

Food Vendor Requirements for Kingston Events

Trading at a Kingston event is a great opportunity for your food business. By following the check list below, you can ensure that your set up will be correct and the food that you serve will be safe.

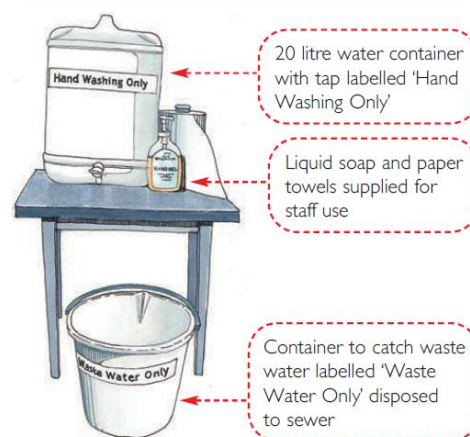
① Ensure that your food business has a **current** Food Act Registration and submit a Statement of Trade on Streatrader at least 7 days before the event.

For every event, ensure you meet the following minimum standards:

- Food Safety Program onsite
- Digital Probe Thermometer- remember to check and record temperatures every 2 hours during an event
- Hand wash facilities with water, liquid soap and paper towel on a dispenser with bucket underneath. This must be located in an easily accessible position within the food handling area
- Chlorine based sanitiser in a labelled spray bottle made up to the correct concentration as detailed in your Food Safety Program
- Adequate protection from dust, insects and other contaminants- (recommendation is three walls, a roof and ground completely covered)
- All surfaces smooth, impervious and easy to clean (i.e no exposed wood or linen table cloths)
- Hot food kept hot (above 60°C), cold food kept cold (below 5°C) and all food cooked to above 75°C
- All food covered and protected from contamination
- All food prepared inside the stall and no food or equipment stored directly on the ground
- Staff following good personal hygiene procedures- clean clothes, hair tied back, gloves available if required etc.
- Enough utensils to last for the event stored in a container with a lid or a wash up area with hot water and sanitiser
- Single serve utensils for customers. Excess take away containers, napkins etc. to be stored in a container with a lid
- Clean and sanitary food transport vehicle with food protected from contamination during transport and storage
- Adequately sized rubbish bin with a lid (foot pedal is recommended)

FOR FURTHER ADVICE, CONTACT: City of Kingston Environmental Health Services
9581 4573 Or info@kingston.vic.gov.au

Minimum hand washing facilities



Temperature control of potentially hazardous food



Food handlers



Image Source: 'Guidelines for Temporary Food Stalls,' Department of Health and Human Services, Tasmania