



CITY of PERTH

## **ENVIRONMENTAL HEALTH GUIDELINES**

### **FOOD STALLS AND CATERING OUTLETS AT TEMPORARY EVENTS**

#### **1. GENERAL**

- 1.1 Food handling to be carried out in compliance with the Environmental Health Guidelines - Food Handling at Temporary Events.
- 1.2 No cooking, other than 'traditional barbecue and roast spit' is permitted in temporary food stalls, unless prior approval has been granted and any additional requirements complied with.
- 1.3 Reheating or cooking of food using domestic size equipment will normally be approved.

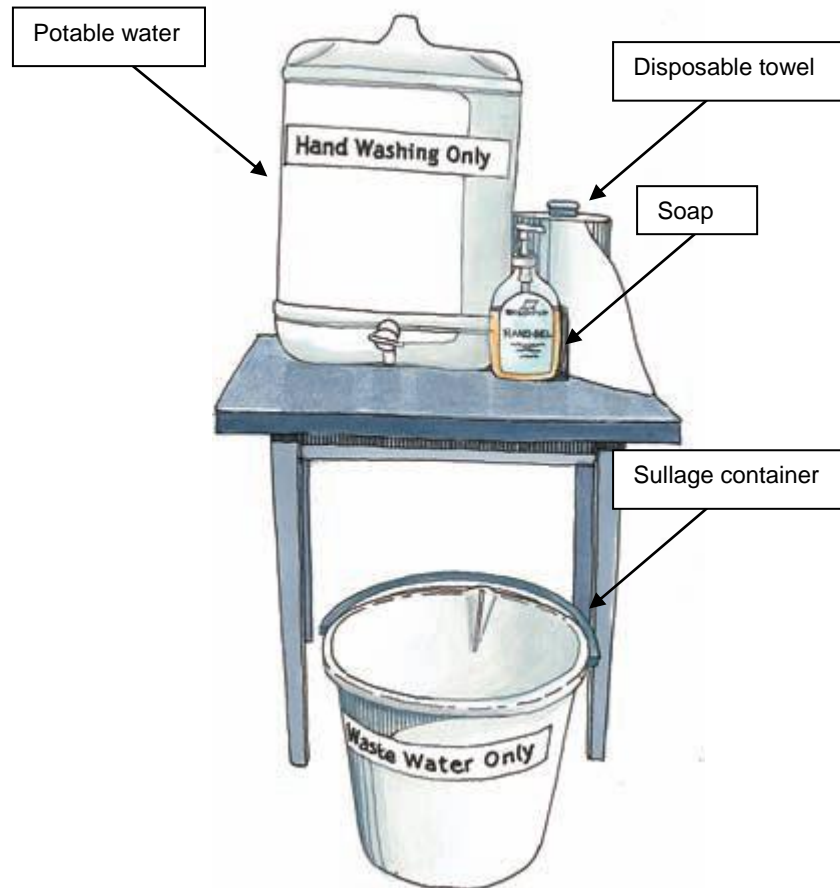
#### **2. STRUCTURAL REQUIREMENTS**

- 2.1 Stalls and internal partitions to be clean, sound condition and constructed of readily cleanable materials.
- 2.2 Stalls to consist of a roof and three sides unless all food is otherwise protected.
- 2.3 All stalls to be situated on a readily cleanable surface, eg concrete, brick paving, duckboards, tarpaulins or heavy duty plastic. Floor covering to extend beneath all servery tables.
- 2.4 Stalls larger than 4m x 5m require certification from a structural engineer or licensed rigger.

#### **3. FACILITIES**

- 3.1 An adequate supply of power for all equipment is required on the premises. Power cables to be raised off the ground or otherwise protected against traffic damage.
- 3.2 Lighting to be provided within the stall if operation during the hours of darkness is proposed. All gas and electrical installations to comply with the relevant state requirements. Details available from the Department of Commerce Energy Safety Division.

- 3.3 All stalls to have a wash hand facility with potable cold water, soap and disposable towels. The minimum acceptable facility will consist of a water container with a tap or stopcock outlet positioned above a sullage container.



- 3.4 If utensils are being used for food handling, a double bowl sink with reticulated hot and cold water is required. Stalls may share one facility.

**NB:** Where a stall operates in conjunction with an approved kitchen or mobile food van, the requirements set out in 3.3 and 3.4 may be waived.

- 3.5 A fire extinguisher is to be provided if any open flame burners are in use.
- 3.6 Barbecue facilities must be isolated from the public using barricades or ropes.
- 3.7 The use of large scale cooking equipment and reheating appliances can only be approved in stalls that have solid flooring and reticulated hot and cold water to both hand wash basins and wash troughs.

- 3.7 Provide adequate number of refrigerators, freezers, cookers, bain-maires, work benches and storage benches for food preparation and food handling.

#### **4. EQUIPMENT**

- 4.1 Preparation benches to have smooth and easily cleanable surfaces.
- 4.2 Provide adequate food handling/serving equipment (ie. tongs, spoons, etc).
- 4.3 A suitable refuse receptacle to be provided in each stall. In addition, an adequate number of refuse receptacles and litter bins to be provided adjacent to each stall.

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

