



Masterton District Council

SERVING THE COMMUNITY

Tel: (06) 370 6300 PO Box 444, Masterton 5840 Fax: (06) 378 8400 email: health@mstn.govt.nz

SAFE FOOD AT FOOD STALLS

This pamphlet contains information to help you prevent illness caused by selling unsafe food

WHAT SORT OF FOOD CAN I SELL

A variety of low risk foods that require minimal processing can be sold. The food must have been bought, stored, prepared, cooked and transported safely. Food preparation at your stall should be kept to a minimum.

HOW DO I KEEP FOOD SAFE

Bugs grow best between 5°C and 60°C (the “danger zone”) so display and store readily perishable food outside this temperature range.

Remember it's important

- Keep hot food hot – **above 60°C** at all times
- Keep cold food cold – **below 5°C** at all times – hire a small chiller trailer
- Reheat to piping hot (above 75° in middle of food) or re-cook

BUYING FOOD FOR YOUR STALL

- Buy only as much as you need the day before the event
- Check expiry dates on all perishable foods
- Don't buy damaged packs or cans
- Obtain food from an approved source

PREPARING (AND STORING) FOOD FOR YOUR STALL

Any initial food preparation and cooking of food must be carried out on a premises that has been approved by the local Council's Environmental Health Officer

- **Wash your hands** regularly using soap, hot water and a nailbrush. Dry thoroughly using paper towels
- Keep raw and cooked food items **separate**
- Keep one knife and chopping board for raw meats and another set for other foods, to avoid **cross-contamination**
- Thaw frozen food in a fridge or microwave rather than at room temperature
- Cook meat thoroughly (juices run clear)
- Wash all fruit and vegetables thoroughly

TRANSPORTING FOOD TO YOUR STALL

- Keep food out of the danger zone **Keep below 5° or above 60°**
- Keep raw meat (including poultry) in sealed containers, separate from foods that are ready to eat
- Put foods in clean covered containers or wrap in plastic wrap
- Keep animals away from food being transported

(STORING AND) SELLING FOOD AT YOUR STALL

Protect the food from flies, birds, animals, bugs, direct sunlight, wind, dust and rain.

- Operate open air stalls only when the weather is suitable
- Keep food out of the danger zone. **Keep below 5° or above 60°**
- Keep food covered with plastic wrap or in containers
- Keep food and associated items at least 600mm above the ground
- Use clean tongs/utensils for serving
- Keep raw and cooked foods separate
- Use separate equipment/utensils for raw and cooked food
- Food contact surfaces to be smooth, impervious and easily cleaned
- Allocate tasks to prevent cross contamination

HAND WASHING/CLEANING

- There must be adequate facilities (hot/cold water, soap, nailbrush, paper towels).
 - Depending on the nature of the event, consideration will be given to practical alternatives.
- e.g.
- The picture shows a satisfactory facility for handwashing,
 - Also bring enough utensils to last the event duration and to cover lack of washing facilities.



Paper towels
20 litre container of water
liquid soap
tap
bucket for waste

Purchase 50ml Isopropyl alcohol from chemist, make up to 500ml with water in plastic bottle with spray nozzle. This can also be used to wipe surface s(use paper towel) providing large particles/visible soiling has been removed.

HOW CAN I MAKE SURE I AM HANDLING FOOD SAFELY

- Complete a food hygiene training course
- If sick (vomiting or diarrhoea in the last 48 hours) don't handle or prepare food
- Start with a clean body and wear a clean apron or smock over your street clothes
- Tie your hair back or better still wear a cap, keep finger nails short and clean
- Wash your hands often, and always after using the toilet, handling rubbish, using a handkerchief, whenever hands are dirty or soiled and before handling foodstuffs.
- Wear disposable plastic food grade gloves and change these as often as you would wash your hands. Approved hand sanitisers can also be used.

Following these simple guidelines will help you to ensure the safety of the food you sell and keep your customers coming back for more. Hope you have a successful day.

WHO DO I CONTACT FOR MORE INFORMATION

Contact: Environmental Health Officer
Masterton District Council
Phone: 06 370 6300 Fax: 06 378 8400
E-mail: health@mstn.govt.nz