

Apply for your Food Stall Health Certificate

Please provide the following information to
Rangitikei District Council detailing—

- ✓ *Proposed food type*
- ✓ *Who will operate the stall*
- ✓ *Location of premises where food is to be processed/
prepared*
- ✓ *Location of stall*

Checklist for Setting Up your Food Stall

- ✓ *Permission for the location of your stall*
- ✓ *Hand washing facilities and products*
- ✓ *Suitable clothing, eg aprons*
- ✓ *Utensil washing facilities and products*
- ✓ *Tongs and disposable gloves*
- ✓ *Temperature control—refrigerator or chilly bin*
- ✓ *Rubbish bins with lids*



RANGITIKEI DISTRICT COUNCIL

▶ Contact Details

For your application form for a Health Licence
Application or for further information, contact us—

By Telephone

06 327 0099 or 0800 422 522

Visit us at Marton

Rangitikei District Council
46 High Street
Marton 4710

Visit us at Bulls

Bulls Library
73 High Street
Bulls 4818

Visit us at Taihape

Taihape Town Hall
90 Hautapu Street (SH 1)
Taihape

Or write to us at

Rangitikei District Council
Private Bag 1102
Marton 4741

Rangitikei District Council



Temporary Food Stalls

Guidelines for Providing Safe Food for Sale



info@rangitikei.govt.nz



Safe Food Stalls

It is essential when selling food to take all the necessary precautions to keep food safe. This will reduce food contamination and help to prevent food poisoning.

Food Preparation and Storage

You must prepare and cook readily perishable foods at your stall. You may not cook them at home.

Readily perishable foods are foods that contain milk, milk products, eggs, rice, meat, poultry, fish or shell fish or ingredients that can support the growth of bacteria (germs) that can cause food poisoning.

You may use pre-prepared food that is readily perishable provided that—

- ✓ The food was previously prepared on or purchased from registered and inspected food premises
- ✓ The food has been stored and transported to the market at a temperature of 4°C or below.

Low risk foods, such as breads, cakes, biscuits, confectionery, jams, pickles and sauces can be prepared at home. You must ensure the following—

- ✓ Foods are prepared in a clean kitchen with clean hands
- ✓ Foods are wrapped, bottled or sealed
- ✓ Foods are labelled with the name of the food, the name and address of the person making the food and the date the food was made

Temperature Control

All perishable food should be kept at the appropriate temperature.

For keeping food cold

- ✓ Use chilly bins with plenty of ice or ice packs
- ✓ Use a portable refrigerator at the stall

until it is ready to be used for heating up at point of sale.

For keeping food hot

- ✓ Allow sufficient time to get the food thoroughly heated right through
- ✓ Have the heating facilities operating efficiently
- ✓ Ensure that reheated containers of food are stirred well so that all contents are heated above 60°C (smaller containers heat more quickly)

Food Protection

- ✓ All foodstuffs are to be kept up off the ground on covered tables or trestles
- ✓ Food must be in containers or covered with clean cloths
- ✓ Food such as cakes, biscuits, etc must be covered with plastic or cling wrap
- ✓ Trestles/tables are to have clean covers/surfaces
- ✓ Food to be shaded from the sun with awnings or umbrellas

Food Hygiene

Clothing

- ✓ Wear a clean apron
- ✓ Have sleeve guards if wearing long sleeves
- ✓ Use a hair covering for long hair that is not tied back off the face

Hands

Hands should be clean and no food is to be touched with bare hands. To guarantee hands are as clean as possible use:

- ✓ A 20-25 litre plastic container of fresh water with a tap fitted or similar and a bucket to collect waste water
- ✓ Soap (in a pump dispenser is best)
- ✓ Paper towels
- ✓ Containers of handy wipes (like “Wet Ones”) or a pump dispenser of hand sanitiser
- ✓ Plastic disposable gloves – used with caution – changing after touching anything other than food
- ✓ Sufficient sets of food tongs
- ✓ Separate people for handing food from those taking the money
- ✓ Sores, wounds or cuts must be covered with a dressing and then covered with a disposable food safety glove



Utensil Washing

For washing and cleaning utensils you will need

- ✓ Another bucket or bowl for the water
- ✓ Detergent and washing up brush
- ✓ Plenty of clean tea towels
- ✓ Cloths for wiping down surfaces

Infectious Diseases

You may not work on a food stall if you feeling unwell, have diarrhoea or vomiting, or have had these symptoms in the past 48 hours.

The Stall

Smoking

Smoking is NOT ALLOWED at any food stall. If you take a smoking break away from the stall, you must wash your hands before handling food again.

Dogs

Dogs are NOT ALLOWED at any food stall. Dogs are not permitted to travel in the vehicle transporting food to the market. An exception is for Seeing Eye dogs.

Rubbish

- ✓ Bring your own containers for collecting rubbish and food scraps from your stall
- ✓ Rubbish containers must be covered to avoid attracting flies
- ✓ Dispose of all rubbish into an appropriate rubbish collection
- ✓ Clean up your site before departure
- ✓ Waste water must be discharged into the sewerage system and not down the storm water drains

Gas Safety

- ✓ Have a safety barrier between any hot surface and the public
- ✓ The maximum gas cylinder size should be 10 kgs
- ✓ Supply a multi-purpose refillable fire extinguisher (3 or 4 kgs) at your stall