

One Day Event / Festival or Stall Holders

Food Act 2014

Please answer the following questions about food safety at your place of Food Business

Full legal name of applicant: _____

Name of Business (if relevant) _____

Telephone number: _____

Email address: _____

Postal address of applicant: _____

Is your Food Business (Food Stall / Mobile Vehicle) currently registered with a Territorial Authority i.e. Kaipara District Council?

Yes Licence Number _____ No

Do you operate under a:

Template Food Control Plan

National Programme 3, 2 or 1

None of the above

Event / Festival name: _____

Address of Event: _____

Event date(s): _____

Name and contact detail of the event / festival organiser: _____

Select which best describes your set-up at event / festival:

Food Stall Mobile Food Vehicle - Registration Number _____

Select the essential services provided by the event / festival organiser and/or yourself:

Electricity Generator Portable water LPG gas

1 Describe the type of food intended to be sold:

2 Where will you store / prepare / cook your food prior to trading at the event / festival?

Registered food business (please detail)

3 How is the food going to be transported to the event / festival?

Whilst trading

4 What protective clothing will food handlers wear?

5 What food preparation / cooking / reheating will occur at your stall / mobile vehicle?

6 What facilities are proposed for hand washing? Tick all that apply.

- Portable hand washing basin with running potable water, antibacterial soap and disposable paper towels.
- Sealed clean container with tap, potable water, antibacterial soap, disposable paper towels and bucket for wastewater.
- Access to a fixed hand washbasin with hot and cold running water (please state where):

7 What facilities will be provided at the event / festival to wash your equipment and utensils? Tick all that apply.

- Sink at the place of the event / festival.
- Containers filled with hot water and detergent.
- Portable sink unit.
- Taken home (*an adequate supply of clean utensils must be provided for the duration of trade.*).

8 At the event / festival where will the water be sourced? Tick all that apply.

- Potable water will be brought to the site.
- Potable water will be provided by the site.

How will the water be stored?

9 Where will the wastewater and waste oil be discarded? Tick all that apply.

Do not dispose of wastewater, oil or rubbish down stormwater drains or directly onto the ground.

- Sewer outlet (e.g. toilet or sink).
- Wastewater holding capacity e.g. buckets.
- Other (please detail).

10 How will you protect food against contamination from people, dust and pests?

11 How will you prevent cross-contamination from raw food such as seafood and meat, to ready to eat food such as salads, cooked meat, vegetables and from non-food handling activities such as handling money? Tick all that apply.

- Separate storage containers
- Separate surfaces / chopping boards
- Separate utensils – tongs / knives
- Regular hand washing
- Separate preparation areas for raw and ready to eat food
- Single-use disposable gloves
- Separate money handler
- N/A, no food preparation on site; all food is pre-packaged.

12 How will you store and display your potentially hazardous food within the safe temperature zones?

Hot food > 60°C	Yes	No
Cooked to order on gas hob	<input type="checkbox"/>	<input type="checkbox"/>
Hot display cabinet, bain-marie	<input type="checkbox"/>	<input type="checkbox"/>
Other (please detail)		

Frozen food (frozen solid) or Cold food <5°C	Yes	No
Insulated container/chilly bins with ice/chiller packs	<input type="checkbox"/>	<input type="checkbox"/>
Fridge / Freezer	<input type="checkbox"/>	<input type="checkbox"/>
Other (please detail)		

Key Definitions

Cross-contamination

Cross-contamination occurs when harmful bacteria spread to food from other food, surfaces, hands or equipment. It can occur if equipment used for raw food preparation is then used for cooked or ready-to-eat food.

Food poisoning can occur when bacteria in raw food (such as meat juice) contacts cooked or ready-to-eat food and the bacteria then have the chance to grow.

Food handler

Means any person who directly engages in the handling of food, or who handles surfaces likely to come into contact with food for a food business.

Potable water

Water suitable for drinking. In relation to drinking water; water that does not contain or exhibit determinants to any extent that exceeds the maximum acceptable values (other than aesthetic guideline values) specified in the drinking-water standards.

Potentially hazardous foods

Foods that might contain food poisoning bacteria and are capable of supporting growth of these bacteria or the formation of toxins to levels that are unsafe for consumers, if the foods are not stored at correct temperatures.

Toxins are poisonous chemicals produced by some types of bacteria.

The following are examples of potentially hazardous foods:

- Raw and cooked meat or foods containing meat, such as casseroles, curries and lasagne;
- Dairy products, for example, milk, custard and dairy-based desserts;
- Seafood (excluding live seafood);
- Processed fruits and vegetables, for example, salads;
- Cooked rice and pasta;
- Foods containing eggs, beans, nuts or other protein rich foods, such as quiche and soy products; and
- Foods which contain potentially hazardous foods, such as sandwiches or rolls.

Temperature control

To prevent harmful bacteria from growing, keep cold food cold and hot food hot.

- Keep all meat and potentially hazardous foods below 5 °C;
- Ensure all hot food is served immediately; and
- Hot food should not be held at a temperature less than 60 °C.

Water Supply

- An adequate supply of clean potable water is available for cleaning equipment, fixtures, fittings and for washing hands.
- If water containers are used they must be filled with clean potable water at least once a day or more frequently as required and maintained in a clean and hygienic condition.
- For most food stalls where cooked food is being prepared, 20 litres of water would be considered an adequate supply; however this amount may vary depending on the size and time that the stall is in operation.

Structure and Location

- All cooking, preparation must be done under cover. Stall covers i.e. gazebos, help protect food from contamination;
- The space around and under the food stall can be readily cleaned and so that it does not provide a harbourage for birds, vermin or insects.