

What Permission is required?

All stallholders must complete an application form and forward this to the Council. Non-charitable stalls also need to pay a \$20 fee covering the stall operation for up to one month. The yearly fee is \$115. The application form includes the following required information:

- * When will the event be held ?
- * Where will the stall be situated ?
- * What foods will be sold ?
- * What equipment will be provided ?
- * How will safe temperatures be kept ?
- * How will the food be transported ?
- * Will hand washing/toilet facilities be available ?
- * How will food waste/litter be stored & removed ?
- * Will food be prepared at stall site ?
- * What facilities are available at stall site ?



What Food Can I Sell ?

A variety of simple foods can be sold provided they are fresh and require minimum preparation at your stall. No food is to be prepared at home. However food can be prepared at a commercial food premises which has a current Certificate of Hygiene and transported in a safe and hygienic manner.

How Do I Keep Food Safe ?

When buying, preparing, transporting, storing and selling food always remember :

*Keep hot food hot - above 60°C
Keep cold food cold - below 4°C*

This can be achieved by providing a chilli bin, portable fridge, and/or hot food storage cabinets.

Buying Food

- Buy only as much food as you need
- Check expiry dates on all perishable foods
- Do not buy damaged packs or cans
- Buy food from an approved source



Preparing and Storing Food

Food must be prepared on registered food premises, with minimum preparation at the stall site. There is one exception - you can sell safe foods that have been donated by supporters of your organisation such as cakes (without cream fillings) and jams.

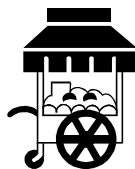
- Wash your hands regularly using soap, water and a nailbrush
- Keep raw and cooked foods separate at all times
- Do not use the same knife or chopping board for raw and cooked meats, cooked food and fresh vegetables
- Cook food thoroughly
- Thaw frozen food in a fridge or microwave
- Wash all vegetables and fruit

Transporting Food

- Keep raw meat separate from foods that are ready to eat
- Ensure food is covered
- Remember to keep foods above 60°C or below 4°C

Selling Food

- Protect the food from flies, birds, animals, bugs, sun, wind, dust and rain by :
- Keeping it covered & off the ground/in appropriate containers
- Using clean tongs for serving
- Keep foods above 60°C or below 4°C
- Operate open air stalls only when weather is suitable



Handling Food Safely

- Wear a clean apron/smock & tie your hair back or wear a cap
- Keep fingernails short and cover abrasions
- Wash hands regularly
- If sick stay at home
- Complete a Food Safety Course

Do I Need Hand Washing & Toilets Facilities ?

You do need access to a toilet and hand washing facilities close to the stall.



Who Do I Contact For More Information ?

The Environmental Inspections & Enforcement Division of the Hutt City Council, Laings Road, Lower Hutt, phone 570 6666.

HUTT CITY COUNCIL 1997

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Hutt City Council



ARE YOU HAVING A FOOD STALL ?

- a market or fair?
- a school gala?
- a sausage sizzle?



This leaflet will give you information on Council's health requirements regarding the operation of a food stall