

FOOD BUSINESS NOTIFICATION

Food businesses that trade at temporary events must provide their details to Liverpool City Council prior to the event. Additional information is available on Council's website.

Exemptions from notification apply to businesses licensed or notified with the NSW Food Authority. Not-for-profit fundraising events where there is sale of low risk food (e.g. tea/coffee and biscuits) or sale of food that is thoroughly cooked immediately before consumption (e.g. sausage sizzle) are also exempt from notification requirements.

FOOD SAFETY SUPERVISOR (FSS)



An FSS must be appointed if you are processing and selling ready-to-eat, potentially hazardous food that is unpackaged.

A copy of the FSS certificate must be kept at the food premises. Certain businesses such as community groups and charities do not require an FSS.

INSPECTIONS

Council's Authorised Officers carry out routine inspections of food businesses at temporary events. Penalties may be issued for non-compliance. Inspection fees are invoiced in accordance with Council's approved fees and charges.

FOOD SAFETY CHECKLIST

Prior to operation, have you checked that your stall or mobile food vending vehicle:

- Business details have been notified to Council?
- Meets construction and hygiene standards?
- Has suitable facilities for storage, preparation and display of food and waste disposal?
- Contains designated hand washing facilities?
- Includes separate receptacles for washing and sanitising utensils and equipment?
- Has water suitable for human consumption that is available at a volume, pressure and temperature adequate for safe food handling?
- Is connected to a suitable supply of power?
- Addresses fire control (fire blanket and fire extinguisher) and SafeWork NSW issues?

In addition, you are required to:

- Wash and dry your hands regularly using warm-running water, soap and single-use towels;
- Utilise safe food handling practices;
- Have a thermometer accurate to +/- 1°C;
- Ensure that a food-grade sanitiser is available; and
- Adequately label pre-packaged food.

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Contact **Liverpool City Council's Environment and Health Section** on **1300 36 2170** for further information about food safety at events.

www.liverpool.nsw.gov.au

FOOD SAFETY AT TEMPORARY EVENTS

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Temporary events are a great opportunity for the community to come together and celebrate all that Liverpool has to offer. Food is integral to these celebrations and is often sold to a large number of people.

To reduce contamination risk, it is important to exercise safe food handling at the event. A food business is required to sell safe and suitable food in accordance with the Food Act 2003 and Australia New Zealand Food Standards Code.

RISK FACTORS FOR FOODBORNE ILLNESSES

Inappropriate Cooking & Holding Temperature
Foods should be received, stored and displayed at the correct temperature and cooked thoroughly;

Contamination of Food
A food business must take all practical steps to protect food from the likelihood of contamination;

Contaminated Equipment
All utensils and equipment must be regularly cleaned and sanitised;

Poor Personal Hygiene
Always wash your hands and never permit sick people to handle food, utensils and equipment;

Food from Unsafe Sources
All food must be obtained from approved sources that comply with food safety standards.

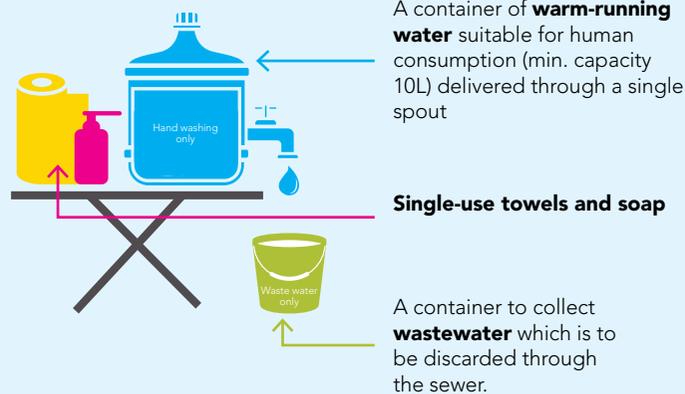
FOOD STALL CONSTRUCTION



In addition, barbeques and cool rooms must be screened to prevent food contamination.

HAND WASHING FACILITIES

Designated hand washing facilities must include:



An adjustable on-demand water heater is preferable.

TEMPERATURE CONTROL

Potentially hazardous food that may cause foodborne illness must be received, stored and displayed under temperature control.

To ensure that food stays safe, you are legally required to ensure:



THERMOMETER

Food businesses that handle potentially hazardous foods are required to have a readily accessible, accurate ($\pm 1^\circ\text{C}$) temperature measuring device such as a **digital probe thermometer**.



SANITISER

A food business must ensure that all eating and drinking utensils and food contact surfaces of equipment are both clean and sanitised. A suitable food-grade sanitiser can be prepared using unscented bleach in accordance with the NSW Food Authority's cleaning and sanitising factsheet.