

Food Vendor Licensing and Public Health Guideline for Events



Fraser Coast

REGIONAL COUNCIL

Environmental Health Section

Do I need a Food Licence to sell food?

Business Type	Example	Is a Food Licence required?
Mobile Food Van		
QLD issued	Existing QLD mobile Food Licence holder.	NO Ensure a copy of current QLD issued Mobile Food Licence is on public display whilst operating.
Other State issued	Existing mobile Food Licence holder from NSW.	YES Either a Mobile or Temporary food Stall Licence is required to operate a food business in QLD.
Temporary Food Stall*		
Commercial	A local food fixed premises having a stall at an event, selling unpackaged potentially hazardous foods.	YES Must comply with food safety standards and a Temporary Food Stall Licence is required.
Commercial	Selling pre-packaged and labelled foods from a commercial or domestic setting (i.e. pies, bread, fudge, home-made sauces, jams, cakes, bottles of honey) at a market.	YES Supply to Council before the event proof of your current fixed Food Licence for where the products were manufactured. Please note: once an appropriate Fixed licence is confirmed – no further licence is required. If you need to apply for a fixed Food Licence to manufacture the product there will be fees, application forms and assessment periods involved.
Commercial and Not-for-profit	Selling pre-packaged wholesale items (i.e. biscuits, tins of Milo, canned or bottled drinks such as Coca-cola, etc.).	NO Must comply with food safety standards and notify the event organiser or Council of the activity.
Not-for-profit	Conducting a sausage sizzle or burger stall and/or serving meals (i.e. roast and vegetables, nachos etc.) less than 12 days per financial year at the one location.	NO Must comply with food safety standards and notify the event organiser or Council of the activity.
Taste Testing*		
Commercial	Taste testing of Potentially hazardous foods: unpackaged cheese at a wine stall.	YES A Temporary Food Stall Licence is required.
Commercial and Not-for-profit	Taste testing of Non-potentially hazardous foods (i.e. cakes, jam, honey etc.).	NO Must comply with food safety standards and notify the event organiser or Council of the activity.

Should your food business not fall within the above table please contact one of Council's Environmental Health Officers, on 1300 79 49 29 to discuss your specific business operation.

**Please note: Temporary Food Stall licences issued by local government authorities do not apply outside of that local government area. You will need to apply for a Temporary Food Stall Licence in each local government area you operate from if so required.*

ARTISTS IMPRESSION – MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



Australian Government Initiative

Ensure a minimum distance of 10 metres separates food operations and any areas that are accessed by animals

Display of current Certificate of Food Licence for Temporary Food Stall (if applicable)

Food display, Food protection, Taste Testing - see over

Refuse Bin with lid and liner supplied

All food prepared inside stall. No food stored directly on ground. Overall clean condition.

Hand Washing Facility - see over

Utensil Washing Facility - see over

Floor Covering – easy to clean, impervious material. **Please Note:** Must be provided if located on unsealed ground.

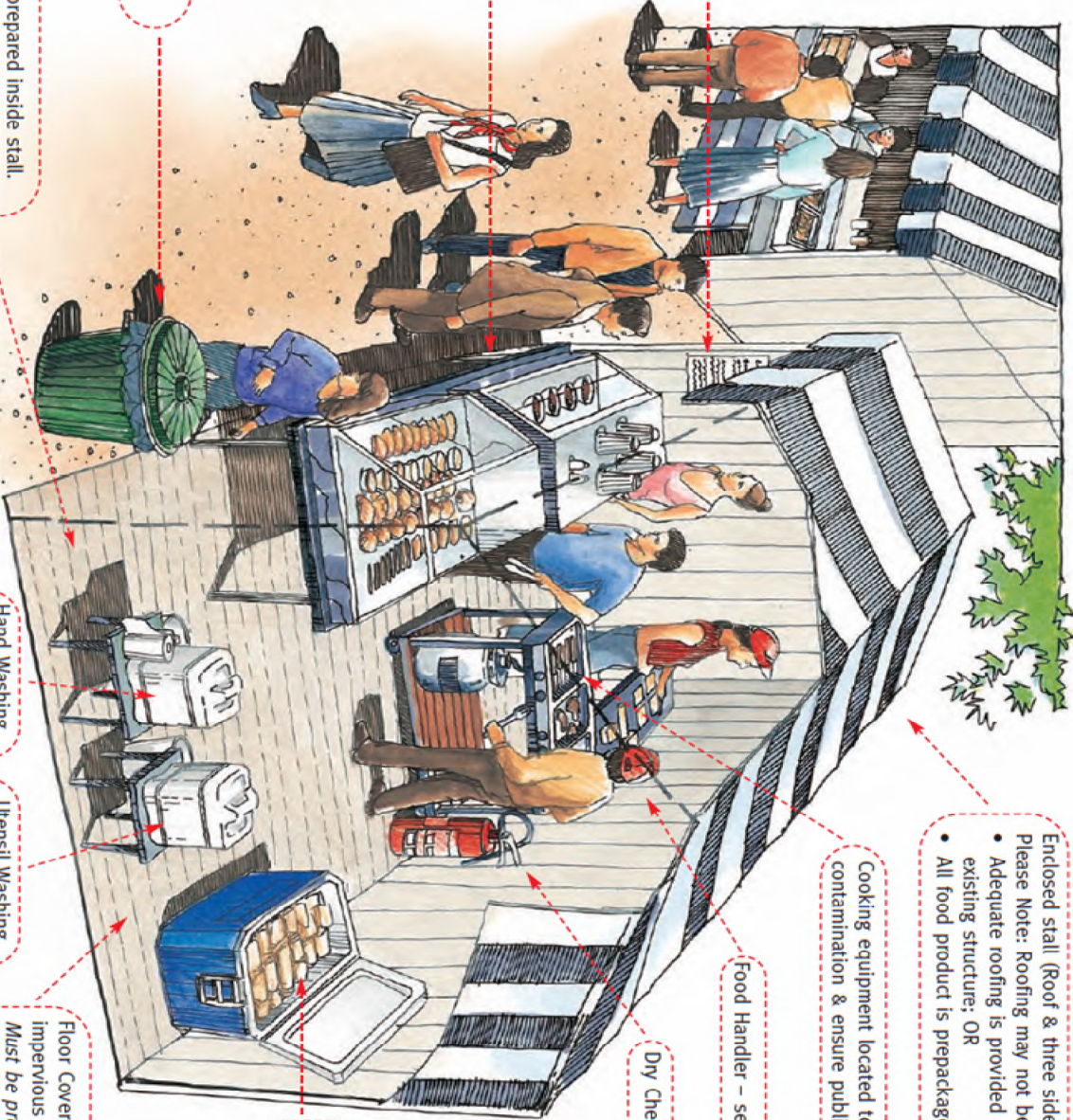
Temperature Control for potentially hazardous and perishable foods - see over

Food Handler – see over

Dry Chemical Fire Extinguisher

Cooking equipment located to protect food from contamination & ensure public safety

Enclosed stall (Roof & three sides)
Please Note: Roofing may not be required where:
• Adequate roofing is provided when located within an existing structure; OR
• All food product is prepackaged (no taste testing)



Food stall minimum food safety standards continued...

Food Handlers

- Money and food handled separately
- Utensils and gloves used to handle food
- Clean person, attire and habits
- Hands must be washed whenever hands are likely to contaminate food
- No smoking within temporary food stall
- No cuts, illness, sores on food handlers

Minimum utensil washing facilities

- 20 litre water container with tap labelled 'Utensil Washing Only'
- Hot water and/or sanitiser available for emergency cleaning
- Container to catch waste water labelled 'Waste Water Only'. Disposed to sewer

Two containers of sufficient capacity are to also be provided for adequate cleaning of utensils

Minimum hand washing facilities

- 20 litre water container with tap labelled 'Hand Washing Only'
- Liquid soap and paper towels supplied for staff use
- Container to catch waste water labelled 'Waste Water Only'. Disposed to sewer

Sinks and basins draining directly to waste water containers may be required for regular market stalls

Temperature control of potentially hazardous food

- Cold Food – ensure 5°C or below
- Hot Food – ensure 60°C or above
- Thermometer in use

Four Hour/Five Hour Guide (potentially hazardous food)

- under 2 hours use immediately or refrigerate
- 2-4 hours use immediately, do not refrigerate
- over 4 hours throw away!

Sauces, condiments and single serve utensils

- Single serve utensils protected from contamination. Stored handle up.
- Sauces, condiments in squeeze type dispensers or sealed packs

Food display, food protection, taste testing

- Provide appropriate sneeze barrier
- Signage must be provided to all taste testing stating 'No double dipping, single serve only'

For further information on this topic, please contact Council

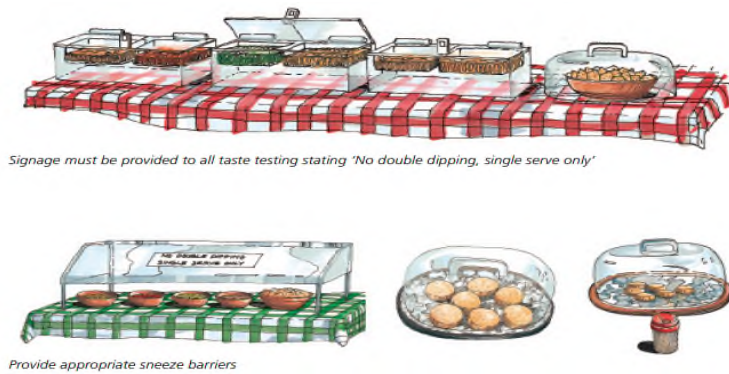
Temporary food stall checklist

Event: _____ Date: _____

Food Stall Team Leader: _____ Contact: _____

Licence		Food Safety Supervisor & Food Handlers Skills & Knowledge	
Current temporary food licence obtained?	<input type="checkbox"/>	Nominated Food Safety Supervisor certificate submitted to Council	<input type="checkbox"/>
Licence displayed to the public?	<input type="checkbox"/>	All Food handlers have food safety knowledge & skills?	<input type="checkbox"/>
Stall Structure & Equipment		Hand Washing Facilities	
Walls (3 Sides), roof, pegs/sandbags	<input type="checkbox"/>	20 L water container with potable water, labelled "hand washing only"	<input type="checkbox"/>
Table/s for food preparation	<input type="checkbox"/>	Liquid Soap, Paper towel	<input type="checkbox"/>
Table/s for utensil washing	<input type="checkbox"/>	Waste water collection container (bucket)	<input type="checkbox"/>
Table/s for hand washing	<input type="checkbox"/>	Utensil Washing Facilities	
Table for servery or barrier to the public	<input type="checkbox"/>	20 L water container with potable water labelled "utensil washing only"	<input type="checkbox"/>
Cooking equipment located within the food stall	<input type="checkbox"/>	Detergent and sponge/cloth	<input type="checkbox"/>
Fire Protection (fire blanket, fire extinguisher)	<input type="checkbox"/>	Waste water collection container (bucket)	<input type="checkbox"/>
Floor Covering	<input type="checkbox"/>	Food Grade Sanitiser	
Adequate lighting within stall? (night stall/poor natural light)	<input type="checkbox"/>	Food grade sanitiser (See Fact Sheet Cleaning & Sanitising)	<input type="checkbox"/>
First Aid Equipment	<input type="checkbox"/>	Waste Management	
Temperature Control & Storage		Waste bin with lid & liner/s	<input type="checkbox"/>
Digital probe thermometer	<input type="checkbox"/>	Food Display & Taste Testing	
Alcohol swabs	<input type="checkbox"/>	Sneeze barrier for unpackaged food	<input type="checkbox"/>
Esky with ice or mobile cold room	<input type="checkbox"/>	Utensils - tongs, spoons, spatulas, in a sealed container	<input type="checkbox"/>
Food kept under temperature control		Single use cutlery, serviettes, straws	<input type="checkbox"/>
*hot food at or above 60°C	<input type="checkbox"/>	Condiments	<input type="checkbox"/>
*cold food at or below 5°C	<input type="checkbox"/>	Taste testing single use containers, utensils & waste bin	<input type="checkbox"/>
Temperature log sheets, pen	<input type="checkbox"/>	Signage displayed- "No double dipping; single serve only"	<input type="checkbox"/>

Taste testing visual example



For more information visit <https://www.lgtoolbox.qld.gov.au/topics/food>

Animal and petting zoo minimum infection control standards

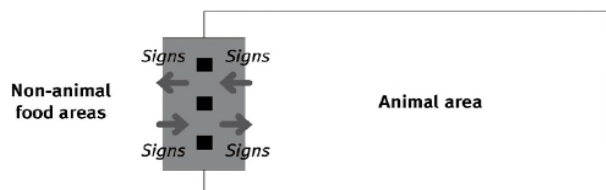
Event organisers and exhibit operators must notify Council of an animal contact exhibit. Details of the proposed animal contact are required at least 10-business days prior to an event to allow an Environmental Health Officer to assess the suitability and compliance against the 'Animal Contact Guidelines – reducing the risk to human health 2014'.

(https://www.health.qld.gov.au/_data/assets/pdf_file/0023/444371/zoo-guidelines.pdf)

This assessment is to ensure that visitors coming into contact with animals have a reduced risk of contracting an infection from the animals or an associated enclosures and bedding materials.



Preventing illness in animal contact areas



Legend

- Transition into animal area
- Transition into and out of animal area
- Hand-washing station
- Transition out of animal area

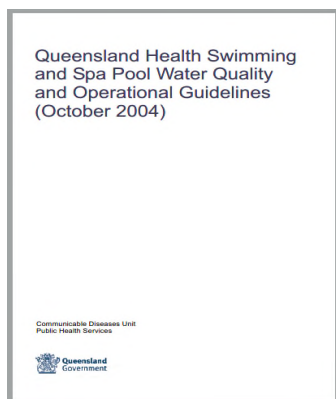


Recreational pool water quality and operational standards

Event organisers and operators of temporary recreational water activities, such as inflatable water parks, will need to notify Council of their business activity prior to allowing access to the public. As part of the notification process, operators will need to demonstrate to Council their ability to effectively manage the quality of water at the facility throughout the duration of operation to ensure safe bathing is provided to users.

Whilst there are no specific state regulations in Queensland pertaining to the water quality of pools or spas, the *Public Act 2005* states that a swimming pool or spa pool must not pose a public health risk. This can be achieved by demonstrating compliance with the Swimming and Spa Pool Water Quality and Operational Guidelines.

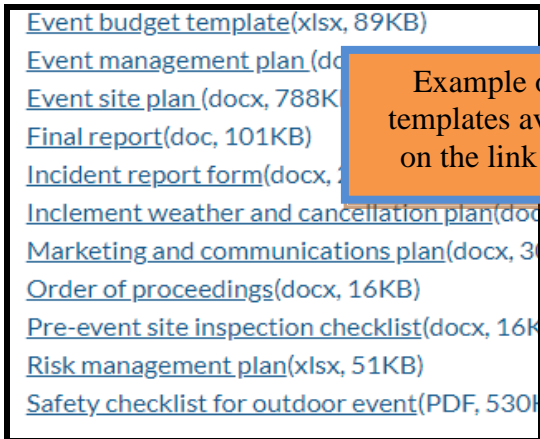
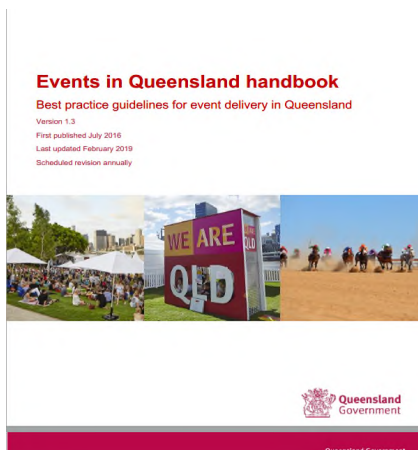
(<https://www.health.qld.gov.au/public-health/industry-environment/environment-land-water/water/quality/pool-spa-recreation>)



Events in Queensland handbook

If you are looking for support or a step-by-step guide on running an event to a 'best practice' standard, please refer to the recently updated 'Events in Queensland handbook'. For access to a wide variety of guidance materials and example templates, please refer to the interactive webpage listed below.

<https://www.qld.gov.au/about/events-awards-honours/events/running-events>



Example of the templates available on the link above