
Certificate

1. Food stalls are only permitted to operate if they hold a current certificate of registration.
2. The current certificate of registration must be clearly displayed at the food stall.

Inspection

3. The person in charge of the food stall shall at all reasonable times permit any warranted council officer to enter and inspect the stall.

Sources of food

4. All food for sale shall be manufactured, prepared and packed on premises registered under the Animal Products Act 1999, the Food Act 1981 or the Food Hygiene Regulations 1974.
5. Meat including donated meat must have been slaughtered by registered premises under the Animal Products Act 1999 and processed by registered premises under the Animal Products Act 1999 or the Food Act 1981 (Homekill and recreational catch can **NOT** be sold for human consumption).
6. Raw meat is **NOT** permitted to be sold at a food stall unless a Food Safety Programme has been approved.
7. Recreational catch seafood can **NOT** be sold for human consumption.
8. Eggs are eligible for sale if they are sourced from a registered premises under the Animal Products Act 1999 or they are supplied by a producer who has 100 or less female birds and the eggs are sold directly to consumers (**NOT** for wholesale).

Food protection

9. Food must be transported and stored on site in clean, sealed containers.
10. Shelter all food from the sun.
11. Ensure that all food is appropriately covered to protect from contamination by flies and other insects, including all food preparation and food storage areas.
12. Food must **NOT** be left uncovered or unprotected on the front counter/bench of the stall where customers can sneeze/cough on it or make physical contact with the food.
13. All rubbish must be kept in bins with lids. Rubbish must be removed regularly from the food site.
14. Clean food utensils must be available to ensure that cross-contamination does not occur. Food utensils are to be used wherever practical.
15. People handling food must wear clean appropriate clothing to protect the food from contamination.
16. Food must be stored and displayed above ground level.
17. Only single service containers are permitted (plates, cutlery etc) unless a commercial dishwasher is readily available.
18. **Avoid cross-contamination** – keep raw meats separate from cooked meats and other foods at all times, including on the hot plate. Cooked food, or vegetables eaten raw (lettuce, grated carrot etc) must not come into contact with raw meats or any surface or utensils used to prepare raw meats.
19. The food stall shall be capable of being easily cleaned and kept in a clean state.

Perishable food

20. All readily **perishable food** must **NOT** be kept at ambient (room or outside air) temperature. They must be stored at either **above 60°C** for hot food or **below 4°C** for cold food. (Please note that food may only be reheated once. Any reheated food not sold on the day must be disposed of).

21. Where foodstuff has been frozen prior to sale, the food item is required to be clearly marked PREVIOUSLY FROZEN.

Readily perishable food includes:

- *Raw and cooked meat or foods containing raw or cooked meat.*
- *Dairy products and food containing dairy products.*
- *Raw and cooked seafood and foods containing seafood*
- *Processed fruit and vegetables, e.g. salads and unpasteurised juice.*
- *Processed foods containing eggs, rice, pasta, beans, nuts or other protein rich food e.g. quiche and soya bean products.*
- *Foods containing any of the above e.g. sandwiches and wraps.*

Controlling food temperatures is critical for avoiding food poisoning. Food exposed to the danger zone temperatures of between 4°C and 60°C for longer than 2 hours greatly increases the risk of food poisoning.

Electrical/LPG safety

22. Any cooking unit must not be accessible to the public. Stallholders utilising open fires (e.g. BBQs) must have access to a fire extinguisher or fire blanket.
23. LPG cylinders are to have current certification, be properly secured and all connecting hoses must be in good repair.
24. Mobile caravans and cookers which require electricity; must have a current electrical warrant of fitness.

Cooking food

25. Chicken and processed meats (e.g. sausages and hamburger patties) must not be pink on the inside.

Hand washing (not required if only selling prepackaged food or vegetable /fruit)

26. Hand washing facilities must be supplied at each site. They must either be connected to a running water supply or use a 20 litre container with tap at the bottom and a bucket below to catch wastewater for disposal. Soap, nailbrush and paper towels must be used.
27. Hand sanitiser alone is **NOT** an alternate to hand washing.
28. If using disposable gloves you still require hand washing facilities – wash hands before and after wearing gloves. Change gloves regularly throughout the day and do not touch money or other unclean items.

Stall staff

29. People who have cold or flu symptoms or who have had sickness or diarrhoea within 48 hours, or anyone with sores/lesions on their hands, neck or head are **NOT** to be involved in preparing or handling food.
30. Staff are **NOT** permitted to smoke at the food stall.
31. People handling money must **NOT** handle food, and vice versa without washing their hands between duties.
32. People handling food must take care to regularly wash their hands.
33. An appropriate First Aid Kit with coloured waterproof dressings, antiseptic and gloves is to be situated in every food stall.

Environmental Health officers may inspect your food stall. Food stalls that do not comply with the above or other relevant parts of the Food Hygiene Regulations 1974 run the risk of having the food seized and/or the food stall closed. For any enquires please contact the Environmental Health Section at Marlborough District Council on (03) 520 7400.