

# Shire of Wickepin

## Guidelines For Operating A Food Stall

The following information guidelines apply for charitable or non-profit organisations holding a food stall regardless of whether payment is received or not.

- 1) The Shire of Wickepin does not require a licence for a stall that is conducted by a charitable or not for profit organization however a Temporary Food Stall Application form must be completed.
- 2) A responsible person is to be in charge of the food stall.
- 3) All food handlers should wear clean aprons, hair covering and disposable gloves.
- 4) Ensure there are enough people to help operate the food stall.
- 5) At least one person to only handle money and another to handle food.
- 6) Provide hand washing facilities including: clean water, soap and paper towels.
- 7) Provide washing facilities for utensils.
- 8) Ensure raw foods such as meats are stored below 5°C.
- 9) Ensure cooked food such as meat and eggs are kept hot and above 60°C.
- 10) Protect cooked food, bread, tea, coffee and utensils from contamination such as flies and dust.
- 11) Provide a rubbish bin with lid for the stall.
- 12) Provide separate knives and tongs for handling raw and cooked foods.
- 13) During transport all food is to be covered to prevent contamination.
- 14) Clearly identify the group or organisation conducting the food stall.
- 15) Discuss the above food handling procedures with everyone involved so that they know what is required on the day.

For further information or assistance please contact Ming Zhuo, Environmental Health Officer/Authorised Officer Development & Regulatory Services  
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*March 2018*