

Minimum standard for food stalls and stands, mobile shops

The aim of this standard is to ensure that stalls used for the preparation, storage and sale of food are constructed, equipped and operated in such a manner so as to facilitate the sale of **food which is safe to eat**.

Food stalls are defined as food premises under the Food Hygiene Regulations 1974 and as such must comply with and operate in accordance with the regulations in the same way as other food premises are required to (*i.e. fruit and vegetable shops, coffee shops, dairies, takeaway bars*). Exemptions from some construction requirements can be given in certain circumstances depending upon the:

- Type of food sold and the extent of food preparation undertaken
- Size and complexity of the stall operation and the number of food handlers involved.

This standard is a guideline only and food stall operators should familiarise themselves with the Food Hygiene Regulations, particularly part 2 which deals with the conduct and maintenance of food premises and Part 3, dealing with the conduct of food handlers. The regulations are attached to this standard.

Stalls must comply with the following provisions:

- 1 Stalls shall offer 'all weather protection' and shall be as far as practicable vermin proof.
- 2 **Floors** shall be:
 - impervious and easily cleaned
 - must be resistant to wear
 - all angles between the floors and walls rounded off, i.e. covered.
- 3 Internal surfaces of the **walls** shall be:
 - constructed of dust proof materials
 - smooth, non-absorbent
 - readily cleaned without damage to surface.
- 4 Every **ceiling** or underside of roof shall be:
 - smooth, non-absorbent
 - light in colour
 - easily cleaned without damage to surface.
- 5 **A wash hand basin** must be provided and supplied with an adequate and continuous supply of hot running water (*at a minimum temperature of 63°C*) nail brush, detergent and clean towels.

Note Where no food preparation is undertaken and the only food stored or sold from the stall is either pre-packed or contained in sealed containers then a wash hand basin is neither required, nor full compliance with this standard.

- 6 Where food preparation is undertaken adequate **sinks** must be provided supplied with hot water to permit the efficient cleaning of all utensils, containers etc used in preparation of food.

7 Preparation and storage benches

All **preparation benches** must be smooth and impervious, free from cracks and defects. This also applies to cutting boards.

Benches and shelves used for the storage of food shall be so constructed and surfaced so as to be easily cleaned.

8 Ventilation

Where cooking is undertaken in the stall adequate ventilation to the satisfaction of the environmental health officer shall be provided to:

- prevent the air in the stall from becoming excessively heated

- prevent condensation on floors, walls and ceilings
- remove objectionable odours from the stall.

9 Sanitary facilities shall be conveniently available for the use of the stall holder.

10 Waste, refuse disposal

The stall shall be provided with sufficient holding tanks to contain all liquid wastes from hand basins and sinks produced each day and any such waste shall be properly disposed of into the Council sewer at the end of each day of operation.

All refuse shall be stored in sealed receptacles and removed daily from the stall daily for proper disposal.

11 Space

A stall shall contain sufficient floor space and be equipped to allow the stall operator to carry out food preparation in an efficient manner. All food sold must be prepared on the stall or on other registered food premises.

12 Conduct and maintenance matters

As previously stated the operation of a stall, like other food premises is subject to compliance with the Food Hygiene Regulations 1974 and you should be aware of various obligations as a food handler. The most important of these obligations are as follows:

a Cleaning

- A stall must be cleaned thoroughly and regularly.
- All preparation benches and food contact surfaces must be regularly cleaned using a suitable bactericidal and detergent solution.

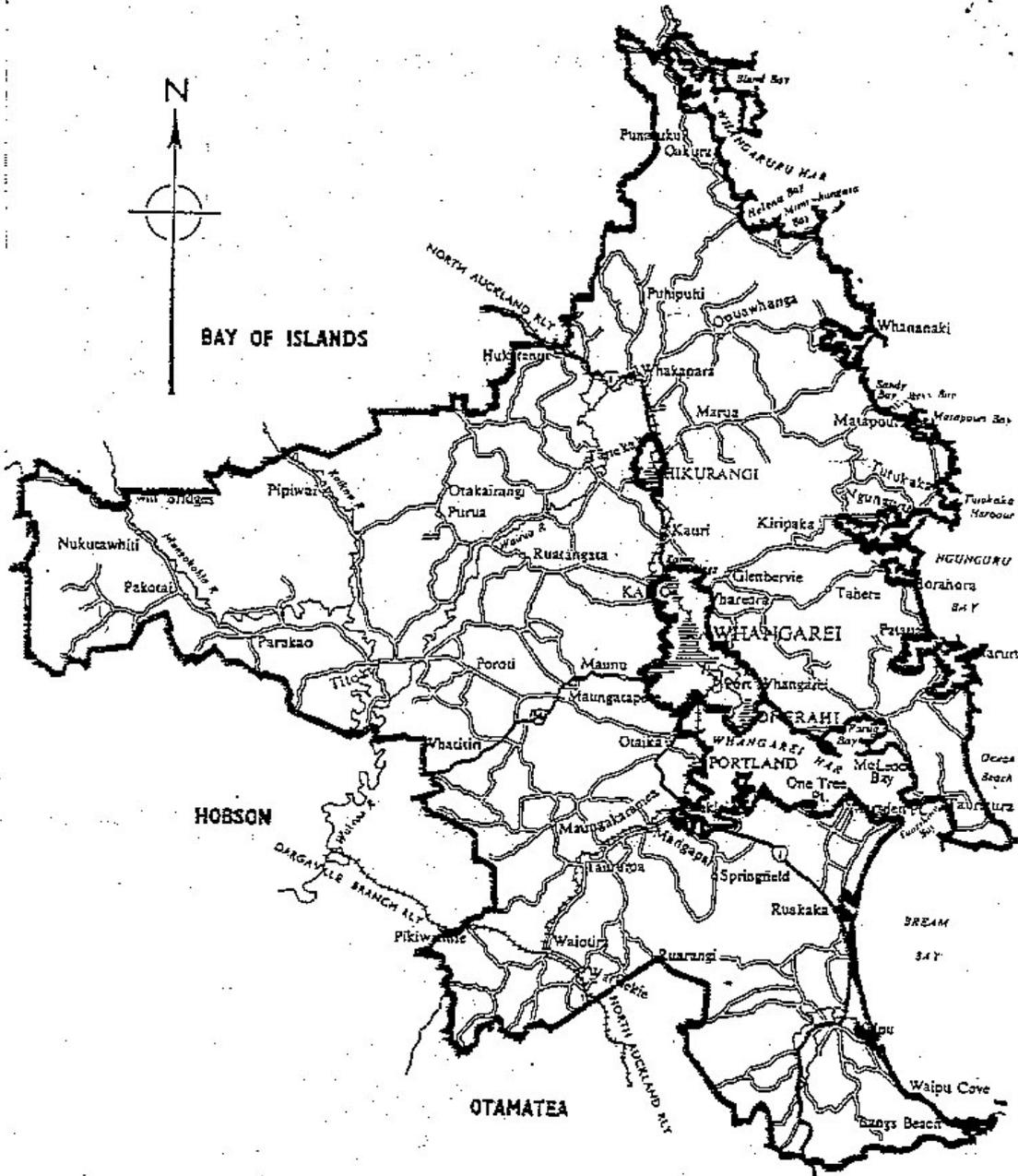
b Food protection

- Food must at all times be protected from contamination.
- Food ordinarily consumed in the state in which it is sold must be adequately protected from contamination by customers
- Raw foods of animal origin must be stored and prepared separately to cooked foods
- Refrigeration must be provided for perishable foods at 4°C or less. Storage temperature for fish is 2°C or lower, milk - 7°C
- Readily perishable foods that are cooked (*fish, chicken, shellfish, meat products, milk products etc*) must be maintained at a temperature not exceeding 4°C (*refrigeration*) or alternatively at a temperature of not less than 60°C (*heated*).

c Conduct matters

- Smoking, spitting or chewing tobacco is strictly prohibited in a stall
- A food handler shall thoroughly wash his/her hands after using the toilet, before commencing work and whenever hands are otherwise fouled
- No person shall operate a stall when suffering from an infectious disease (i.e. Hepatitis A, Salmonellosis etc)
- A stall shall not be used for the retail sale of meat.

Please do not hesitate to contact an environmental health officer if you need further guidance on food preparation and handling. Phone 09 430 4200 during normal working hours.



MAP OF WHANGAREI COUNTY

Scale 1:400 000



- County Boundary 
- State Highway 
- Principal County Roads 
- Railway 