

Festivals and Events

Food Safety Fact Sheet



Event organisers must obtain an Event Permit from Council to undertake activities on Local Government Land including footpaths, streets, road-related areas, public land, community reserves, beaches and the foreshore.

Council will strive to ensure activities that promote a sense of vibrancy and local attraction do not impede, or create adverse impacts on other users.

Temporary food stalls on public land are allowable only where an Event Permit has been issued.

All parties involved in the serving of food (both the event organisers and individual stall proprietors) are responsible for complying with the *South Australian Food Act 2001*.

The organiser of an event must ensure that they lodge a Temporary Food Business notification form listing all food suppliers at the event.

The Coordinator of the event must ensure that stalls are equipped with the following:

- Designated hand wash station (labelled), running water, soap and a container to collect waste water. Single use hand towels and bin for waste hand towels
- Food grade sanitisers
- Designated utensil and cooking equipment, wash station (labelled) to wash utensils unless enough clean utensils have been provided for single use only
- Food grade temperature measuring devices
- Cold food storage must maintain at a temperature of less than 5 degrees. For events lasting longer than 6hrs active refrigeration may be required
- Hot food must be cooked through and stored above 60 degrees
- Under cover, being marquee or under an existing roof structure
- Flooring for multi day events (if applicable)
- Cooking equipment and preparation area separate from patrons
- Food must be covered
- No smoking in or near stalls



- No food stored directly on the ground
- All sullage must be disposed of via an approved wastewater system
- Refuse bin with a lid stored away from food and hand wash station

An example of a food stall layout can be seen on the next page.

Everyone in your business who handles food will need to know how to handle food safely.

All food handlers must meet health, hygiene and other food safety standards requirements.

Failure to comply with the Food Act 2001 may result in the closure of a stall.

The Temporary Food Business form is required to be lodged with Council no later than 10 working days prior to the commencement of the event.

Council's Environmental Health team can provide resources and practical advice for managing food safety at events.

More event food safety information is available at [Food Standards Australia New Zealand](#)

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GUIDE FOR THE DESIGN AND OPERATION OF A TEMPORARY FOOD PREMISES (STALL)



This document is for guidance only and is not legally binding. Each premises will be assessed on its own individual food safety risks by the relevant local enforcement agency. Other requirements may also apply (e.g. LPG use, fire control, waste disposal) – seek advice from your local enforcement agency.

Hand washing facilities

Container of sufficient size (e.g. 20 litres) with tap and potable water (warm running water is required unless written approval from enforcement agency)

Liquid soap and paper towels

Container for waste water. The waste water is to be disposed of appropriately (e.g. to sewer or without risk of entering stormwater/ waterways)



Utensil and food washing facilities

Container of sufficient size (e.g. 20 litres) with tap and potable water

Hot water and/or food grade chemical sanitiser for sanitising if needed

Provide separate washing and rinsing containers for food and for utensils, as needed

Food handlers

Ensure food, utensils and food contact surfaces are not contaminated by hands, hair, jewellery, wounds, coughs, etc.

Clean person, attire and habits

No smoking in stall

Money and food handled separately



Must have skills & knowledge in food safety and food hygiene matters

Exposed wounds covered with waterproof covering

Avoid unnecessary contact with food by using utensils or gloves

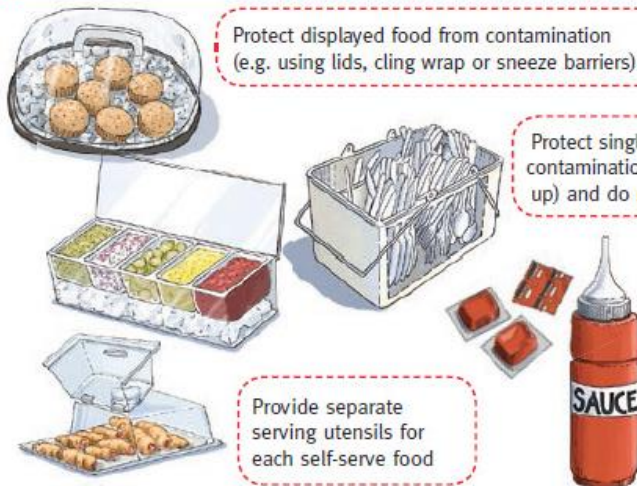
Hands must be washed whenever they are likely to contaminate food

Food display, single use items and condiments

Protect displayed food from contamination (e.g. using lids, cling wrap or sneeze barriers)

Protect single use utensils from contamination (e.g. store handle up) and do not reuse

Clean the outside and top of dispenser bottles and do not top-up bottles



Temperature control of potentially hazardous food

Cold food – ensure 5°C or below

Check food temperature with thermometer (accurate to +/- 1°C)

Hot food – ensure 60°C or above



Please seek advice from your local enforcement agency if planning to use an alternative to appropriate temperature control for display of potentially hazardous food.

