



Market Food Stalls

May 2010 v.1

This guide sheet has been produced to provide helpful information about temporary food premises at a market site (market food stall).

What is a market food stall?

A market food stall is a temporary food premises conducted on a regular basis at any approved market site within the Cairns Regional Council area.

Temporary food premises are defined in the *Food Act 2006* as “premises other than fixed premises or mobile premises, and includes, for example, a stall or a tent.”

Licence requirements

A Market Food Stall Licence allows you to operate at any approved market site within the Cairns Regional Council Area at the discretion of the relevant Market Coordinator.

Before applying for a licence, you are advised to seek approval from the Market Coordinator to ensure you are able to operate there.

Applications for a Market Food Stall Licence must also include Food Safety Supervisor details.

Preparation of food at a market food stall is restricted to the preparation of non-alcoholic drinks and the cutting up of fruit and vegetables.

The handling of potentially hazardous food at a market food stall is limited to transporting, displaying and serving only. **No cooking or reheating of food is permitted at a market stall** (except by non-profit organisations).

All food preparation must be done in a licensed kitchen. There may be special circumstances to allow food prepared by you **at home** for the markets, but this will require prior approval.

If you wish to expand your operations to include cooking and preparation of high risk food products, you must obtain a Mobile Food Vehicle Licence. Operation of mobile food

vehicles at approved market sites may be restricted. Contact the individual Market Coordinator for further information.

The market food stall must be set up and operated in accordance with the conditions of approval. For more detailed information relating to this, please refer to Council's *Structural & Operational Requirements for Temporary Food Premises*.

Application process

Once you have obtained site approval from the Market Coordinator, an *Application for a Market Food Stall Licence* must be lodged to Council with the annual fee.

Applications can be mailed to Council's postal address or lodged in person at Council's administration offices. Once approval is granted a licence will be issued that must be displayed at the stall.

For further information about market food stalls, please contact Council's Public Health Unit to discuss with an Environmental Health Officer.



Approved markets

The following is a sample list of approved markets in the Cairns Regional Council area (May 2010).

Market	Trading Days
Cow Bay Markets	Last Sunday of every month
Esplanade Markets - Cairns	Saturday only
Farmgate Markets @ The Pier - Cairns	Saturday only
Gordonvale Cottage Markets	1st Saturday of every month
Holloways Beach Markets	2nd Sunday of every month
Mossman Markets	Saturday only
Port Douglas Markets	Sunday only
Raintrees Shopping Centre - Manunda	Sunday only
Rusty's Markets – Cairns	Friday / Saturday / Sunday
Smithfield Markets	3rd Sunday of every month
Tanks Markets – Cairns	April to November: last Sunday of every month

Take Note:

Before applying for a licence, you are advised to seek approval from the Market Coordinator to ensure you are able to operate there.

Structural & Operational Requirements for Temporary Food Premises

March 2010 v.1

This document applies to all temporary food stalls and market food stalls within the Cairns Regional Council area and should be used as a guide when making application for a temporary food stall or market food stall licence.

1. Stall structure

The food stall must have a **roof and three sides** made of plastic sheeting, vinyl or other material that is:

- non-absorbent
- easily cleaned, and
- suitably fire retardant (where relevant).

Where the stall is erected on unsealed ground a floor covering (eg. non-slip vinyl) must be laid and suitably secured (eg. with pegs) so as to provide a floor surface that is:

- smooth, non-absorbent and easily cleaned
- durable, and
- non-trip and non-slip.

Exemptions to stall structure may be given where there is an unlikely risk of food contamination.

2. Benches and tables

Bench and table tops are to be:

- free of cracks and crevices
- smooth and impervious, and
- easily cleaned.

3. Food storage and protection

All food and utensils are to be transported, stored and displayed in such a way that they are protected against contamination from any source. In particular they must be:

- stored separately from other materials
- protected from dust, flies and coughing/sneezing by the public.

Storage containers for food and utensils must be able to be easily and effectively cleaned or must be single use.

As far as practicable food is to be wrapped or bagged at the point of preparation.

Ready-to-eat foods must be stored separately from foods to be cooked.

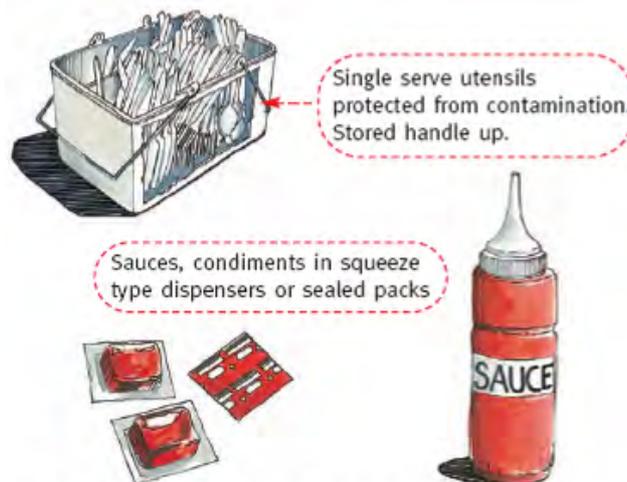
Food and utensils must be stored separately from other items.

All condiments such as sauce, mustard etc, must be contained in squeeze type dispensers or in individual sealed packs (see Figure 2).

Tea, coffee, cordial and other beverages must be dispensed from an enclosed or lidded container equipped with a tap or spout.

Animals are to be excluded at all times from food areas.

Figure 1. Sauces, condiments and single serve utensils



For further information on this topic, please contact Council

4. Food utensils

Food handling utensils must be:

- provided and used (bring spares)
- protected from contamination during storage and while in use.

Take-away eating and drinking utensils must be:

- disposable, and either
- pre-wrapped in paper napkins, cellophane bags or similar material prior to distribution to the public, or
- enclosed in suitable dispensers (see Figure 2).

5. Food display

Display facilities must be clean and able to be easily and effectively cleaned.

Food must not be displayed so as to be openly accessible to the public. A physical barrier must be provided between the public and the food, for example, perspex glass sneeze guards or enclosed containers as in Figure 3.

Figure 2. Food display

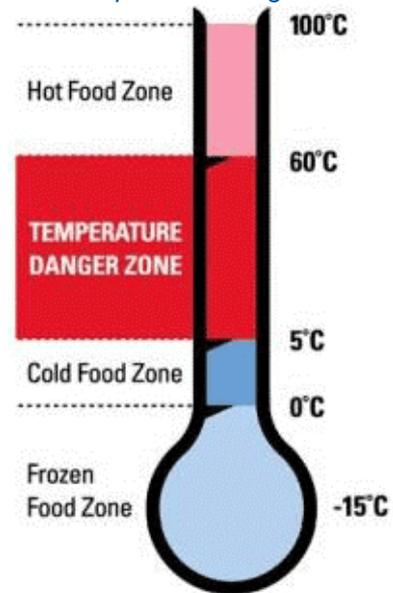


6. Food temperature control

To minimise bacterial growth, all potentially hazardous foods are to be kept under temperature control, either:

- **5°C or below** (for cold food), or
- **60°C or above** (for hot food).

Figure 3. The temperature danger zone



Potentially hazardous foods prepared in the stall must be for immediate sale and consumption unless kept under temperature control.

Acceptable methods of maintaining food at correct temperatures include:

- refrigerated displays or cooler boxes with adequate supply of ice,
- gas or electric food warmers/hot boxes (see Figure 5).

Note: electric power is not always available at temporary food stall locations.

Potentially hazardous food that is to be cooked must be kept **cold (5°C or below)** until it is cooked.

Food warmers may only be used for keeping food warm, not for reheating. Reheat food rapidly to **60°C** or above and display or store it at that temperature or hotter.

Probe thermometers must be used for checking temperatures.

Note: Food not stored at the correct temperatures can be seized by an authorised officer in accordance with the provisions of s.186 of the Food Act 2006. Potentially hazardous foods include meat, seafood, dairy, egg, cut salads and cooked rice/pasta.

Figure 4. Temperature control of potentially hazardous food



7. Cooking and cooking appliances

Cooking appliances are to be located in the food stall unless otherwise directed by the authorized officer.

Adequate provisions must be made to protect the stall walls from heat, flame and splashing.

A suitable fire extinguisher and/or fire prevention equipment e.g. a fire blanket will be required in close proximity to any gas operated or exposed flame type cooking appliance.

Cooking and heating equipment must not be accessible to the public.

Children must be excluded from cooking areas.

All electrical equipment used should be tested and tagged.

8. Cleaning

Benches, tables and all food contact surfaces must be cleaned and sanitised before use and regularly during stall operation.

If washing of utensils and equipment is to occur at the stall, facilities must be provided to enable:

- immersion and washing in water with detergent (preferably warm water)
- rinsing in clean water
- drying with clean towels

- collection and storage of waste water until it can be disposed to sewer.

Note: Bringing spare utensils can avoid or reduce the need for washing.

9. Hand washing facilities

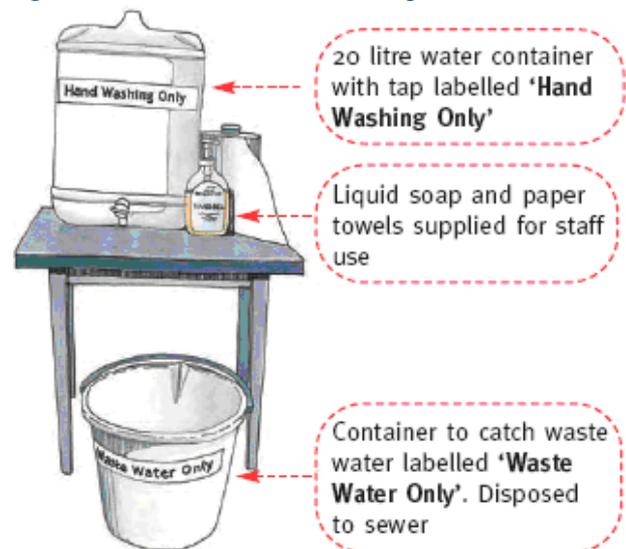
The stall **must** have a designated hand wash facility with the following minimum requirements:

- located in the stall or within 5 metres
- provided with clean running water (warm water is preferable)
- provided with soap and clean towel (liquid soap and paper towel is preferable).

Note: Alcohol based hand sanitisers are not sufficient to replace hand washing.

A large closed container with a tap valve and a bucket to catch the waste water will be suitable for this purpose, as in Figure 1. The tap must be able to stay on to enable washing with two hands.

Figure 5. Minimum hand washing facilities



Sinks and basins draining directly to waste water containers may be required for regular market stalls

10. Water supply

All water used at the temporary food stall must be:

- from an approved potable water source (eg. town water)
- not drawn from sanitary or toilet facilities
- not stored in an open container.

11. Waste and waste water

Adequate arrangement must be made for the storage and removal of waste generated inside and outside the food stall. Suitable waste bins are to be provided near the stall within easy access by the public.

Waste bins should be lined and covered and otherwise protected from flies, animals and other pests.

Waste storage and disposal must not cause an environmental nuisance.

Waste oils and fats (including vegetable oil) are regulated wastes under Queensland legislation and must not be disposed to sewer except under a trade waste approval. Any large amounts of waste oils/fats should be collected into a container and suitably disposed off-site.

All waste water from dish washing, hand washing or otherwise is to be collected into a suitable container and disposed to sewer.

Disposal of regulated wastes (including detergents, grease and oil) into a stormwater drain or waterway is an environmental offence and can attract on-the-spot fines.

12. Personal health and hygiene

Persons with (symptoms of) a food-borne illness, or another condition which is reasonably likely to be a food safety risk:

- *should not* undertake food handling or be in a food handling area, and
- *should* use a replacement worker until the disease or condition has passed.

All food handlers are to adhere to standards of personal cleanliness and hygiene by:

- being clean and wearing clean clothing
- having clean hands and fingernails
- wearing an apron and taking it off before leaving the stall
- wearing hair ties etc
- *not* sneezing, blowing or coughing over food or food contact surfaces
- *not* making unnecessary contact with ready-to-eat food
- *not* spitting, eating or smoking in the food stall

- ensuring any cuts or abrasions are immediately covered with coloured band-aids and fresh gloves
- thoroughly covering any exposed bandages or dressings with a waterproof covering.

Food handlers should wash their hands:

- before handling food
- after entering or returning to the food stall
- after using the toilet.

Food handlers should wash their hands or, if gloves are used, change their gloves:

- between handling raw and ready-to-eat foods
- immediately after smoking, coughing, sneezing, eating, drinking or any act of personal grooming
- after touching their hair, scalp or body opening, and
- whenever necessary for food safety.

Figure 6. Food handlers



13. Food Labelling

The full food labelling requirements may apply to pre-packaged food sold at a temporary food stall. Contact Queensland Health on (07) 4050 3600 for information regarding your specific labelling requirements.

List of Registered Training Organisations (RTO) QLD

RTOs that offer Competency Units for Food Safety Supervisors in the Retail & Hospitality Food Sector

Table of approved Competency Units (from QLD Health)

Updated: February 2009

	Competency Title	Old Competency Code	New Competency Code
Option A	Apply retail food safety practices	WRRLP6C	SIRRFSA001A
Option B	Implement food safety procedures	THHBCC11B	SITXFSA001A
	Follow workplace hygiene procedures	THHGHS01B	SITXOHS002A

Contact the National Training Information Service for a full list of RTOs. You can search on their website www.ntis.gov.au with search string: THHGHS01B THHBCC11B WRRLP6C SITXOHS002A SITXFSA001A SIRRFSA001A.

Registered Training Organisation	Details
Tropical North QLD Institute of TAFE	Eureka St, Manunda, Cairns www.tnqit.tafe.qld.gov.au 07 4042 2422
Dedicated Training	Sheridan Street, Cairns cate.ashmore@dedicatedtraining.com.au 07 4030 1111 or 0407 314 091
College of Australia Training Pty Ltd	323 Lake St Cairns Darren.college@commail.com.au 07 4041 1119 or 0432 480 094
Challenge National	Townsville http://www.etrainu.com ajit@challengenational.com 07 4721 4222
Fraser Coast Regional Council	Fraser Coast http://www.frasercoast.qld.gov.au pauline.dunn@frasercoast.qld.gov.au 07 4197 4255
Serve-Safe Food Hygiene Training Services	Sunshine Coast http://www.servesafefood.com.au servsafe@ozemail.com.au 1300 139 641
Southbank Institute of TAFE	Brisbane http://www.southbank.tafe.net/ offer on-line training Ph: 137 248
La-Vere College	Brisbane www.lavere.com.au 07 3870 1423 or 0410 194 416

Jenmarda Solutions	Brisbane jenmardasolutions@bigpond.com 0448 877 949
Symbio Alliance	Brisbane http://www.symbioalliance.com.au phorchner@symbioalliance.com.au 07 3340 5722
Quality Connect	Brisbane http://www.qualityconnect.com.au ldonaldson@qualityconnect.com.au 0438 250 561
QLD Association of School Tuckshops	Brisbane http://www.qast.org.au karen@qast.org.au 07 3324 1511
LGS Training	Brisbane http://http://www.lgs.net.au ddeans@lgs.net.au 07 3252 4066
HACCP TEC Group	Brisbane http://www.haccptec.com.au/ robyn@lavere.com.au 07 3870 0236
Worklinks	Brisbane http://www.worklinks.com.au janrobinson@worklinks.com.au 07 3354 3946
Parasol EMT	Brisbane http://www.parasolemt.com.au brisbane@parasolemt.com.au 1300 366 818
Axial Training	Logan http://www.axial.com.au symon.molony@axial.com.au 07 3380 6000
Australian Consulting & Training Solutions	Logan http://www.acats.com.au admin@acats.com.au 07 3801 4131
Advancing Food Safety Pty Ltd	www.haceptown.com.au 02 9898 0344
Australia Meat Limited	www.ausmeat.com.au 07 3361 9200

Application for a Market Food Stall Licence

2011–2012

Food Act 2006

Section 1. Applicant details

Applicant name <small>natural person/s, corporation or incorporated association</small>			
Applicant address <small>residential address for individuals; registered office address for corporations or incorporated associations</small>			
Mailing address <small>if different from above</small>			
Contact name/s			
Phone		Fax	
Mobile		Email	

Section 2. Market details

Please indicate which market/s you intend to operate from and on which days.	
<p>For a list of currently approved market sites, see the <i>Temporary Food Premises Guide #2 – Market Food Stalls</i>. Definition of a market food stall: — the operation of a temporary food premises on a regular basis at an approved market site within the Cairns Regional Council area.</p>	

Section 3. Trading details

Stall name	
Product description <small>Describe the food types intended to be sold at the stall.</small>	
Food safety supervisor <small>See additional notes for information.</small>	

Section 4. Origin of food

Note: Food prepared by you *other than at the market stall* must be done in a licensed kitchen. If this kitchen is located outside the Cairns Regional Council area, a copy of its food licence must be provided. Food prepared by you at home requires a food licence.

Is all food being prepared within the market food stall? (please cross)

Yes

No

If 'no', what is the name and address of the licensed kitchen where food is being prepared?

Section 5. Signature of applicant(s)

x

D D M M 2 0 Y Y

Section 6. Before you submit, have you...

Attached the completed Stall Design Information sheet?

Enclosed the applicable fee?

12 month annual licence

\$88.00

6 month pro-rata licence (from 1 Apr 2012)

\$62.00

Provided a copy of the food licence where the food is prepared? (where relevant)

Nominated a food safety supervisor?

You can either mail the application or lodge it in person at a Council administration office.

Additional notes:

- With the exception of cutting up fruit and vegetables, or juicing, there is to be no food preparation at market sites.
- Cooking is strictly prohibited (this includes reheating).
- High risk foods will be limited to serving and display at the market site. Any cooking, reheating, or preparation must be done in a licensed kitchen.
- For construction and operational requirements relating to temporary food premises, refer to the document *Structural and operational requirements for temporary food premises*.
- At least one food safety supervisor (FSS) must be nominated for the stall. The FSS must have relevant skills and knowledge, have authority to give directions and be contactable by food handlers. The FSS may be the licensee.
- Contact an Environmental Health Officer at Cairns Regional Council for further information on the above.
- Pro rata fee applies when application is submitted within 6 months of annual licence period.

Cairns Regional Council – Information Privacy Statement

Your personal information has been collected for the purpose of issuing a Market Food stall Licence (temporary food licence). The collection of your information is authorised under the *Food Act 2006*. You are providing personal information which will be used for the purpose of delivering services and carrying out Council business. Your personal information is handled in accordance with the *Information Privacy Act 2009* and will be accessed by persons who have been authorised to do so. Your information will not be given to any other persons or agency unless you have given Council permission or the disclosure is required by law.

Office use only	Receipt code	Date received	Amount paid	Receipt number	Health number
	T-163		\$		

Doc # 2527094-v4

Cairns Office: 119-145 Spence Street, Cairns H: Mon–Fri, 8.00am–5.00pm P: (07) 4044 3044 F: (07) 4044 3814

Mossman Office: 64-66 Front Street, Mossman H: Mon–Fri, 8.30am–4.30pm P: (07) 4099 9444 F: (07) 4098 2902

Food Stall Design Information

(events, markets and non-profit organizations)

This form is to be submitted together with an application for a temporary food premises.

Section 1. Food types

List the food types to be sold

Section 2. Stall structure

Ceiling

Describe your roof/ceiling.
What material is it?
How is it secured?

Walls

Describe your walls.
How many sides?
What material?
How are they secured?

Flooring

Describe the flooring.
What area does it cover?
What material is it?
How is it secured?

Section 3. Stall layout

Describe the layout of the stall

Include all equipment, eg tables, bbq, cooler box, bain-marie, hand wash facility etc.

Alternatively, you may draw a floor plan here or attached separately.

Section 4. Food storage & display

Food storage during transportation

Describe how your food is stored during transportation, eg refrigerated vehicle, cooler box (esky), enclosed containers.

Food storage within stall

Describe your food storage facilities within the stall, eg cooler box (esky), hot box, enclosed containers.

Food display

If relevant, describe your food display facilities, eg bain-marie, pie warmer, cold display.

Section 5. Hand washing facility

Hand washing

Describe your hand washing facilities.

Section 6. Checklist

- | | |
|---|--|
| <input type="checkbox"/> Probe thermometer | <input type="checkbox"/> Liquid soap |
| <input type="checkbox"/> Spare utensils | <input type="checkbox"/> Paper towel |
| <input type="checkbox"/> Utensil washing facility | <input type="checkbox"/> Potable water supply |
| <input type="checkbox"/> Detergent | <input type="checkbox"/> Rubbish bins |
| <input type="checkbox"/> Tea towels | <input type="checkbox"/> Waste water disposal |
| <input type="checkbox"/> Sanitiser | <input type="checkbox"/> Oil/fat disposal |
| <input type="checkbox"/> Cloths/wipes/sponges | <input type="checkbox"/> 1 st aid kit (with coloured band-aids) |
| <input type="checkbox"/> Broom/dustpan/mop | <input type="checkbox"/> Fire safety equipment |
| <input type="checkbox"/> Buckets/containers | <input type="checkbox"/> Electrical leads tagged and tested |

Current as of 2010

Cairns Office: 119-145 Spence Street, Cairns H: Mon–Fri, 8.00am–5.00pm P: (07) 4044 3044 F: (07) 4044 3814

Mossman Office: 64-66 Front Street, Mossman H: Mon–Fri, 8.30am–4.30pm P: (07) 4099 9444 F: (07) 4098 2902