

# Temporary Food Premises Information Sheet



## Acceptable food handling practices

- Food handlers and service staff must have skills and knowledge in food safety and hygiene in line with their duties.
- Potentially hazardous foods must be kept hotter than 60°C or colder than 5°C during both storage and display.
- Food handlers must be able to control, maintain and measure the temperature of potentially hazardous food. This can only be achieved with a readily available probe thermometer.
- Pre-cooked food must be heated to 60°C or above before being put in a hot food display unit (i.e. bain-marie) and/or being served. Note: ensure the bain-marie is heated beforehand.
- Food in storage must be protected from potential contamination (i.e. pests and the public) by ensuring all food is covered or protected by a physical barrier.
- If potentially hazardous foods are found outside temperature control, food handlers must be able to demonstrate approved time/temperature techniques (i.e. 2/4 hour rule).
- Eating and drinking utensils, food handling equipment and benches must be protected from contamination.

- Clean, potable water must be supplied for cooking, cleaning, hand washing and sanitising.

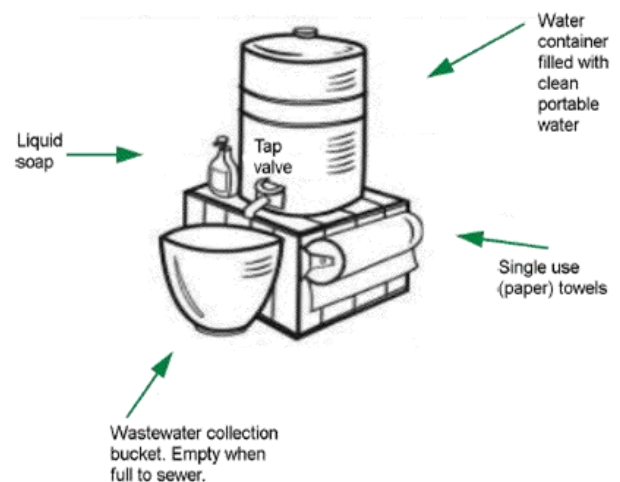
## Hand washing

Food handlers must wash his or her hands:

- Before handling food
- After smoking
- After using the toilet
- After eating
- Immediately before working with ready-to-eat food and after handling raw food
- After touching of the face, hair or open wound

Antiseptic gels/hand sanitisers are not an acceptable means of hand washing.

If gloves are worn, they should be changed as often as hands should be washed.



Enquiries can be made to the Environmental Health Team.

Phone: (08) 8391 7200 | Email: [health@mountbarker.sa.gov.au](mailto:health@mountbarker.sa.gov.au) | Web: [www.mountbarker.sa.gov.au](http://www.mountbarker.sa.gov.au)

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## Cleaning and sanitising

All food stalls must have a food grade sanitiser available on site

- All food contact surfaces must be cleaned to remove visible dirt then sanitised with a food grade sanitiser. This includes utensils, equipment and benches.

## Thermometer

Food stalls must have a thermometer that can accurately measure the temperature ( $\pm 1^{\circ}\text{C}$ ) of food during display, storage and processing.

Ensure when probing food the thermometer is sanitised between uses.

## Non-compliance

Should an Environmental Health Officer observe any items of non-compliance in the Food Safety Standards during the event, action will be taken to rectify the problem. This may include:

- Discarding food which is out of temperature control;
- Seizing equipment which may render food unsafe or unsuitable;
- Preventing the sale of food until hand washing facilities are set up ;
- Preventing the sale of food until a thermometer is available.

Please note that serious non-compliance issues may result in formal action being taken which may lead to the serving of an improvement notice, prohibition order or expiation between \$500 and \$2,500. Visit [www.foodstandards.gov.au/thecode](http://www.foodstandards.gov.au/thecode) for more information.