

27 August 2015

Dear Food Trader

**Food ST KILDA ESPLANADE MARKET**

Thank you for your application to operate a food stall at the St Kilda Esplanade Market.

When operating from a temporary/mobile food premises you must comply with your responsibilities under the *Food Act 1984*, including the following items (where applicable):

1. Hand washing facilities must be provided and consist of either:
  - a portable sink with warm running water, liquid soap and single use paper towels with waste water disposal, or
  - plastic container containing warm water with a tap at its base, heating element (e.g. urn or kettle), liquid soap, single use paper towels and a bucket for the collection of waste water.
2. Adequate facilities must be provided to wash, rinse and sanitise any utensils or dishes used throughout the event. Hot and cold water must be available.
3. Cleaning and hand wash facilities must be set up for use prior to any food preparation and cooking commencing.
4. Food must be protected from contamination from customers, pests, sun, dust etc. All food preparation and cooking must be conducted within a mobile food van or marquee and suitable covers and barriers utilised.
5. An adequate food grade sanitiser must be provided to sanitise all food contact surfaces and equipment.
6. Temperature control of potentially hazardous food must be maintained during transport, storage and display. Temperature records must be completed and available for inspection by council environmental health officers.
7. Your food safety program or minimal records must be available on site at all times and relevant records completed during the event.
8. A food probe thermometer must be provided on each site if hot or cold food is prepared and/or served.
9. All pre-packaged food must be labelled in accordance with the FSANZ standards.
10. Appropriate storage and disposal for sullage water must be provided.
11. Ensure that no waste water, oil, food or other litter enters any stormwater drain.

You are advised that an Environmental Health Officer may inspect your stall during the Market and will request to see your food safety program records.

If you have any queries regarding the above information please contact me at the Health Services Unit on 9209 6292

Yours sincerely

Health Services Unit  
CoPP