

ENVIRONMENT
AND HEALTH
GUIDELINES

TEMPORARY FOOD EVENTS: EVENT ORGANISERS

Date of Adoption: April 2012

Effective Date: April 2012

1. Introduction

These guidelines have been developed to promote a more coherent approach to food safety. These guidelines are intended for use by event organisers and food vendors at temporary food events.

Every temporary event which provides food for sale or as an inducement for trade will require an event organiser to liaise between City of Canada Bay and the food vendors and to collate information.

This guideline is to be read in conjunction with City of Canada Bay's 'Temporary Food Events' policy.

2. Scope

This guideline applies to temporary food events held in the City of Canada Bay.

3. Key terms

3.1 Temporary food events

A temporary food event is any occasion which is not permanent in nature, where food sold or is an inducement for trade.

3.2 Event Organisers

The event organiser is the person responsible for the overall event.

3.4 What is a temporary food stall?

A temporary food stall is a temporarily positioned facility used for the sale of any article of food to the public.

3.5 What is a mobile food vending vehicle?

A mobile food vending vehicle includes any vehicle, whether mobile or stationary, used for the purpose of selling any article of food to the public

3.6 What is a permanent premise used for one off events?

A permanent premise includes community halls with kitchens, and canteens at schools and sporting fields used for the sale of any article of food to the public.

4. Event organiser duties

4.1 Role

The role of the event organiser is to communicate information from City of Canada Bay to food vendors and vice versa. They will be required to maintain and collate records in relation to the temporary food event.

The event organiser is to meet with City of Canada Bay prior to the event to discuss the set up and any proposals.

The event organiser must conduct training and / or group discussions with the food vendors prior to the event. The training and / or group discussions may be conducted in conjunction with City of Canada Bay.

4.2 Knowledge

The event organiser should be familiar and / or have knowledge of the following:

1. Food Act, 2003;
2. FSANZ Food Safety Standards;
3. City of Canada Bay's - Temporary Food Events Policy;
4. Correct and appropriate set up of a temporary food premises;
5. Correct hand washing procedures;
6. Correct food handling procedures;
7. Effective cleaning procedures;
8. Correct transportation and storage of food;

9. Correct and safe display and service of food; and
10. Correct process for temperature checks.

4.3 Duties

1. Complete and return the following forms to City of Canada Bay, together with applicable fees at least two (2) weeks prior to the event being held:
 - a. Temporary Food Event (Public Land) application form; and
 - b. Temporary Food Event Food Notification form - Section 68 local government approval Temporary Food Event (Public Land) application form. One form must be completed for each food vendor trading on the day.
2. Liaise with City of Canada Bay when required before, during and after the event;
3. Provide all food vendors with a link to or a copy of these guidelines; and
4. Ensure that the event checklist has been completed by food vendors' prior to trading.

4.4 Fees

An upfront fee as per City of Canada Bay's current Fees and Charges is to be made to Council two (2) weeks prior to the event being held.

4.5 Approval

4.5.1 Applying for a Temporary Food Event

The regulation of Temporary Food Stalls is under the Local Government Act 1993 and the Food Act 2003. Under the Local Government Act 1993 a Section 68 approval is required to permit the sale of food on public land. Under the Food Act 2003, a food business (including temporary food stalls) must notify Council of their business before the commencement of trading. This application form must be submitted and fees paid in full at least fourteen (14) days prior to the event. In accordance with conditions of approval completed 'Temporary Food Event (Public Land) Food Vendor Registration Form/s' must be provided to Council by the nominated event organiser at least fourteen (14) days prior to the event.

4.5.2 Applying for Approval

Temporary Food Events on Public Land

All temporary food events require the prior approval of Council if held on public land. In accordance with conditions of approval, completed forms must be provided to Council by the nominated event organiser at least fourteen (14) days prior to the event:

4.5.3 Temporary Events Involving the Sale of Food - Application Procedure

1. Each event must nominate an Event Organiser who is the primary contact in relation to the event. The roles and responsibilities of the Event Organiser are outlined in City of Canada Bay's Event Organiser Guidelines
2. As required by the legislation, the event organiser must apply to Council for a Section 68 approval to permit the sale of food on public land by completing the 'Section 68 Local Government Approval Temporary Food Event (Public Land) Application Form. Complete and return Council's "Section 68 Local Government Approval Temporary Food Event (Public Land) Application Form' together with applicable fees. (Insert Link to Form)
3. Once completed Council will review your application and determine whether approval is granted.
4. Where approval is granted you will receive an approval letter outlining the conditions of the approval. A copy of this approval letter is to be available on the day of event.
5. Once this application has been approved, a condition of approval requires the event organiser ensure all food vendors complete and return Council's 'Temporary Food Event Food Notification Form' to the nominated event organiser. Once all forms are received, it is up to the event organiser to submit the forms to Council for registration. Completed registration forms must be returned to Council at least 14 days prior to the date of the scheduled event.

4.5.4 Temporary Private Land on Private Land

Temporary events held on private land do not require approval under section 68 of the Local Government Act 1993. However in accordance with the NSW Food Act 2003 temporary food vendors must notify Council of their business prior to the commencement of trade within their corresponding local government area.

Food vendors found to be operating without notifying Council may be subject to penalties.

To notify your temporary food business please complete and return City of Canada Bay's 'Temporary Food Event Food Notification Form' at least 14 days prior to the scheduled event.

5. Food Vendors: Requirements for enclosed food stalls

Food vendors that are preparing, cutting, cooking and handling open and potentially hazardous food.

Examples: Kebabs, sausage sizzle, pizza, gozleme, stir fry, baked potatoes, fairy floss, gelato, fresh lemonade, snowcones, coffees, waffles, pancakes, corn on a cob.

5.1 Structural requirements

- The entire food premises (including barbeques) is to be adequately screened to reduce the risk of food contamination and to restrict public access for safety reasons;
- The preparation and servery area/s are to be fully enclosed on three sides;
- The floor is to be in the form of a groundsheet cut larger than the floor area to enable it to be turned up at the wall and clipped or otherwise fixed into position;
- The walls are to be of 'polytarp' or similar non-absorbent material, and are able to be easily cleaned. The framework of the wall panels should support the fabric taut and rigid. No part of the walls should be insecure in adverse weather conditions.
- The ceiling is to be of similar construction to the walls; and
- The whole structure is to be securely fixed together when assembled and be secured against wind loadings.

5.2 Fixtures

- Food preparation benches, counters, shelving, stands and the like must be made from rigid, smooth-faced material, free of cracks or joints and be durable;
- Timber surfaces should be painted, laminated or clear finished;
- Shelves should be a minimum of 150 mm off the floor. Metal end sections should be sealed;
- The preparation and/or display of foods, including unpackaged ready-to-eat foods, must be protected from likely contamination from customers; and
- Sneeze barriers or other protection enclosures should be considered.

5.3 Hand washing facilities

You must have a designated hand washing facility available at your food stall which includes:

- Hand wash basin supplied with warm running water;
- Liquid soap;
- Single use paper towels;
- Waste water disposal (such as a bucket); and
- Waste bin.

5.4 Cleaning and sanitising

- Utensil/equipment washing facilities must be provided, together with suitable bowls or containers for cleaning and sanitising. Clean towels and detergent must be provided;
- Re-useable eating and drinking dinnerware and tableware must be washed and sanitised in separate facilities used only for that purpose; and
- A food safe sanitiser must be available for sanitising food handling implements and food contact surfaces. Where utensils are stored in a sanitising solution between uses, the solution should be changed frequently to keep it clean.

5.5 Waste disposal

- Sullage water should go to the sewer on site, if available, usually via a surcharge gully near the amenities block. If a sewer is not available, the waste should be disposed of as advised by City of Canada Bay; and

- A garbage bin with a tight fitting lid should be provided in the stall for solid waste. This should be emptied into the bulk bin or other facility before leaving.

5.6 Preparing and storing food prior to the event

Council will require evidence that the premise where you prepare and store food prior to the event has been approved by the Local Council. Council may also require you to provide evidence of your approval and a copy of the most recent inspection report.

5.7 How do I safety transport food to my event?

General

- Pets are not to travel in the car when food is being transported;
- All food is to be completely sealed;
- Try to transport cold food in the air conditioned part of the vehicle; and
- Hot foods should be transported cold and then heated at the event.

Cold foods

- Use an esky with ice and / or ice bricks;
- Do not over fill the esky.
- Ensure all food is covered. and
- Store ready to eat food (e.g. Salad and sauces) in a separate esky to raw meats.
- Ensure all foods are maintained at or below 5°C at all times.

5.8 How do I store food correctly?

You must store all food in a way that it is protected from the likelihood of contamination:

- Store foods in unbroken, clean, sanitised containers;
- Store food covered with an impervious film;
- Store all food 150mm above the ground level;
- Store all food out of direct sunlight;
- Store ready to eat foods (e.g. Vegetables) above raw foods (e.g. Meat);
- Always rotate your stock (FIFO - First In First Out or LIFO - Last in Last Out);
- Store personal items separate from food; and
- Only take food out from storage when you are ready to use it.

5.9 How do I safely prepare food?

Equipment and utensils

- Clean and sanitise utensils, chopping boards and benches before use; and
- Use separate clean and sanitised utensils and plates for raw and cooked foods

Food

- Wash fruit and vegetables before use;
- Do not use cracked or dirty eggs, food from dented cans or damaged packaging;
- Defrost frozen food completely before cooking either in the fridge or in the microwave;
- Cook food immediately after defrosting food in the microwave;
- Do not re-freeze defrosted food;
- Only remove meat from fridge just before cooking it;
- Reheat food thoroughly to a core temperature of at least 75°C;
- Cook processed meat such as poultry, sausages and mince thoroughly; and
- Do not reuse marinade from meats and do not baste the meat with the raw marinade.

Please note: When using disposable gloves ensure hands are washed regularly. If using disposable gloves change them between tasks, when they tear, and on a regular basis when doing the same task.

5.10 What is temperature control?

Potentially hazardous foods such as cooked rice, dairy products and meat must be kept under temperature control:

- Hot foods above 60°C;
- Cold foods below 5°C; and
- Frozen foods - frozen solid.

Sometimes food cannot be kept under temperature control and therefore the 4 hour / 2 hour rule can be applied.

When food cannot be kept below 5°C or above 60°C 'danger zone'

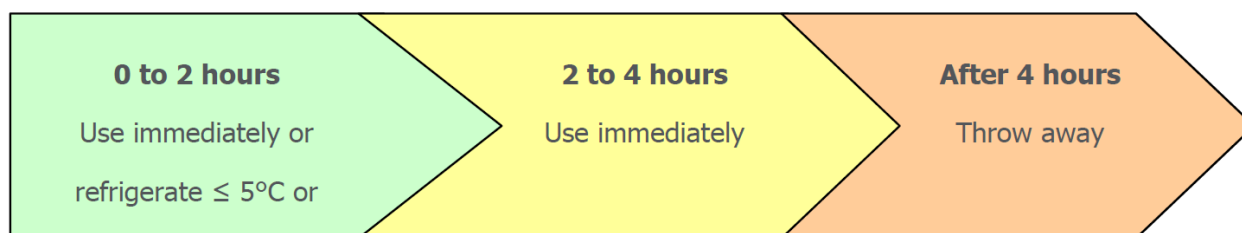
Sometimes potentially hazardous food cannot be kept below 5°C or above 60°C. The temperature between 5°C and 60°C is referred to as the 'danger zone' as this is where microorganisms multiply rapidly.

If you are in this position you can use the **4 hour / 2 Hour rule**.

This rule allows food to be kept in the danger zone for a maximum period of 4 hours before it is thrown out.

If you wish to use this method you must document it to state the date and time that the food went into the danger zone. Documentation must be available to be inspected by Councils Environmental Health Officers.

Follow the graphic below to ensure that your food is safe for human consumption



5.11 How do I display and serve my food safely?

When displaying food, you should take all practicable measures to protect the food from contamination by customers, dust, fumes or insects

Displaying food

- Provide sneeze guards;
- Cover food on display with an impervious film; and
- Do not mix food on display with fresh batches of food.

Displaying cold potentially hazardous food

- Ensure food is kept below 5°C;
- Have separate utensils for food items on display (e.g. Separate tongs for salad and meat products); and
- Do not overfill fridges.

Displaying hot potentially hazardous food

- Ensure that the hot food display (bain marie) has reached holding temperature before adding food;

- Ensure food is held at or above 60°C;
- Do not reheat food in the hot food display; and
- Do not overfill food holding containers.

5.12 Crockery, wrappings and packaging

- Single-use, disposable eating and drinking utensils are recommended;
- If re-useable dinnerware or tableware is used, you will need to demonstrate that you use an appropriate method for cleaning and sanitising them;
- Crockery or plastic wares that are chipped, cracked, broken or are in a state of disrepair must not be used in connection with food; and
- 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.

5.13 Personal hygiene

- Keep your fingernails short;
- Tie your hair back / cover it;
- Wear essential jewellery only;
- Cover any cuts with a brightly coloured bandaid; and
- Wear clean clothes and aprons.

5.14 When should I wash my hands?

Hand washing is the number one defence mechanism in preventing bacteria from transferring from your hands onto the food you sell. A food handler must wash their hands whenever they are likely to be contaminated such as after:

- Using the toilet;
- Sneezing;
- Coughing;
- Eating / drinking;
- Handling money;
- Touching your face, hair and/or body;
- Using your phone;
- Handling raw food; and
- Handling waste.

Hands should also be washed prior to commencing work and when you are preparing ready to eat food after handling raw food. To effectively wash your hands you must:

- Wet hands with warm water and apply liquid soap;
- scrub hands including between fingers, under nails, back of hands and wrists;
- rinse thoroughly;
- turn off tap with paper towel; and
- dry hands with paper towel.

5.15 Illness

You must not handle food when you are sick. If you are experiencing any of the following symptoms you must seek a clearance certificate from your doctor before continuing handling food:

- Vomiting;
- Sore throat;
- Jaundice; and
- Diarrhoea.

6. Food Vendors: Requirements for open food stalls

Food handlers providing taste testing for their pre-packaged products, selling whole and cut fruit and vegetables and pre-packaged food.

Examples: Wine, jams, preserves, oils, condiments, whole and cut fruit / vegetables and pre-packaged food such as ice cream, bottled / can drinks and sausage rolls.

6.1 Structural requirements

- A floor is to be provided that can be easily cleaned;
- A ceiling is to be provided; and
- The whole structure is to be securely fixed together when assembled and be secured against adverse weather conditions.

6.2 Fixtures

- Food preparation benches, counters, shelving, stands and the like must be made from rigid, smooth-faced material, free of cracks or joints and be durable;
- Timber surfaces should be painted, laminated or clear finished;
- Shelves should be a minimum of 150 mm off the floor; and
- Metal end sections should be sealed

6.3 Hand washing facilities

You must have hand washing facilities available near* your food stall which includes:

- Warm running water;
- Liquid soap;
- Single use paper towels;
- Waste water disposal (such as a bucket); and
- Waste bin

*Near means that 2-3 food vendors selling from 'open food stores' could share a communal hand wash station if they are located in close proximity to each other

6.4 Waste disposal

- A garbage bin with a tight fitting lid should be provided in the stall for solid waste. This should be emptied into the bulk bin or other facility before leaving.

6.5 Labelling

Packaged food must display on a label the following mandatory information:

- Description of the Food
- Suppliers Name
- Suppliers Business Address
- Lot Identification
- Country of Origin
- Ingredient List
- Date Marking
- Directions of Use and Storage
- Nutritional Information Panel
- Characterising Ingredients
- Legibility
- Mandatory Warning Statement (allergies) e.g.:

- Peanuts / peanut products / other nuts / other nut products
- Gluten
- Egg and egg products
- Milk and milk products

Note: Exemptions apply for food that is sold for fundraising and / or charity purposes.

6.6 How do I store food correctly?

You must store all food in a way that it is protected from the likelihood of contamination:

- Store foods in unbroken, clean, sanitised containers;
- Store all food 150mm above the ground level;
- Store all food out of direct sunlight;
- Always rotate your stock (FIFO - First In First Out or LIFO - Last in Last Out); and
- Store personal items separate from food (e.g. In a large plastic container).

6.7 How do I safely prepare cut fruit and vegetables?

- Clean and sanitise utensils, chopping boards and benches before use;
- Wash fruit and vegetables before cutting; and
- Cover cut fruit with an impervious film to protect it from contamination.

6.8 What is temperature control?

Potentially hazardous foods such as cooked rice, dairy products and meat must be kept under temperature control:

- Hot foods above 60°C;
- Cold foods below 5°C; and
- Frozen foods - frozen solid.

Sometimes food cannot be kept under temperature control and therefore the 4 hour/2 hour rule can be applied.

When food cannot be kept below 5°C or above 60°C 'danger zone'

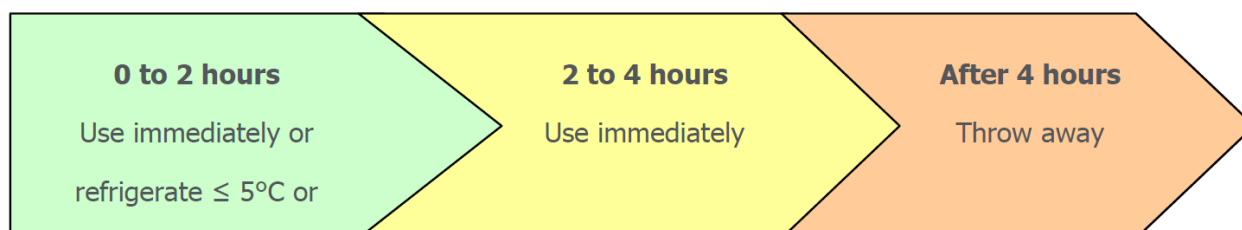
Sometimes potentially hazardous food cannot be kept below 5°C or above 60°C. The temperature between 5°C and 60°C is referred to as the 'danger zone' as this is where microorganisms multiply rapidly.

If you are in this position you can use the **4 hour/2 hour rule**.

This rule allows food to be kept in the danger zone for a maximum period of 4 hours before it is thrown out.

If you wish to use this method you must document it through a sticker system or similar which states the date and time that the food went into the danger zone.

Follow the graphic below to ensure that your food is safe for human consumption



6.9 How do I ensure my taste testing set up is safe for my customers?

Customers can contaminate your food through coughing, sneezing, touching and breathing on the sample food.

Taste testing is a great way to promote your food however you must ensure that your sample food is protected from contamination at all times. Follow these tips to help reduce the risk:

- Supervise the sample food at all times;
- Provide signs which read 'Do not double dip - Single serve only' or similar;
- Provide single serves of your product
 - Disposable cups
 - Toothpicks
 - Spoons etc
- Provide a sneeze guard;
- Cover the food with an impervious film;
- Only display small quantities or samples;
- Ensure sample food is only on display for a maximum of 4 hours; and
- Provide waste containers for customers.

6.10 Personal hygiene

- Keep your fingernails short;
- Tie your hair back / cover it;
- Wear essential jewellery only;
- Cover any cuts with a brightly coloured bandaid; and
- Wear clean clothes and aprons

6.11 When should I wash my hands?

Hand washing is the number one defence mechanism in preventing bacteria from transferring from your hands onto the food you sell. A food handler must wash their hands whenever they are likely to be contaminated such as after:

- Using the toilet;
- Sneezing;
- Coughing;
- Eating / drinking;
- Handling money;
- Touching your face, hair and/or body
- Using your phone;
- Handling raw food; and
- Handling waste.

Hands should also be washed prior to commencing work and when you are preparing ready to eat food after handling raw food. To effectively wash your hands you must:

1. Wet hands with warm water and apply soap;
2. scrub hands including between fingers, under nails, back of hands and wrists;
3. rinse thoroughly;
4. turn off tap with paper towel; and
5. dry hands with paper towel.

6.12 Illness

You must not handle food when you are sick. If you are experiencing any of the following symptoms you must seek a clearance certificate from your doctor before continuing handling food:

- Vomiting;
- Sore throat;
- Jaundice; and
- Diarrhoea

7. Food Vendors: Requirements for itinerant mobile food vending vehicles

7.1 Requirements

The design and construction of a mobile food vending vehicle must:

- be appropriate for the types of food stored, prepared and sold;
- have adequate space for all activities and for all equipment to be used or stored;
- allow easy cleaning and sanitising of all structures and equipment;
- prevent the entry of pests, dust, fumes, smoke and other contaminants where practicable;
- be constructed of durable materials
- have adequate food preparation and storage areas
- have a designated hand wash basin with liquid soap and paper towels
- have a designated wash up facility
- have adequate waste disposal areas
- have a food safe sanitiser

Refer to City of Canada Bay's 'Itinerant mobile food vending vehicles' Policy for comprehensive information.

8. Temporary Food Stall Checklist

TEMPORARY FOOD STALL CHECKLIST



Administration

- Food Safety Supervisor is appointed and certificate kept onsite at stall

Construction

- Stall is fitted with a roof and three sides
- A smooth and impervious floor cover has been supplied as flooring and is able to be cleaned
- A physical barrier i.e. sneeze guards are installed in front of all cooking and preparation areas
- Hand wash basin is provided and located within the stall
- Hand wash basin is supplied with warm running water, liquid soap and paper towels
- Utensil/equipment washing facilities are provided and located within the stall
- Utensil/equipment washing facilities are provided with warm water, and detergent

Food handling

- Potentially hazardous food (PHF) is under temperature control: food receipt, storage, display and transport; cold food at or less than 5°C, Hot food at or above 60°C.
- Digital Probe Thermometer provided to stall, readily accessible – accurate to +/- 1°C
- Food is stored a minimum of 150mm off the floor
- Food is stored in food grade containers
- Disposable eating utensils, straws etc. are stored in dispensers and protected from contamination
- Food handlers wash and dry hands thoroughly using hand wash facilities regularly
- Food handlers avoid unnecessary contact with ready to eat food or food contact surfaces by use of utensils, a gloved hand, food wraps etc.
- Procedures in place for staff when handling food and money etc.
- Food safe sanitiser available for food preparation surfaces and equipment

Other

- Premises, equipment and food contact surfaces are kept in a clean and sanitary condition
- Equipment in a good state of repair and working order
- Suitable garbage and recycling receptacles are provided and arrangements made for frequent removal of garbage and recyclable materials
- Food labelling complies with Food Standards Code

9. Contact Information

City of Canada Bay

Address 1A Marlborough Street
Drummoyne NSW 2047

Phone 9911 6555

Web www.canadabay.nsw.gov.au

Email council@canadabay.nsw.gov.au

NSW Food Authority

Phone 1300 552 406

Fax 02 9647 0026

Web www.foodauthority.nsw.gov.au

Email contact@foodauthority.nsw.gov.au

Food Standards Australia New Zealand

Web www.foodstandards.gov.au

Food Safety Face Sheets

Web www.foodstandards.gov.au/scienceandeducation/factsheets/factsheetsaz.cfm

WorkCover NSW

Phone 02 4321 5000

Fax 02 4325 4145

Web www.workcover.nsw.gov.au/pages/default.aspx

Fire and Rescue NSW

Phone 02 9265 2999

Fax 02 9265 2988

Web www.fire.nsw.gov.au

10. 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:
 - 5°C 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
 - 60°C 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 50°C in order to comply with Australian/New Zealand Standard 3500.4.2 (Plumbing and drainage: Part 4 – heated water services).