

Temporary Food Premises - Food Stalls

A food stall is a temporary structure set up to prepare and sell food to the public in an event such as a market, fete, fair, or festival. They may also trade individually with Georges River Council with the relevant approval.



A temporary food stall is a temporary structure, like a marquee, that is set up for the purpose of selling food.

The setup and operation of a food stall must comply with:

- [NSW Food Act 2003](#),
- [Food Regulations 2015](#),
- Food Standard Code - specifically, [Standard 3.2.2](#), and
- [Guidelines for Food Businesses At Temporary Events](#).

Before Trading – Get a Food Permit

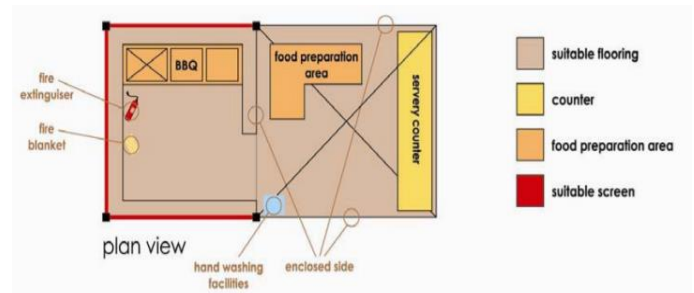
Before trading at any event in the Georges River Council area, all temporary food stall operators, regardless of the type of food sold, must hold a current Food Permit. A [Food Permit Application](#) is available on Council's website. Application fees apply in accordance with Council's [Fees and Charges](#).

Successful applicants will receive a "Lifetime Food Permit". Food Stall operators can use this Permit to apply to attend any events held within the Georges River Council area.

A Lifetime Food Permit does not require renewal. However, the Permit is not transferable. Once the

business is sold, the new owner will need to apply for a new Food Permit.

Typical Food Stall Layout:



Food stall construction and fit-out:

The construction and fit-out of a temporary food stall must:

- ✓ Have a roof and three sidewalls to protect food from pests and debris picked up by the wind. Mesh screen (flyscreen) walls can be used if ventilation is required.
- ✓ Have flooring that can be easily cleaned and stop any spillages leaking out of the stall.
- ✓ Be appropriate for the type of food stored, prepared, and sold.
- ✓ Have enough space for all equipment and food handling activities, including storage.
- ✓ Can be easily cleaned and sanitised.
- ✓ Have a hand wash basin for the washing of hands, face, and arms only.
- ✓ Have a separate wash-up sink to wash any unclean utensils or equipment.
- ✓ Have access to power and drinkable water.
- ✓ Have a working hot water system.
- ✓ Have adequate waste bin/s.

Food Handling Requirements:

During trading, a temporary food stall must comply with the following:

- ✓ Display an appointed [Food Safety Supervisor](#) (FSS) certificate. For FSS requirements, visit the [NSW Food Authority website](#).
- ✓ Food is stored in food-grade containers.
- ✓ Disposable eating utensils, straws and napkins are stored and protected from contamination.
- ✓ Have a digital probe thermometer with an accuracy of +/- 1°C is that readily accessible to measure the temperature of [Potentially hazardous food](#) (PHF).
- ✓ Keep PHF under [temperature control](#) at all times. This includes delivery, storage, display, and transport of food. Keep cold food at 5°C or colder and hot food at 60°C or hotter.
- ✓ Have a process in place to avoid contamination when handling both food and money.
- ✓ Food handlers must wash and dry hands thoroughly and regularly using the hand wash basin and paper towels.
- ✓ Food handlers should avoid picking up food, especially ready to eat food, with their bare hands. Use utensils like tongs or wear clean gloves.
- ✓ Regularly check to ensure the stall equipment and food contact surfaces are in good repair and kept clean and sanitary.
- ✓ [Food grade sanitiser](#) is available and used on all food contact surfaces and equipment.
- ✓ Animals are not permitted to enter food stalls at any time.

Labelling of Food

Food that is ready to eat but is not prepared in the stall on the day must be labelled. For [labelling information](#), visit the NSW Food Authority website.



Preparing Food at Home:

If food for sale is being stored and/or prepared from home, it is considered a [home business](#). A home business that involves food requires approval from the Council. For more information, contact [Council's Duty Planner Service](#).

Inspection of Temporary Food Premises

Council's Environmental Health Officers may conduct inspections of temporary food premises. These inspections are unannounced, and an inspection fee will be charged to the food stall business owner in accordance with Council's [Fees and Charges](#).

Other approval

- A [Section 68 application](#) approval must be obtained by the event organiser or individuals who wish to trade on public land.
- A Development Application under Environmental and Assessment Plan 1979 may be required for some reoccurring events on private or Council land.

For Further Information

- For development application contact [Council Pre-lodgement Advisory Service](#)
- For ongoing operation and fit-out of the food stall, contact Council's Environmental Health Officer on

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