

Mobile Food Vendors – Food Safety at Events

A guide for Mobile Food Vendors (MFV) providing food at an organised event.

A MFV is a food business designed to be moved from place to place and is used for selling food, whether on land, sea or air. MFV's typically have a mobile structure which includes a vehicle, trailer, cart, tent, stall, barbecue, pizza oven or other mobile structure.

MOBILE FOOD VENDOR (MFV) PASSPORT SYSTEM

The South Australia (SA) Food Safety Passport System (FSPS) - A guideline to help MFV's comply with the food safety requirements, must be followed at all times to ensure safe and suitable food is provided to the public.

FSPS Notification (Section 2 of guide)

The food legislation requires food businesses to complete a notification process. MFV's must notify each Council that they are based, additionally they must advise all Council's that they choose to operate or trade in each time this activity occurs – see form below.

In the case of an organised event the event organiser should provide Council with a list of all MFV operators who plan to attend that event and include FBN (Food Business Notification) and contact numbers for those food businesses.

MFVs operating in South Australia for the first time must notify with the first Council in which they operate. This Council becomes their SA administrative Council. If operating in the City of Mount Gambier a FBN number will be required and planning permits may be needed.

THINGS TO CONSIDER ON THE DAY

- ▲ Purchase food as close to the start of the event as possible. Ensure you check packing and use-by dates.
- ▲ Check that all equipment is clean and well maintained.
- ▲ Ensure hand wash facilities are set up with warm running water, liquid hand soap and single use paper towel. See over page for example of a temporary hand wash setup.
- ▲ Ensure food handlers are healthy, no symptoms of gastro within the last 48 hours.
- ▲ Give separate tasks to food handlers (*i.e. cooking meat, serving customers, taking money*) this will help prevent cross contamination.
- ▲ Minimise handling of ready-to-eat food if possible. Gloves are recommended (*must be changed as regularly as you would wash hands, temporary hand wash still required*).
- ▲ How will you keep your food safe? Monitor temperature of potentially hazardous food or time control method (time = 2hr/4hr rule or temperature = 5 degrees or below and 60degrees or above).

- ▲ How will food be transported? Under temperature control, in its raw state or ready to eat? Protect from contamination during storage.
- ▲ How will you effectively clean and sanitise your equipment before, during and after the event? Food grade sanitise equipment that has direct contact with food (*i.e. meat tray, tongs*) and store in a clean sealed environment to protect from contamination.



FREQUENTLY ASKED QUESTIONS

Where can I get a copy of the Food Safety Passport System (FSPS)?

Your administrative Council can provide you with a FSPS folder which contains information about the passport system and details of expectations for MFV, including a copy of the guideline, or visit www.sahealth.sa.gov.au

Where can I get a copy of the Food Safety Standards?

The Standards can be downloaded from: www.foodstandards.gov.au

Will my food activity be inspected?

It is mandatory (Standard 3.2.2 (4)) for the food activity to be notified with Council prior to any food handling. An authorised officer may conduct a food inspection during the event to ensure compliance.

FORMS AND LEAFLETS

Forms and leaflets are available on Council's website: www.mountgambier.sa.gov.au (*Services – Regulatory – Food Safety*).

COUNCIL CONTACT DETAILS

Please contact Council's Environmental Health Officers with any other queries on (08) 8721 2555 or email city@mountgambier.sa.gov.au

All general food safety advice is a guide only, please contact Health Officers for advice relating to your activity.

SITE SET-UP CHECK LIST:

- ▲ Potable warm running water and bucket - to capture waste water (dispose of responsibly).
- ▲ Single use towel and soap for hand washing (temporary set up if required).
- ▲ Gloves for protection from contamination (if deemed necessary).
- ▲ Chemicals - ensure they are correctly labelled and stored separately from food and food equipment.
- ▲ Food grade sanitiser – ensure you have enough for the entire event and that food handlers are aware of correct use, dilution ratios, contact time and shelf life.
- ▲ Probe thermometer for temperature control, alcohol wipes for sanitising and log book recommended if food activity longer than 4 hours.
- ▲ Cold storage – ensure adequate cold storage (eg. esky with ice, portable fridges etc).
- ▲ Food display to provide covers or sneeze guards over food items on display or ensure separation distance from customers.
- ▲ Food sampling set-up – provide single use sampling utensils and a separate container for disposal. Ensure food samples are covered, display clear signs indicating ‘no double dipping’ and that staff supervise sampling.
- ▲ Serviettes, paper plates, cling wrap (food grade single use items).
- ▲ Utensils – ensure you have adequate supply of spare equipment if you don’t have the ability to clean and sanitise onsite.
- ▲ Refuse bins – provide adequate receptacle to store rubbish in during the event.
- ▲ Fire extinguisher and fire blankets – consider having on hand in case of a fire cooking onsite.
- ▲ Refer to the Electrical & Gas Safety checklists – www.sa.gov.au/topics/energy-and-environment/using-electricity-and-gas-safely/catering-at-outdoor-events (Note: Authorised Officers from the Office of the Technical Regulator may inspect for compliance.)

Note: for a more detailed check-list for MFV’s, refer to the SA Food Safety Passport System – A guideline to help Mobile Food Vendors comply with food safety requirements (Appendix 1, page 25).

TEMPORARY HAND WASH SET-UP

All food stalls preparing food or handling food that is not fully sealed in its original packaging and on sold in the same packaging must have easily accessible hand wash facilities, within approximately five metres to comply with the Food Standards. Hand wash facilities are required to prevent cross contamination which may potentially cause food poisoning and must be used according to the Standards.

An example of complying with the hand wash facility requirements at temporary events is by setting up a temporary hand wash station. This set up could be shared between stalls and must have warm running water, soap and single use towel.

The use of gloves and serving utensils are an additional safety step and not a replacement (unless a written exemption is granted). Food handlers must be able to effectively wash their hands at a hand wash facility.

Note: some event organisers may supply a hand wash facility however it is the responsibility of the food business/group to ensure it complies.

