

### **What are the rules? Here's a summary of what is expected.**

All food services at an event must be registered operators. They could either be a registered mobile shop which enables them to be completely self-contained, or registered as a food premises (at another location) and effectively catering at an event. The only exceptions from registration are when a charitable organisation sets up an 'occasional' food stall for fundraising or the food stall runs an approved Food Safety Programme,

In all cases the Event organiser is responsible for ensuring that these guidelines are adhered to.

### **Who prepares the food?**

- Each food stall should have a qualified food safety supervisor who enables the safe preparation of food under their supervision. A qualified person should have recent working experience and a demonstrated knowledge in food safety, with at least NZQA 167 for smaller stalls and NZQA 168 for stalls capable of serving greater than 50 people at once, Obviously NZQA 168 is preferable. Again there are exemptions for the 'fundraiser'.

### **Where is the food being prepared?**

- If your food is prepared at your registered premises you will have all the adequate facilities to ensure that food is prepared safely. Then all you need to worry about is adequate food protection for transport, display and service.
- If you are preparing your food at your stall then you need adequate facilities. These include:
  - Cleanable walls, floors, ceilings and food preparation surfaces;
  - Access to a wash hand basin and access to clean toilets;
  - Access to hot water and a sewer drain. Cleaning buckets with mixed waste and chemicals must go into the sewer, not the storm water drain, or the nearest garden;
  - Good lighting and ventilation;
  - Rubbish bin with lid;
  - Leave nothing behind. This means all solid and liquid waste.

### **How you prepare the food is critical!**

- Simply: Clean, Cook, Cover, Chill - Remember your training.
- Ensuring food safety is paramount. Clean conditions, adequate cooking times and safe temperatures must be observed.
- No 'naked' food. Customers must not be able to contaminate the food.
- Person dealing with the money should never touch the food until their hands have been thoroughly cleaned. Gloves should be used on clean hands and should not be depended on. Ideally the money handler should not deal with the food.
- Dress appropriately. Clean clothes, apron and a hat. Leave your apron behind when you leave the food preparation area.

### **What sort of food are you preparing?**

- Hot food to be kept piping hot and cold food needs to be kept cold - Remember your training.
- High risk food kept at ambient temperatures should not be stored for an accumulative time of greater than 2 hours from start to finish.
- Cutlery and utensils should all be disposable. Unless you have a commercial dishwasher then no dishes are to be recycled on site. Consideration must also be given to the cleaning of cooking equipment on site. Unless you have a large plumbed sink with water that is at least 63°C then washing should be done at your registered premises.
- At the other end of the scale pre-packaged, low risk foods only need a table for display.

### **Why is the above information important to read?**

- We want people to enjoy another successful Taupo District Event.