale, or
- Have in possession, display, send, forward or deliver for sale, or
- Dispose of for valuable consideration, or
- Dispose to an agent for sale on consignment, or
- Provide under contract of service, or
- Supply food as a meal or part of a meal to an employee for consumption at work, or
- Dispose of by way of raffle, lottery or other game of chance, or
- Offer as a prize or reward, or
- Give away for the purpose of advertisement or in furtherance of trade, or
- Supply under a contract with accommodation, service or entertainment, or
- Give the food away from a food business to a person, or
- Sell for the purpose of resale.

Sewage

Discharge from toilets, urinals, basins, showers, sinks and dishwashers through a sewer or other means.

Sinks

Includes sinks for food preparation, cleaner's sink, utensil and equipment washing and personal hand washing basins.

Temperature Control

Maintaining food at a temperature of:

- 5°C or above if this is necessary to minimise the growth of infectious or toxicogenic micro-organisms in the food so that the microbiological safety of the food will not be adversely affected for the time the food is at that temperature,

or

- 60°C or above, or
- Another temperature – of the business demonstrates that maintenance of the food at this temperature for the period of time for which it is so maintained will not adversely affect the microbiological safety of the food.

Unsafe and Unsuitable Food

Food is considered unsafe if it is likely to cause physical harm to a person who might later consume it, assuming they treated the food correctly after purchase. Food is considered unsuitable if it is damaged, deteriorated or perished to an extent that effects its intended use, eg out of date, poor maintenance or poor storage of chemicals or contains a substance that is foreign to the nature of the food, ie foreign matter or chemicals which may have fallen into the food.

Warm Water

Not hotter than 50°C. To comply with Australian/New Zealand Standard 3500.4.2 (Plumbing and drainage: Part 4 – heated water services).