

TEMPORARY FOOD BUSINESS NOTIFICATION AND APPLICATION FOR EXEMPTION FROM FOOD SAFETY STANDARD FOR STALL HOLDER

Temporary Food Premises

Temporary food premises are described as *"structures set up for a specific, occasional event such as a fete or fair where the cost of providing premises to a permanent standard is unnecessary for food safety."*

Temporary food premises may not be able to meet some of the requirements of the Food Safety Standards due to their temporary nature.

The Food Safety Standards allow temporary food premises to be exempt from the following clauses:

- The designation, location, warm water supply and size of hand washing facilities.
- The responsibilities of a food business to provide hand washing facilities with warm running water, soap and hand drying equipment.
- Requirement of food handlers to use warm water and hand drying equipment.

Hand Washing and Hand Drying Facilities

Temporary food premises are required to have hand washing facilities, although they do not need to be permanent.

If permanent hand washing facilities are not available, the requirements of the Food Safety Standards can still be met without the need for an exemption. A container of warm water with a tap or valve, supplied with a collection bucket for wastewater, along with soap and single use paper towels must be supplied in areas where food handlers work.

If these basic hand-washing facilities cannot be provided, an exemption may be issued if the Environmental Health Department is satisfied that food safety is not placed at risk. For example, for a small function where there are a limited number of food handlers, and only minimal hand contact with food, the Environmental Health Department may issue an exemption for the supply and use of warm running water.

