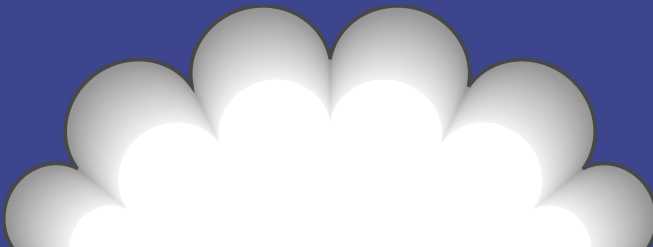




Fetes and Fundraising Food Stalls

Food safety guidelines for fetes and fundraising events



Who should read this fact sheet?

You should read this if you are an individual, a group or a representative of a group, proposing to sell simple foods at a short-term or temporary food stall (the stall) for fund raising purposes only.

Note: Examples of groups would be Parent and Friends, sporting groups or any other voluntary group.

What is considered a food?

Food means anything fit for human consumption or represented as such. This may include live, raw, prepared or partly prepared items, ingredients or additives but not therapeutic goods. (Eg. Oysters, drinks, sweets, hamburgers and even chewing gum to name a few.)

Am I considered a food business?

Yes! If you're handling food intended for sale, or selling food then you will be considered a food business. This applies even if the stall will be operating for just one day. If you need advice please contact the Health Protection Service (HPS).

Do I need to register with HPS?

You do not need to register with HPS if:

- a) you intend to sell food a maximum of five times a year, each period being no longer than three days; and
- b) the food does not need to be kept under temperature control, (either 5°C or less or 60°C or above); or
- c) the food will be sold straight to the customer after thorough cooking (as in a BBQ).

Remember - Keep it simple

What foods may I sell?

HPS advises that unless you register your food business under the provisions of the *ACT Food Act*, then you will only be able to establish a food operation that sells low risk foods. That means you can only sell foods that are:

- a) dry by nature (eg tea, coffee biscuits, plain cakes [no cream or custard], bread, confectionery or dried fruits);
- b) high in vinegar or sugar content (eg pickled vegetables, carbonated beverages, chocolates);
- c) high in alcohol, fat or oil content;
- d) commercially produced, (pre-packaged foods not requiring temperature control); or
- e) cooked on a hot plate or stove eg BBQ meats which –
 - i) are thoroughly cooked (so that no pinkness can be seen in the middle);
 - ii) require minimal preparation; and
 - iii) are sold immediately sold to the public. (Temporary oversupply of food must be kept heated above 60°C.)

Remember - Low risk foods only

For how long can I operate the stall?

You will only be able to operate the stall five times a year, for no more than three days in a row, meaning no more than five (three-day) long weekends).

Note: Should you be looking to operate for longer, you will need to register with HPS as a food business and extra requirements will apply.

Do I have to tell anyone I'm selling food?

Yes. Even when you do not require registration you must notify HPS of your intention to establish a stall. Please use the approved form so that you include all the information required by HPS. The form must be lodged with HPS before you open the stall.

Note: You may also need to notify other authorities like Urban Services.

Are there any foods I shouldn't sell?

HPS considers some foods inappropriate (high risk) for this type of temporary stall. High-risk foods are best left to other occasions where more suitable equipment is available. Such high-risk foods include ready to eat foods:

- a) prepared away from the stall (eg at home);
- b) that must be kept under temperature control, both during transportation and on site.

Why this restriction you may ask? The reason is that selling these foods carries with it heavy responsibilities and costs resulting from -

- a) the potential of the food to support the growth of food poisoning bacteria;
- a) the need to provide "commercial" facilities and equipment for the preparation and display of food; and
- b) possible legal action following public injury should food poisoning occur.

Note: High-risk foods are casseroles, rice dishes, quiches, spring rolls and generally any foods containing meat, dairy or moist cereal products or ingredients.

Remember - No high-risk foods

Can I prepare the food at home?

Yes. Low risk foods may be prepared quite safely in home kitchens.

However, please keep the following in mind:

- a) during cooking or preparation there should always be ready access to a hand basin;
- b) hands and personal clothing should be kept thoroughly clean at all times;
- c) anyone suffering from a food-borne disease or experiencing diarrhoea, vomiting, fever, jaundice or a sore throat with fever should only take part in the food business if –
 - i) they have no direct contact with food or food contact surfaces;
 - ii) infected skin lesions are not exposed and completely covered;
 - iii) it is impossible to touch the infected lesions or any discharges; and
 - iv) any discharges are wiped using disposable tissues followed by thorough washing and drying of hands.
- d) animals must not have access to the kitchen during food preparation;
- e) public health officers may need to visit and assess your home operation.

Remember - Healthy home = Safe food

Do I need trained food handlers?

No. As a charity/voluntary group or individual selling low risk foods, you are not required to have formal skills and knowledge in food safety and food hygiene.

You are, however, still responsible for the food you sell, so it may be wise to have some food safety knowledge.

Remember - Be responsible

What are the main hazards?

There are three main hazards associated with selling low risk foods from stalls:

1. contamination of the food by exposure to raw foods, people, dust/dirt, flies and other insects, vermin and unclean equipment;
2. food poisoning through inadequately cooked meats; and
3. consumption of ingredients that cause allergies in particular consumers.

1. How can these hazards be minimised?

Good stall construction

With outdoor events there will always be hazards, so setting up your stall with this in mind may help. If you're selling packaged foods then your only major concern will be to protect yourself and the food from the sun.

Necessary equipment

The equipment you will need to provide if you are selling unpackaged foods include:

1. an overhead covering;
2. three walls (canvass or other washable material is OK);
3. a non absorbent floor covering;
4. hand washing facilities located no more than five metres from the cooking or serving area;
5. a wastewater storage container (with a tight fitting lid);
6. a fly and vermin proof refuse/garbage container.

Protecting food from contamination

To keep food free of contamination, keep it completely covered at all times. Use suitable packaging materials (ie aluminium foil, plastic or plastic film and clean paper). Previously used materials or newspaper should not be used. Packaged products may need additional covering once opened.

Good hygiene practices

Each food handler must take all reasonable precautions to ensure that his or her body or anything he or she is wearing does not contaminate food or surfaces that come in contact with food. Contaminants may include hair, saliva, mucus, sweat, blood, fingernails, clothes, jewellery or bandages etc.

Thorough and regular hand washing

One of the most important ways to protect food from contamination is thorough and regular hand washing. Food staff are required to wash their hands whenever they are likely to be a source of contamination to food, utensils or other containers that come into contact with food.

Note: For more details see Fact Sheets for Charities and Community Organisations on Food Safety Standards - Fact Sheet 9

Proper hand washing facilities

If you're not close to sewer facilities, then the following alternatives are required -

- a camping type container with a tap at the base to provide clean potable (drinking quality) running water;
- a container to catch the waste water;
- remember to also supply soap and single use paper towel and holders;

Note: The size of the fresh and wastewater containers will depend on the accessibility to a fresh water supply and waste disposal site or arrangements.

Cleaning and sanitising utensils

Wherever possible, HPS recommends the use of disposable non-returnable eating and drinking utensils. With returnable utensils, ensure that either appropriate washing facilities are available or provide sufficient numbers of returnable and cooking utensils to last for the duration of each day or until they can be washed. The utensils may then be washed in a suitable facility or at home.

There are three steps needed to effectively clean and sanitise utensils:

1. washing;
2. sanitising; and
3. drying.

*Note: (1) This can be done using the long cycle of a domestic dishwasher.
(2) In all cases, washing means washing with warm soapy water.
(3) Where a sink is used sanitising means a final rinse with -
a) hot water not less than 77°C for 30 seconds or
b) a suitable strength chlorine (or other chemical) solution.
(4) To minimise scalding, a wire rinsing basket will be required if performing hot water rinsing in a sink.
(5) Arrangements must be made for the collection and storage of all onsite wastewater. This must be done in a manner that does not unduly encourage the presence and/or harbourage of flies or otherwise adversely affect public health.*

2. Reducing the risk of food poisoning

Having a BBQ can be great fun, however, if for any reason you under cook mince meat, rissoles, sausages or the like you risk making people ill. On the other hand (with the exception of chicken and rolled meats) other cuts of meat (ie steaks) are safe even when under cooked.

The reason for the risk is that undercooking 'mince' type meats can allow some pathogens (ie micro-organisms that can make people ill) to survive. Two in particular, E. coli and Salmonella are only needed in small numbers to cause illness, so undercooking can place children, the aged and people that are immuno-compromised at great risk.

Note: For more details see Fact Sheets for Charities and Community Organisations on Food Safety Standards - Fact Sheet 5

3. Helping people with food allergies?

Labelling requirements, with respect to charitable or voluntary groups selling food to raise funds, have changed with the introduction of the *ACT Food Act 2001*.

What it comes down to is that if a packaged food contains royal jelly¹ as an ingredient² labelling is required. With the remaining food allergens (Fig. 1) you must do the following:

1. display an advisory or warning statement³ next to or in connection with the displayed food; or
2. provide details to the purchaser upon request if any of the other allergens are in the food.

¹ *Royal jelly is the milky white, viscous secretion from the salivary glands of honeybees.*

² *The warning statement required is 'This product contains royal jelly which has been reported to cause severe allergic reactions and in rare cases, fatalities, especially in asthma and allergy sufferers'.*

³ *All exceptions to the labelling exemptions are listed in clause 2(2) of Standard 1.2.1 Application of Labelling and Other Information Requirements, in the Food Standards Code.*

Figure 1 - Other food allergens



Bee pollen and propolis



Peanuts and products



Other nuts and products



Egg and egg products



Milk and milk products



Fish and products



Shellfish and products



Gluten (wheat, rye, oats, barley etc)

Note: For more details see Fact Sheets for Charities and Community Organisations on the Food Safety Standards - Fact Sheet 3

Why label my food?

The benefits of labelling your products are that:

- a) it provides free publicity for your organisation;
- b) it helps customers as well as the event organiser know what food is being sold, what it contains and where it has come from; and
- c) it assists HPS investigate and contain food poisoning outbreaks should they occur.

Note: For more details see Fact Sheets for Charities and Community Organisations on the Food Safety Standards - Fact Sheet3

Labelling examples

Figure 2 - A simple label produced by a food manufacturer

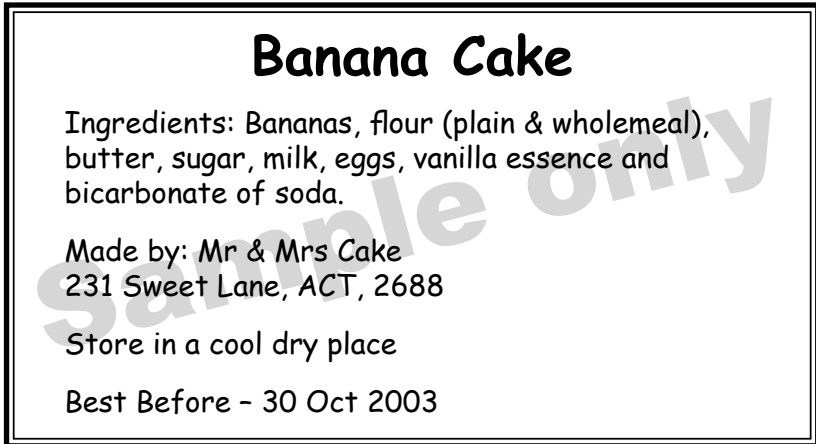
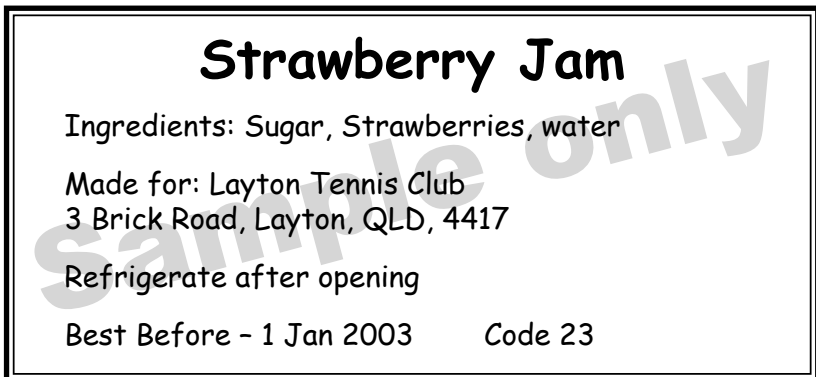


Figure 3 - A label displaying the organiser. The code at the bottom correlates with a food manufacturer known only to the organisers.



Remember - Control the hazard

Notes



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Please read this fact sheet together with 'FSANZ Fact Sheets for Charities and Community Organisations on the Food Safety Standards' - Fact Sheets 3, 5 & 9.

This fact sheet was produced by HPS with acknowledgment of information obtained from FSANZ fact sheets and the publication 'Safe Food Australia' 2nd edition.

For more information on general food safety issues please contact HPS or go to:
www.foodstandards.gov.au

ENGLISH	If you need interpreting help, telephone:
ARABIC	: إذا احتجت لمساعدة في الترجمة الشفوية ، إتصل برقم الهاتف :
CHINESE	如果你需要传译员的帮助，请打电话：
CROATIAN	Ako trebate pomoć tumača telefonirajte:
GREEK	Αν χρειάζεστε διερμηνέα τηλεφωνήστε στο
ITALIAN	Se avete bisogno di un interprete, telefonate al numero:
PERSIAN	: اگر به ترجمه شفاهی احتیاج دارید به این شماره تلفن کنید:
PORTUGUESE	Se você precisar da ajuda de um intérprete, telefone:
SERBIAN	Ako vam je potrebna pomoć prevodioca telefonirajte:
SPANISH	Si necesita la asistencia de un intérprete, llame al:
TURKISH	Tercümana ihtiyacımız varsa lütfen telefon ediniz:
VIETNAMESE	Nếu bạn cần một người thông-ngôn hãy gọi điện-thoại:

TRANSLATING AND INTERPRETER SERVICE 131 450

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