

Street Vending Standard Conditions

1. Provide a copy of public liability insurance for the event and any participants for a minimum of \$20 Million.
2. Use of carpark spaces in time restricted areas shall be pre-purchased from customer service. The fee is \$12/day/pay.
3. A minimum clearance of 2.5 metres from the property line for pedestrian traffic is to be maintained at all times;
4. No vehicles are to be driven onto or parked on the footpath area;
5. Traffic flow in Peel Street should not be disrupted or obstructed at any time. All activities should be confined to the footpath and shall at no time be undertaken on the roadway;
6. The tables and associated event equipment are to comply with all relevant safety standards;
7. Equipment is to be packed up and removed at the conclusion of the day;
8. All waste generated must be removed and the area left in a clean and tidy condition;
9. The event shall not be an extension of any function of the adjacent business (a DA or footpath Licence is required if it is proposed to extend the business onto the footpath);
10. The event shall comply with the requirements of the Food Act and Food Safety Standards.

All food is to be handled in accordance with the guideline 'Food Handling Guidelines for

Temporary Events' located on the NSW Food Authority web site: (<http://www.foodauthority.nsw.gov.au>);

11. Transport of food to events

All food and packaging for the event must be transported by vehicle so that dust, pests and other likely sources of contamination are excluded. Foods that are required to be stored under temperature control or kept frozen must be placed under strict temperature control or frozen during transportation. Food-grade plastic or insulated containers with tight-fitting lids may be used for some foods. Where food comes into contact with the surface of the container, it should be impervious to moisture, constructed of a food-grade material and be capable of being easily cleaned and sanitised. Lids should not be removed from food containers when the vehicle is in motion or unattended.

12. Food storage

Food business operators must ensure that all foods are stored so that they are protected from likely contamination, and that the environmental conditions will not adversely affect the safety or suitability of the food.

There must be separately located storage facilities for items such as chemicals, clothing and personal belongings, which may contaminate food or food contact surfaces.

Food including packaged drinks and should be stored at least 150 mm above the floor kept out of direct sunlight.

Potentially hazardous foods like poultry, meat, dairy products, seafood and egg-based products must be stored under temperature control. If intended to be stored frozen, the food must remain frozen during storage.

Cold foods should be stored at or below 5°C. h)

Hot food appliances (bain maries and display cases) should enable hot foods to be kept at, or above, 60°C at all times.

13. Cross contamination

Adequate measures must be taken to prevent cross contamination from raw foods to cooked foods. This includes:

- ensuring there are separate utensils for cooked and raw meats, poultry and seafood
- covering all food unless it is being processed or prepared, unprotected food must not be left unattended
- washing your hands after handling raw meats, raw poultry, raw seafood and raw vegetables
- storing food, cooking and eating utensils off the floor
- having appropriate cleaning equipment (e.g. mops, buckets, brooms) for multi day events and all weather conditions
- changes of footwear so that in wet weather circumstances muddy shoes are not worn in the stall
- stall holders should considerer allocating single task (food preparation, cleaning, serving or handling money) to individuals as a strategy to reduce the potential for cross contamination especially during peak service periods.

14. Food display

When displaying food, you should take all practicable measures to protect the food from likely contamination by customers, dust, fumes or insects. This may mean using plastic food wrap, sealed containers, sneeze barriers, food covers or other effective measures. Crockery, wrappings and packaging

Single-use, disposable eating and drinking utensils are recommended.

Crockery or plastic items that are chipped, cracked, broken or are in a state of disrepair must not be used for food.

Packaging material must be food-grade and unlikely to cause food contamination. Only clean and unprinted paper, food wrap or packaging must be used for wrapping or storing food. Single-use items Single-use straws, eating utensils and other items that come into contact with food and a person's mouth must be protected from contamination until use and not re-used

15. Requirements for food handlers

When engaged in any food handling operation, a food handler must:

- not contaminate food or food contact surfaces with their body or clothing
- tie back long hair
- remove loose jewellery
- prevent unnecessary contact with ready-to-eat food
- wear only clean outer clothing
- cover all dressing and bandages on exposed body parts with a waterproof dressing
- not eat over uncovered food or food contact surfaces
- not sneeze, blow or cough over uncovered food or surfaces likely to come into contact with food
- not spit, smoke or use tobacco while working in the food stall
- not urinate or defecate except in a toilet.

16. Hand Washing

A food handler must wash his or her hands using soap and warm water, then dry them with single-use, paper towels:

- before commencing or re-commencing handling food
- immediately before handling ready-to-eat food after handling raw food
- immediately after using the toilet
- immediately after smoking, coughing, sneezing, using a handkerchief or tissue, eating, drinking or touching his or her hair, scalp or a body opening, and before using disposable gloves for handling food. If wearing gloves, you should change them as often as you are required to wash your hands.

17. Money handling/touching customers' hands when serving food

While the likelihood of contamination from customers hands when exchanging money is low, consideration should be given to minimising the risk. Examples include using a disposable glove or nominating one staff member to handle money only.

18. Cleaning and sanitising

The food stall or vehicle must be maintained to a standard of cleanliness where there is no accumulation of garbage or recycled matter food waste, dirt, grease or other visible matter.

All fixtures, fittings and equipment, and those parts of vehicles used to transport food, must be maintained and cleaned and sanitised so there is no accumulation of food waste, dirt, grease or other visible matter.

Eating and drinking utensils must be in a clean, sanitary and undamaged condition immediately before each use.

Bench tops, surfaces of equipment in contact with food, and storage appliances must be kept in a clean and sanitary condition to reduce the likelihood of contaminating food. 'Sanitary' means cleaning first, followed by heat and/or chemical treatment at the right concentration, or some other process to reduce the number of bacteria to a level unlikely to compromise the safety of the food. Counter surfaces should be regularly sanitised throughout the day/s. The containers used for chemical storage should be appropriately labelled.

Chemicals must not be stored near food or any packaging likely to come in contact with food to avoid the risk of contamination.

On closing each night stalls at multi day event stalls must be thoroughly cleaned and sanitised, waste should be removed from inside and near the stall and all food secured in food grade containers. Food preparation surfaces should be cleaned and sanitised again upon reopening. Rationale: The stall, which is not vermin proof, is left unattended and unprotected from night time visitors (insects, vermin, and wildlife).