

ENVIRONMENT
AND HEALTH
POLICY

ITINERANT MOBILE FOOD VENDING VEHICLES

Date of Adoption: 15 June 2010

Effective Date: 15 June 2010

Contents

1. Introduction	4
1.1 Scope.....	4
1.2 What is an itinerant mobile food vending vehicle?	4
1.3 Obligations on people selling food.....	4
2. General conditions	5
2.1 Requirements.....	5
2.2 Fees.....	5
2.3 Location of mobile food vending vehicles	5
3. General Requirements	6
3.1 Maintenance	6
3.2 Garbage and recyclable matter	6
3.3 Animals and pests.....	6
3.4 Children in food preparation areas	6
3.5 Water and ice.....	6
3.6 Waste disposal.....	6
3.7 Electricity, gas supplies, fire extinguishers and work safety.....	6
3.8 Pollution prevention.....	7
4. Construction.....	8
4.1 General requirements.....	8
4.2 Floors.....	8
4.3 Walls	8
4.4 Ceilings	9
4.5 Door and serving openings.....	9
4.6 Pipes, conduits and wiring.....	9
4.7 Equipment and appliances	9
4.8 Lighting	9
4.9 Ventilation	9
4.10 Hand washing facilities.....	9
4.11 Cleaning and Sanitising.....	9
5. Food Handling.....	10
5.1 Food suppliers.....	10
5.2 Food Storage	10
5.3 Potentially hazardous foods and temperature control	10
5.4 Cross-contamination	10
5.5 Food display.....	11
5.6 Crockery, wrappings and packaging.....	11
5.7 Single-use items.....	11
5.8 Food Safety Supervisor.....	11

5.9 Staff illness.....	11
5.10 Requirements for food handlers	11
5.11 Hand washing	12
5.12 Handling money when serving ready-to-eat food.....	12
5.13 Cleaning and sanitising	12
5.14 Labelling.....	12
6. Contact Information.....	14
City of Canada Bay Council	14
NSW Food Authority	14
Food Standards Australia New Zealand	14
Food safety fact sheets:	14
WorkCover NSW	14
NSW Fire Brigades	14
Appendix 1 - Street schedule	15
Appendix 2 - Key definitions.....	16

1. Introduction

Itinerant mobile food vending vehicles provide an important service to the community. This policy is designed to make food businesses aware of their legal requirements and to recommend measures to assure food safety when selling food.

1.1 Scope

This policy applies to all food businesses selling food from a mobile food vending vehicle on an itinerant basis.

1.2 What is an itinerant mobile food vending vehicle?

- a. A mobile food vending vehicle is any means of transport, whether self-propelled or not, or otherwise designed to be movable from place to place, and which is used for selling food, whether on land, sea or air.
- b. It includes vehicles used for on-site food preparation (e.g. hamburgers, hot dogs and kebabs); one-step food preparation (e.g. popcorn, fairy floss, coffee and squeezing juices); and the sale of any type of food including pre-packaged food.
- c. It does not include food vending machines or food transport vehicles.
- d. **Itinerant means that whilst in operation the vehicle does not remain stationary for longer than fifteen (15) minutes and then moves a minimum of 250 metres.**

Note: A mobile food vehicle must be operated itinerantly if being operated outside of a temporary event.

1.3 Obligations on people selling food

Under Section 68 of the Local Government Act 1993, a person must obtain approval from Council to sell food in a public place.

- a. A person using a mobile food vending vehicle to store, prepare or sell food for human consumption, is deemed to be a 'food business'.
- b. A food business is required to sell safe and suitable food in accordance with the provisions of the NSW Food Act 2003, Food Regulation 2004 and Food Standards Code.
- c. Failure to comply with the requirements of the Act may result in prosecution, penalty infringement notices, product seizures, improvement notices or warning letters being issued, or prohibition orders being served.
- d. Fines up to \$110,000 for individuals and up to \$550,000 for corporations, and/or two years imprisonment apply to some offences. It is recommended that all food businesses carry adequate public liability indemnity insurance.

2. General conditions

2.1 Requirements

- a. If you are selling butchers' meat, smallgoods, uncooked fermented manufactured meats, raw poultry, or wholesaling/processing meat, poultry, dairy products, seafood or plant products, you will need to be licensed by the NSW Food Authority. Contact the NSW Food Authority to find out the requirements. Licensing of a food transport vehicle by the NSW Food Authority does not exempt vehicles from the requirements of this policy or the need to seek approvals from other authorities.
- b. Information should be sought from the NSW Roads and Traffic Authority, regarding approval to sell on or at the side of roads.
- c. You must obtain approval for your food business from Council prior to operating. To apply for approval you are required to complete Council's 'Itinerant Mobile Food Vending Vehicle Registration Form' and pay the applicable fee.
- d. Your vehicle must be presented to Council's Environmental Health Team for inspection. To satisfy this component you must be awarded a satisfactory inspection outcome. Council will contact you upon receipt of your registration form to arrange a suitable inspection time.
- e. You must pay all applicable fees to Council. Failure to pay fees charged to you will result in your application being revoked.
- f. You must submit to Council evidence of a satisfactory inspection (no older than 12 months) undertaken by your host Council at the premises you prepare and/or store food.
- g. Only food nominated on the original application is to be sold.
- h. Once all of the above requirements are met, Council will provide you with an approval to operate. You must ensure that you have your approval to operate with you at all times when selling food. All approvals will expire within 12 months of the date of issue and require renewal. Renewal reminders will be sent to the registered proprietor by Council.
- i. You must not operate on any arterial, sub-arterial, collector roads or any roads listed in appendix 1 of this document.
- j. You must not stop or park your vehicle in contravention to any signs.
- k. You must operate itinerantly at all times, unless selling food at an approved event. Itinerantly means that whilst in operation the vehicle does not remain stationary for longer than fifteen (15) minutes and then moves a minimum of 250 metres.
- l. You must not sell food within 400 metres of a food business selling similar products.
- m. Failure to meet any of the above requirements will result in you being unable to sell food within the City of Canada Bay.

2.2 Fees

Under the Local Government Act 1993, Council charges a fee for inspecting and registering your business. The current fees payable are available in Council's Fee and Charges.

2.3 Location of mobile food vending vehicles

- a. Mobile food vending vehicles are not permitted to operate from public land (public parks, reserves, street verges, car parks etc).

3. General Requirements

3.1 Maintenance

The vehicle and its associated fixtures, fittings and equipments must be kept clean and in a good state of repair and working order, free from dirt, fumes, smoke, foul odours and other contaminants.

3.2 Garbage and recyclable matter

Food business operators must ensure that:

- a. suitable and adequate garbage receptacles with close fitting lids are provided. When directed, a suitable receptacle shall be provided outside the vehicle for depositing take-away food containers and other litter;
- b. arrangements are made to dispose of garbage content each day or more frequently when the need arises; and
- c. recyclable, re-useable or compostable products are used wherever possible.

3.3 Animals and pests

- a. Take all practicable measures to prevent pests (including birds, spiders and flying insects) from entering or remaining in the vehicle.
- b. No animal is permitted to enter any vehicle, whether the vehicle is in operation or not.
- c. It is recommended that a regular pest control program be used.

3.4 Children in food preparation areas

For health and safety reasons, children should not be permitted to enter food preparation areas.

3.5 Water and ice

- a. Potable water (i.e. safe for human consumption) must be used for washing or preparing food or as an ingredient in food. Town water supplies are considered potable. The use of water from other sources may be suitable but this should be discussed beforehand with the local council.
- b. Only materials of 'food-grade' rating should be used to reticulate or store water.
- c. Ice used for keeping food cool or adding to drinks or food must also be potable.
- d. All water used in the vehicle shall be potable water stored in suitable containers and suitably protected against contamination.
- e. All hot water for washing purposes shall be supplied from a suitable hot water system and such hot water shall be supplied so as to be able to be mixed with cold water.

3.6 Waste disposal

- a. The vehicle should be equipped with a waste water tank external to the vehicle, of at least 50 litre capacity with an outlet of sufficient diameter to facilitate easy flushing and cleaning.
- b. Disposal of all liquid wastes generated within the vehicle should be discharged to council's sewer or as approved by a council officer. Under no circumstances should liquid waste be discharged upon the ground or to a stormwater drainage system.
- c. All sinks and wash hand basins should be provided with sanitary traps.

3.7 Electricity, gas supplies, fire extinguishers and work safety

- a. Food business operators should ensure there is sufficient supply of electricity for food handling operations, particularly hot and cold food holding and water heating.
- b. WorkCover NSW requires electrical appliances and leads to be tested at least annually, and identification tags to be attached.
- c. All electrical work should be carried out by a licensed electrician and conform to Australian Standards.
- d. Gas should be installed by a licensed gasfitter and comply with the appropriate provisions of the Australian Standards.
- e. A current compliance plate should be affixed to the vehicle for new installations or for any changes made to the existing gas appliances.

- f. Gas-fired appliances used in the open should not have a gas bottle greater than 9 kg capacity and the bottle should be secured so that it cannot be tipped over. If using personal gas bottles, ensure they are pressure checked.
- g. A fire extinguisher and fire blanket should be supplied in every vehicle where cooking or heating processes are undertaken.
- h. Fire-safety equipment should be easily accessible in the event of a fire. The extinguisher should be suitable for dealing with the type of combustible materials present.
- i. Fire-safety equipment should be tested annually and have current tagging in accordance with the Australian Standards. Contact NSW Fire Brigades for more information.
- j. All measures should be taken to satisfy required WorkCover NSW conditions to protect the health, safety and welfare of employees and patrons. Contact WorkCover NSW for more information.

3.8 Pollution prevention

The Protection of the Environment Operations Act 1997 requires that operations should not cause any harm to the environment (i.e. air, water, noise and surrounding land environments). For example, waste water should be discharged into the sewer system not onto the ground. Contact council for more information.

4. Construction

4.1 General requirements

1. The design and construction of a mobile food vending vehicle must:
 - a. be appropriate for the types of food stored, prepared and sold;
 - b. have adequate space for all activities and for all equipment to be used or stored;
 - c. allow easy cleaning and sanitising of all structures and equipment;
 - d. prevent the entry of pests, dust, fumes, smoke and other contaminants where practicable; and
 - e. exclude favourable sites for pests to harbour (live and breed).
2. The design and layout of a mobile food vending vehicle should be well planned and should take into consideration a range of key issues including but not limited to; maximising space without compromising food safety, using effective and durable construction materials, the provision of preparation and storage areas, hygiene requirements such as hand washing and compliance with Food Safety Standards to ensure effective and acceptable operation.
3. Design principles should accommodate food safety flow of product and waste to minimise risks of food and equipment contamination. Separating particular processes should be considered including:
 - a. raw and cooked foods;
 - b. hand washing facilities;
 - c. wash areas;
 - d. storage facilities; and
 - e. waste disposal areas
4. Separation of the driving compartment from food storage, handling and serving sections should be considered.
5. The constructional standards required are dependent on the type, extent and frequency of food handling operations. As these operations can vary widely, it is recommended that you contact Council before constructing or using your vehicle.

4.2 Floors

- a. Floors are to be constructed of materials which are impervious and durable.
- b. The intersections of walls to floors should be coved integral to the surface finish of both the floor and the wall.
- c. Floors should be graded to the doorsill or alternatively, a floor waste with a screwed removable plug is to be provided.
- d. Floors that are unlikely to pose any risk of contamination of food handled in the vehicle may be exempted from the constructional requirements of these guidelines provided the food business has obtained council approval.

4.3 Walls

- a. Walls are to be provided where they are necessary to protect food from contamination.
- b. Walls must be finished with materials suitable for activities conducted in the vehicle and be easy to clean. Light coloured, high gloss, impervious surfaces are recommended.
- c. Suitable wall materials in food preparation areas are stainless steel, aluminium sheeting, acrylic or laminated plastic sheeting, or polyvinyl sheeting with welded seams.
- d. Architraves, skirting boards, picture rails or similar protrusions should not be used on the walls.
- e. Walls at the rear of cooking appliances should be surfaced with a material, such as stainless steel which extends from the canopy to the floor. Where a cooking appliance is sealed to the wall, the material should be lapped over the top edge of the appliance to provide a grease and vermin-proof seal. Cooking appliances should only be sealed to walls made of a non-combustible material
- f. A splashback should be installed to a minimum height of 300mm above any bench, sink or hand basin and should be constructed using an impervious waterproof material

4.4 Ceilings

- a. Ceilings are to be provided where they are necessary to protect food from contamination.
- b. Ceilings must be finished with impervious materials suitable for activities conducted in the vehicle and be easy to clean. A light colour is recommended.
- c. Where applicable, the ceiling height should be adequate to effectively conduct food handling activities.
- d. Ceilings should be free of open joints, cracks and crevices.
- e. The intersection of walls and ceilings should be tight jointed, sealed and dust proof.

4.5 Door and serving openings

- a. All openings are to be fitted with close-fitting doors and shutters where practicable to exclude dust, pests and other contaminants. These should be closed during transport.
- b. Door and serving hatches should be finished internally with the same standard of material as the walls.

4.6 Pipes, conduits and wiring

- a. Pipes, conduits and wiring should be concealed in or behind floors, walls and ceilings, or fixed on brackets providing at least 25mm clearance between the pipe and adjacent surfaces; and 150mm between the pipe or conduit and adjacent horizontal surfaces.
- b. Service pipes, conduits and wiring should not be placed in the recessed toe space of plinths or equipment.

4.7 Equipment and appliances

- a. Equipment should be either built in with no cavities or mounted on castors capable of being easily moved to facilitate cleaning.
- b. Cooking equipment should not be placed beneath windows, wall cupboards, serving openings, shelving or roof vents.

4.8 Lighting

- a. Adequate lighting in accordance with Australian Standards is to be provided to ensure safe food handling.
- b. In areas where exposed food is handled or stored, light fittings should be shatter-proof or fitted with suitable light diffusers (covers) to prevent contamination of food by broken light globe/tube glass.

4.9 Ventilation

- a. There must be sufficient natural or mechanical ventilation to effectively remove fumes, smoke, steam and vapours.
- b. Mechanical ventilation must comply with the Australian Standards.
- c. Storage racks should not be fitted above cooking and heating equipment as they can obstruct the airflow.

4.10 Hand washing facilities

- a. Hand washing facilities must be provided where food contact surfaces or food can be contaminated.
- b. The hand washing facility must be provided with a basin, a supply of warm running water and only be used for that purpose.
- c. To allow easy cleaning of hands and arms the basin should be installed at bench height, not under a bench, not be obstructed by other equipment and appropriately fixed to the wall.
- d. An impervious splashback no less than 300mm high should be provided behind the basin.
- e. The water should be delivered through a single outlet. Hands-free taps should be used where there is a risk of handling unpackaged, ready-to eat food with bare hands.
- f. An adequate supply of liquid soap in a suitable dispenser should be provided adjacent to the basin.
- g. Single-use paper towels and a suitable dispenser for waste towels should be provided adjacent to the basin.

4.11 Cleaning and Sanitising

A double bowl sink or single bowl sink and dishwasher must be provided for the cleaning and sanitising of equipment and utensils.

5. Food Handling

The requirements for handling food for sale for human consumption are outlined in Food Safety Standards 3.1.1, 3.2.2 and 3.2.3. The requirements also apply to pre-packaged food and low-risk food.

5.1 Food suppliers

Obtain fresh produce and products from reputable suppliers, as generally they operate under strict quality guidelines. Keep copies of invoices for trace back if needed in the future.

5.2 Food Storage

- a. Ensure that all foods are stored so that they are protected from likely contamination, and that the environmental conditions will not adversely affect the safety or suitability of the food.
- b. There must be separately located storage facilities for items, such as chemicals, clothing and personal belongings that may contaminate food or food contact surfaces.
- c. Food should be stored at least 150mm above the floor or in suitable containers and where possible kept out of direct sunlight.
- d. Ensure that potentially hazardous foods are received under temperature control and within date. It is easier to keep them cold rather than get them down to a cold temperature.
- e. Potentially hazardous foods like poultry, meat, dairy products, seafood and egg-based products must be stored under temperature control. If intended to be stored frozen, the food must remain frozen during storage. (See 'Potentially hazardous foods and temperature control').
- f. Refrigeration facilities should be large enough to hold potentially hazardous foods under temperature control at all times. This may require the use of portable coolrooms. Do not overstock refrigerators or portable coolrooms as the air will not be able to circulate freely around the foods.
- g. Perishable cold foods should be kept at below 5°C. Hot food appliances (Bain maries and display cases) should enable hot foods to be kept at or above 60°C at all times.

5.3 Potentially hazardous foods and temperature control

- a. One of the most common causes of foodborne illness is the storage and display of potentially hazardous foods at inadequate temperatures for extended periods. This can lead to the rapid and sustained growth of food poisoning bacteria.
- b. Examples of potentially hazardous foods include: cooked meat; dairy products; seafood; prepared salads; cooked rice and pasta; processed soya bean products and other processed foods containing eggs, beans, nuts or other protein-rich foods that contain any of the above foods such as sandwiches and quiches.
- c. A food business must, when storing and displaying potentially hazardous food, store it under temperature control. If the food is intended to be stored frozen ensure the food remains frozen during storage/display. Temperature control means maintaining cold food at a temperature of 5°C or below or hot food at 60°C or above.
- d. Canned and bottled foods, dried or pickled products and some other processed foods such as dried pasta, pasteurised juices and dried powder products, are not considered to be potentially hazardous unless opened or reconstituted.
- e. All food businesses that handle potentially hazardous foods are required to have a readily accessible, accurate, probe-type thermometer (+/- 1°C accuracy). Ensure the thermometer probe is cleaned and sanitised before it is used. It is good practice to monitor the temperature of hot or cold foods under operating conditions to ensure adequate temperature control is being maintained.

5.4 Cross-contamination

Adequate measures must be taken to prevent cross-contamination from raw foods to cooked foods. This includes:

- a. ensuring there are separate utensils for cooked and raw meats, poultry and seafood;
- b. covering all food;
- c. keeping cooked meat and salads separate from raw meat, raw poultry, raw seafood and unwashed raw vegetables;
and
- d. washing hands after handling raw meats, raw poultry, raw seafood and raw vegetables.

5.5 Food display

When displaying food take all practicable measures to protect the food from likely contamination by customers, dust, fumes or pests. This may mean using plastic food wraps, sealed containers, sneeze barriers, food covers or other effective measures.

5.6 Crockery, wrappings and packaging

- a. Single-use, disposable eating and drinking utensils are recommended.
- b. Machine glass/dishwashers are recommended if re-useable dinnerware or tableware is used.
- c. Crockery or plastic wares that are chipped, cracked, broken or are in a state of disrepair must not be used in connection with food.
- d. Packaging material must be suitable for food packaging and unlikely to cause food contamination. Only clean unprinted paper, food wraps or packaging must be used for wrapping or storing foodstuffs.

5.7 Single-use items

Single-use straws, eating utensils and other items that come into contact with food or the mouth of a person, must be protected from contamination until use and not re-used.

5.8 Food Safety Supervisor

Under the NSW Food Act 2003, most food businesses require a Food Safety Supervisor. The Food Safety Supervisor requirement applies to temporary food stalls who process and sell food (prepare and serve) that is:

- ready-to-eat,
- potentially hazardous (i.e. needs temperature control),
- and NOT sold and served in the supplier's original package.

A copy of the Food Safety Supervisor must be submitted with the Itinerant Mobile Food Vending Vehicle registration form and the FSS must be in the vehicle at all times. For more information please visit:

<http://www.foodauthority.nsw.gov.au/rp/fss-food-safety-supervisors>.

Note: Charities and community groups which do not derive funds for personal financial gain, but direct any profits back to the community (e.g. local sports clubs, Lions and Rotary clubs) are NOT required to have a Food Safety Supervisor.

5.9 Staff illness

- a. A person known (or suspected) to be suffering from a foodborne illness or who is a carrier of a foodborne disease must not handle food unless all practicable measures to prevent food being contaminated are undertaken. Symptoms may include diarrhoea, vomiting, sore throat with fever, fever or jaundice and infectious skin conditions.
- b. A food handler must notify their supervisor if they know or suspect that they may have contaminated food while handling food.

5.10 Requirements for food handlers

When engaged in any food handling operation, a food handler must:

- a. not contaminate food or food contact surfaces with their body or clothing;
- b. prevent unnecessary contact with ready-to-eat food;
- c. wear only clean outer clothing;
- d. cover open wounds with a waterproof dressing;
- e. not eat over uncovered food or food contact surfaces;
- f. not sneeze, blow or cough over uncovered food or surfaces likely to come into contact with food;
- g. not spit, smoke or use tobacco while working in the food handling area; and
- h. not urinate or defecate except in a toilet.

5.11 Hand washing

- a. A food handler when handling unprotected food contact surfaces or food, or after visiting the toilet, must wash his or her hands using soap and warm water, then dry them with single-use towels:
 - i. before commencing or re-commencing handling food;
 - ii. immediately before handling ready-to-eat food after handling raw food; and
 - iii. immediately after smoking, coughing, sneezing, using a handkerchief or tissue, eating, drinking and after touching his or her hair, scalp or a body opening.
- b. Hands should be washed and dried before using disposable gloves for handling food. If wearing gloves, they should be changed as often as you are required to wash your hands.

5.12 Handling money when serving ready-to-eat food.

While the likelihood of contamination when exchanging money is low, consideration should be given to minimising the risk. Examples include using a disposable glove or where sufficient staff is available, nominating one to handle money.

5.13 Cleaning and sanitising

- a. The vehicle must be maintained to a standard of cleanliness where there is no accumulation of garbage or recycled matter (except in appropriate containers), food waste, dirt, grease or other visible matter.
- b. All fixtures, fittings and equipment must be maintained and cleaned so there is no accumulation of food waste, dirt, grease or other visible matter.
- c. Eating and drinking utensils must be in a clean and sanitary condition immediately before each use.
- d. Bench tops and surfaces of equipment in contact with food and storage appliances, must be kept in a clean and sanitary condition to ensure food is unlikely to be contaminated. 'Sanitary' includes cleaning first, followed by heat and/or chemical treatment at the right concentration, or some other process to reduce the number of bacteria to a level unlikely to compromise the safety of the food. A food safe sanitiser must be provided in the vehicle to sanitise food preparation equipment and surfaces.
- e. The containers used for chemical storage should be appropriately labelled.
- f. Chemicals must not be stored near the food or any packaging likely to come in contact with food to avoid the risk of contamination.
- g. It is recommended that a documented cleaning schedule is devised and implemented.

5.14 Labelling

1. The following requirements are outlined in more detail in the Food Standards Code.
2. Pre-packaged products prepared for sale must be clearly labelled with the following information. Because there are exceptions in certain cases, it is recommended detailed advice be sought from the NSW Food Authority,
 - i. a description of the food (e.g. 'strawberry jam' or 'chocolate cake');
 - ii. the name and address of the supplier - a street address is needed, not a post office box number or email address;
 - iii. production lot identification - this assists trace-back of food products that may be the cause of a food-borne illness or other food-safety issues. The presence of a 'date mark' (see below) is sufficient to meet this requirement;
 - iv. mandatory and advisory warnings for unpasteurised milk, aspartame, unpasteurised egg products, quinine, cola with added caffeine and guarana extracts;
 - v. a list of ingredients, including added water in descending order by ingoing weight;
 - vi. date marking (eg. 'best before' date to indicate how long the food will keep). Note that some foods require a 'use-by' date and should not be sold after the expiry date. Packaged foods that need to be consumed within a particular time period for health and safety reasons, should carry date marking in the form of a 'use-by' date, along with other labelling details;
 - vii. storage conditions (eg. 'keep refrigerated');

- viii. nutrition information panel - most packaged food should now display a nutrition information panel, however some foods are exempt from this requirement;
 - ix. characterising ingredient - a characterising ingredient (% labelling), means it is mentioned in the name of the food. For example 'strawberry jam', the label should show the percentage (%) of strawberries in the ingredient list; and
 - x. country of origin.
3. While unpackaged, processed foods are exempt from most labelling requirements, consumers who have known allergies, need to know if a particular ingredient is present in the food they are eating. Standard 1.2.3 of the Food Standards Code requires the presence of some ingredients to be displayed on, or in connection with, the sale of the food containing them. The presence of other foods needs to be either indicated by a display or declared to the purchaser on request.
4. Food sold from vehicles that raise money solely for charitable or community causes and not for personal financial gain do not need to be labelled.

6. Contact Information

Please contact council or the NSW Food Authority for further information.

City of Canada Bay Council

Tel: 9911 6555

Website: www.canadabay.nsw.gov.au

NSW Food Authority

Tel: 1300 552 406

Fax: 02 9647 0026

Website: <http://www.foodauthority.nsw.gov.au>

Email: contact@foodauthority.nsw.gov.au

Food Standards Australia New Zealand

Website: <http://www.foodstandards.gov.au>

Food safety fact sheets:

<http://www.foodstandards.gov.au>

WorkCover NSW

Switchboard

Phone: 02 4321 5000

Fax: 02 4325 4145

Website: <http://www.workcover.nsw.gov.au>

NSW Fire Brigades

Tel: 02 9265 2999

Fax: 02 9265 2988

Business hours: 9am to 5pm

Website: <http://www.fire.nsw.gov.au>

Appendix 1 - Street schedule

Schedule of streets within the City of Canada Bay Council area in which itinerant mobile food vendors are **not permitted** to operate;

- Bayswater Street
- Beronga Street
- Blackwall Point Road
- Brent Street
- Broughton Street
- Burwood Road
- Concord Road
- Crane Street
- Gipps Street, Concord
- Great North Road
- Hampden Road
- Harris Street
- Henley Marine Drive
- Homebush Bay Drive
- Kendall Street
- Lyons Road
- Majors Bay Road
- Marlborough Street
- Norman Street
- Nullawarra Avenue
- Parramatta Road
- Patterson Street
- Pomeroy Street
- Prince Henry Place
- Queen Street
- Queens Road
- Shoreline Drive
- Timbrell Drive
- Victoria Road
- Wellbank Street
- Westbourne Street

Appendix 2 - Key definitions

- **Adequate supply of water:** Potable water available at a volume, pressure and temperature adequate for the purposes for which the water is used
- **Australian/New Zealand Standards:** Australian Standard/New Zealand Standards are documents which are referenced by legislation to provide more detail on requirements and technical procedures. These standards can be purchased from Standards Australia on 1300 654 646 or by visiting its website at www.standards.com.au.
- **Coving:** A curved junction between the floor and the wall
- **Equipment:** A machine, instrument, apparatus, utensil or appliance — other than a single use item — used or intended to be used or in connection with food handling; includes any equipment used or intended to be used to clean the food premises or equipment
- **Food business:** A business, enterprise or activity (other than primary food production) that involves:
 - handling of food intended for sale, or
 - sale of food regardless of whether the business enterprise or activity concerned is of a commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only.
- **Food handler:** Any person who directly engages in the handling of food, or who handles surfaces likely to come into contact with food for a food business
- **Food premises/market stall:** Any premises including land vehicles, parts of structures, tents stalls and other temporary structures, boats, pontoons, including premises used principally as a private dwelling but not food vending machines or vehicles used only to transport food
- **Food Safety Standards:** These are part of the Food Standards Code (under the NSW Food Act 2003 and Food Regulation 2010). They define requirements for food premises (which include vehicles), food handling practices, structural requirements and labelling.
- **Handling of food:** Includes the making, manufacturing, producing, collecting, extracting, processing, storing, transporting, delivering, preparing, treating, preserving, cooking, thawing, serving or displaying of food
- **Potable water:** Water suitable (safe) for drinking
- **Potentially hazardous food (PHF):** Food that has to be kept at certain temperatures to minimise the growth of any pathogenic micro-organisms that may be present in the food and/or to prevent the formation of toxins. This may include meat, seafood, dairy products, orange juice and cooked rice.
- **Sanitising:** A process that significantly reduces the number of micro-organisms present on a surface. This is usually achieved by the use of both heat and water or by chemicals.
- **'Sell' means:**
 - barter, offer or attempt to sell, or
 - receive for sale, or
 - have in possession, display, send, forward or deliver for sale, or
 - dispose of for valuable consideration, or
 - dispose to an agent for sale on consignment, or
 - provide under contract of service, or
 - supply food as a meal or part of a meal to an employee for consumption at work, or
 - dispose of by way of raffle, lottery or other game of chance, or
 - offer as a prize or reward, or
 - give away for the purpose of advertisement or in furtherance of trade, or
 - supply under a contract with accommodation, service or entertainment, or
 - give the food away from a food business to a person, or
 - sell for the purpose of resale.
- **Sewage:** Discharge from toilets, urinals, basins, showers, sinks and dishwashers through a sewer or other means.
- **Sinks:** Includes sinks for food preparation, cleaner's sink, utensil and equipment washing and personal hand washing basins

- **Temperature control:** Maintaining food at a temperature of:
 - 5oC or below if this is necessary to minimise the growth of infectious or toxigenic microorganisms in the food so that the microbiological safety of the food will not be adversely affected for the time the food is at that temperature, or
 - 60oC or above, or
 - another temperature – if the business demonstrates that maintenance of the food at this temperature for the period of time for which it is so maintained will not adversely affect the microbiological safety of the food.
- **Unsafe and unsuitable food:** Food is considered unsafe if it is likely to cause physical harm to a person who might later consume it, assuming they treated the food correctly after purchase. Food is considered unsuitable if it is damaged, deteriorated or perished to an extent that effects its intended use, e.g. out of date, poor maintenance or poor storage of chemicals or contains a substance that is foreign to the nature of the food (i.e. foreign matter or chemicals which may have fallen into the food).
- **Warm water:** Not hotter than 50oC in order to comply with Australian/New Zealand Standard 3500.4.2 (Plumbing and drainage: Part 4 – heated water services).