

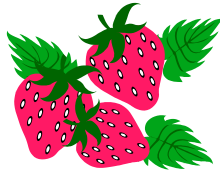
Applying for Your Food Stall Health Certificate:

Please provide the following information to the Environmental Health Officer at the Horowhenua District Council; detailing:

- Proposed Food Type
- Who Will Operate the Stall
- Location of any Premises Where Food is to be Processed/Prepared
- Vehicle Registration (if a Mobile Shop)
- Location of Stall

Checklist for Setting Up Your Food Stall:

- Permission for the location of your stall—either from Council or private owners
- Wash hand basin, soap, nailbrush and towels
- Temperature control—either refrigerator or chilly bin
- Rubbish bin with lid
- Clean aprons
- Hair tied back, no jewellery on hands or wrists
- Disposable utensils for customers and tongs for handling food



**HOROWHENUA
DISTRICT
COUNCIL**

**Delivering quality services
to our customers**

Contact Details:

If you require any further
information please:

**Telephone for advice or
an appointment:
Phone: 366 0999**

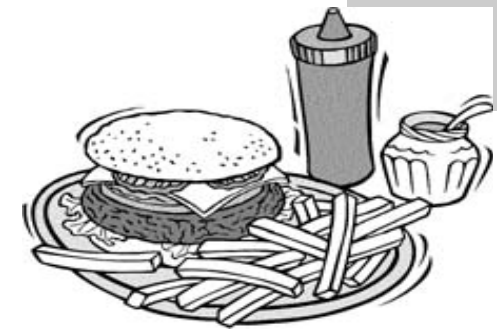
**Visit us at:
Horowhenua District Council
126-148 Oxford Street
LEVIN**

**Write to:
Horowhenua District Council
Private Bag 4002
LEVIN**

**Horowhenua District
Council**

**TEMPORARY
FOOD
STALLS**

**Guidelines for Providing
Food Safely for Sale**



Tel: (06) 366 0999

TEMPORARY FOOD STALLS

The Horowhenua District Council requires people operating a temporary food stall to apply in writing, letting us know; who you are, what you are going to sell, and where you are going to be selling from.

It is essential when selling food to take all the necessary precautions to keep food safe. This will reduce food contamination and help to prevent food poisoning.

Food Preparation and Storage:

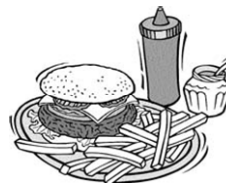
- Always check use-by or best before dates when doing your shopping to ensure you don't buy any products that are past their expiry dates.
- After purchasing your ingredients make sure all perishable products (meat, eggs and dairy products) are put in fridges or freezers.
- Keep all raw foods separate from cooked foods, preparing them on separate boards, using different knives and storing in separate containers.



- Perishable food must be kept either above 60°C or below 4°C and shall not be left to stand inside these temperatures for longer than two hours, after which it may become unsafe to eat.
- Divide the food into small manageable portions and work from a chilly bin or refrigerator.

Food Hygiene:

- You are not permitted to work on a food stall if you are feeling unwell, have diarrhoea or vomiting, or have had these symptoms in the past 48 hours.
- Smoking while preparing or serving food is not permitted.
- Wash your hands regularly, particularly after handling money, using the toilet, handling rubbish, coughing or sneezing.
- Wear an apron and tie long hair back.
- Avoid handling the food, where possible use tongs or clean serviettes. Gloves can be used but it is important to remember not to handle money or wipe your face and clothes with them on.



The Stall:

When setting up your stall you must ensure:

- You have running water, soap, nail brush and paper towels on site. If running water is not available you may provide a hygienic container with a tap and a bucket underneath to collect the dirty water.
- Food ingredients are kept covered to protect from flies and dirt.
- Food for sale is kept either above 60°C with a pie warmer or insulated container or below 4°C, in either a refrigerator or chilly bin.
- Rubbish is stored in a sealed container and disposed of after the stall into an appropriate rubbish collection.
- Water waste is discharged into the sewerage system **and not** down the storm water drains.