

Food Safety Information for Fundraising Stalls

The following information applies to non-profit community organisations run by volunteers selling food for fundraising purposes. These businesses are exempt from registration with the Health Protection Service and the requirements of the *Food Act 2001*.

All organisations that serve and prepare food for the public have an ongoing responsibility to ensure safe food handling, even if they are not covered by the Food Act. If you sell unsafe food, your organisation may be responsible for serious illness or death and charged under criminal law. You may also be subject to a civil law suit.

The Health Protection Service strongly encourages all stall operators to follow the food safety information provided in the [Food Stall Guidelines](#) and complete free online I'M ALERT food safety training.

Food Safety Information

Stall set up

- Food stalls should be made to protect unpackaged food from the weather, dust and dirt.
- If the ground surface is grass or dirt, you should supply a floor of impervious (solid) material such as sealed boards, groundsheets, rubber matting or similar.
- If the ground surface is concrete, pavement or something similar it is recommended that you cover it with one of the above materials. This will ensure that the surface is easy to clean at the end of the event.
- Each stall should have a roof made from plastic or vinyl-type sheeting.
- Each stall should have a barrier to prevent customers having access to the barbecue or cooking equipment. This is required for safety reasons and to prevent food contamination.
- Each stall should have garbage containers with tight-fitting lids and internal liners.

Preparing food

- Potentially hazardous food should be stored at 5°C or colder in eskies with ice or in other cold storage such as a portable cool room.
- Keep frozen foods frozen until they need to be thawed or cooked. Frozen foods should not be thawed at room (or ambient) temperature.

INFORMATION

- Before sale, store raw food and bread in food-grade containers with tight-fitting lids.
- Do not store food on the ground.
- Keep raw and ready-to-eat or cooked foods separate.
- Clean and sanitise equipment and surfaces before use.
- Remove food from chilled storage only when needed.

Cooking food

- Cook all food thoroughly.
- You should have sufficient tongs and other utensils to ensure that:
 - separate utensils are used for raw and cooked food;
 - a clean utensil is used if one is dropped on the floor or is otherwise unsuitable for use.
- You need a food grade digital probe thermometer to test the temperature of food.
- Cook chicken, mince, sausages, rissoles, hamburgers, satays and similar meat products until the internal temperature reaches 74°C and the juices run clear.

Displaying food

- Chilled food should be displayed chilled and hot food should be displayed hot to prevent the growth of bacteria.
- Display chilled foods at 5°C or below.
- Display hot food at 60°C or above.
- All displayed food should be protected from contamination by sneeze guards, lids, a bain marie or any other suitable form of protection.
- We recommend that you record all temperature checks of displayed and stored food in a log book throughout of the event.
- Use separate serving utensils for each container of food.
- Place new batches of cooked or prepared food in clean containers. Do not 'top up' containers.
- Display disposable utensils (e.g. spoons and drinking straws) in enclosed dispensers.

Handwashing facilities

Thorough washing and drying of hands is an important factor in preventing foodborne illness. For staff to adequately wash hands, food businesses need to provide suitable hand-washing facilities that are used only for hand washing.

INFORMATION

Handwashing facilities with an adequate supply of potable water, soap and single-use towels, should be accessible at all times

Wash hands and dry them thoroughly before preparing or serving food. To keep food safe you must wash your hands after any of the following:

- visiting the toilet;
- removing or emptying garbage or waste;
- coughing or sneezing;
- handling money;
- returning to the stall after any break; or
- handling raw food.

Further information

The Health Protection Service has food safety information available for registered food businesses. This information can be used as a guide for all food businesses and can be found at <https://www.health.act.gov.au/food-safety-training-and-resources>. For further information please contact the Health Protection Service on 5124 9700 or email hps@act.gov.au.

Accessibility

If you have difficulty reading a standard printed document and would like an alternative format, please phone 13 22 81.



If English is not your first language and you need the Translating and Interpreting Service (TIS), please call 13 14 50.

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