



CITY of PERTH

ENVIRONMENTAL HEALTH GUIDELINES

FOOD HANDLING AT TEMPORARY EVENTS.

1. SPECIAL EVENTS PERMIT

- 1.1 The City of Perth requires information on all food stalls/vans operating at events. As such the ***Application for a Special Events Permit*** must be completed by all food stall/van holders and submitted along with the required fee to the City no later than one week prior to the Event. This application satisfies the food business requirement to notify the City under the *Food Act 2008* section 107.
- 1.2 All food outlets will be inspected by an Environmental Health Officer prior to the Event commencing. Subject to a satisfactory inspection a Special Events Permit will be issued. No food handling is permitted until the outlet has been issued with a Permit.
- 1.3 Permits will only be issued to premises that have been authorised by the event organiser to operate at the Event and approved by the City of Perth prior to the Event.
- 1.4 Please be aware it is an offence under *section 109* of the *Food Act 2008* for a proprietor of a food business to conduct the food business at any premise unless it is registered.

2. FOOD STAFF

A person engaging in the sale or preparation, packaging, handling or serving of food must -

- 2.1 Be free from infectious diseases
- 2.2 Wear clean protective clothing. For example a uniform or apron.
- 2.3 Ensure hair does not contaminate food
- 2.4 Use utensils for food handling where practicable.

- 2.5 Have access to a hand wash facility soap and disposable paper towels.
- 2.6 Have access to an approved sanitary facility.

3. FOOD HYGIENE

- 3.1 All food must be protected from dust, flies, sunlight, human breath and patrons. (The public must not be permitted to serve themselves with unwrapped food)
- 3.2 Potentially hazardous foods (meat, fish, egg products, dairy products, rice etc.) are to be maintained at temperatures below 5C (cold foods) or above 60C (hot foods).
- 3.3 Cold food shall be reheated on a stove or in a microwave prior to placement in bain-maires. (Bain-maries maintain temperature of food they do not heat food)
- 3.4 Raw and cooked food must be stored and handled separately to prevent cross contamination.
- 3.5 All food must be stored off the floor.
- 3.6 Condiments must be in sealed, clean containers.
- 3.7 Food is to be delivered to temporary events in approved food handling vehicles or suitable food storage containers. The delivery of unprotected food in private cars or station wagons is not permitted.
- 3.8 All rubbish from temporary food premises is to be removed frequently and not allowed to accumulate.
- 3.9 All food and drinks are to be served in disposable containers.

4. FOOD

- 4.1 All food used or sold at the event must have been prepared at the event or in an approved food handling premise. Food prepared in a domestic kitchen cannot be used unless the kitchen has been approved or it is non hazardous food sold for charity.
- 4.2 All pre-packaged foods must be labelled in compliance with the Australia New Zealand Food Standards Code.

The label should include;

- A description of the food. For example 'strawberry jam'.
- The name and address of the person/company that made the food.
- A list of ingredients.
- A best before date to indicate how long the food will keep.
- Any special storage conditions. For example 'keep refrigerated'.

Please contact the City of Perth Environmental Health Services on (08) 9461 3218 for further information relating to food handling at temporary events.