

BASIC RULES FOR FOOD HANDLERS

- Keep clean
- Wear clean light coloured clothing and a light coloured apron
- Tie hair back and wear clean head coverings
- Wash hands before starting work and after every break, after using the toilet and when hands are dirty or contaminated with raw foods such as meat or poultry
- Cover all cuts and burns on hands, arms and face with easily detectable waterproof dressings
- Do not eat in the food preparation area
- Do not lick fingers when handling or wrapping food, nor blow into bags or use hands to open bags when serving foods
- Do not cough or sneeze over food
- Keep the work area clean, neat and tidy
- Use tongs or similar utensils when handling un-wrapped food. Avoid touching food with hands
- NO SMOKING in the food preparation area



VACATING THE SITE

Ensure that all refuse is removed and the area is left in a clean and tidy condition.

For more information call an Environmental Health Officer on 09 2371300.

To discuss any of the information on this brochure or for any other matters, please contact our Customer Services Team on 09 2371300



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ENVIRONMENTAL HEALTH

GUIDE FOR OCCASIONAL FOOD PREMISES

Information on the site, food preparation, storage and handling



Franklin
DISTRICT COUNCIL



GUIDELINES

While premises selling food are normally required to be registered, **charity and community groups may not need registration for special occasions.**

They must however comply with some general guidelines. These guidelines are to assist groups in operating 'occasional food premises'.



Goods that can be sold

- Cakes, biscuits and confectionery contained in a clear plastic wrapping and sold in that wrapping may be prepared in a domestic kitchen
- All other foods must have been prepared on a registered premises



Unregistered premises

A minimum area of at least 10m² is required for food preparation and storage. A mobile or towable unit is preferred but a tent is the minimum requirement. The ground surface should be covered with a clean suitable impervious material such as canvas or heavy duty plastic.

Food Preparation

On site preparation should be restricted to:

- Barbecuing foods such as steaks, sausages and kebabs on a hot plate. Food from the hot plate must be served directly to the customer
- Boiling in an urn or saucepan of water of cobs of corn and saveloys for sale as hot dogs. Food from the boiling water must be served directly to the customer
- Deep frying various foods in a deep fat fryer. Food from the fryer must be served directly to the customer
- Note : Food previously sold must not be reheated at the request of customers
- All other foods including pies, pizzas, sandwiches, and filled rolls must be prepared on registered premises and must not be prepared in a domestic kitchen

Food Storage

- Foods such as raw vegetables, fruit and bread do not require refrigeration and should be stored so that they cannot be contaminated by dust and flies. Foods requiring refrigeration include dairy and poultry products, seafood, meat and processed meat

Some simple rules apply;

- Before preparation, unfrozen foods must be stored and maintained below 4°C or less and frozen foods must be stored below 0°C
- After preparation if the food is to be sold cold it should be stored at less than 4°C or in the case of ice cream -15°C. Foods sold hot must be maintained at a temperature of 60°C or greater
- Fruit and vegetables may be openly displayed provided that they are at least 750mm above the ground

Hygiene

- Sufficient provision must be made for hand washing by food handlers. A minimum would be a 20 litre container of drinking water and a plastic bowl. Soap and disposable towels should also be provided
- A container with a tight fitting lid should be provided for the storage of waste water. Sufficient refuse containers should also be provided
- Food preparation benches must have a smooth impervious surface

