

ENVIRONMENTAL HEALTH REQUIREMENTS

FOOD EVENTS & FESTIVALS

The following categories provide a basic indication of what would be expected to safeguard food and consumers. Individual requirements may vary according to circumstances and the type of food being produced.

Sausage sizzles on open barbecue with no associated structure

- Only permitted food to be sold is sausages, pre-buttered bread and cut onion;
- Sausages must be purchased from a registered premises in a pre-cooked state;
- Hand washing facilities must be available at the festival site, gloves to be worn at the stall;
- Aprons to be worn, hair to be restrained;
- Sausages to be stored in chilly bins until cooked;
- If stall is to run for more than 4 hours, food to be stored in a chiller;
- Rubbish bins with lids to be provided by stall;
- There must be a person present at all times who holds Unit Standard 167 in Food Safety.

Some preparation or assembly of pre-prepared takeaway type foods

- Minimum structure of gazebo with roof, tent or caravan, dependant on the site.;
- Type of foods permitted include burgers, hot chips, nuggets;
- Food must be purchased from a registered premises as pre-cooked patties or proprietary brand frozen food;
- Outdoor cooking is permitted provided adequate protection is afforded from the public and the environment;
- Hand washing facilities must be available at the festival site, gloves to be worn at the stall;
- Aprons to be worn, hair to be restrained;
- Controlled temperature storage to be provided;
- Rubbish bins with lids to be provided by stall;
- There must be a person present at all times who holds Unit Standard 167 in Food Safety.

Antipasto platters, cheese boards, tastings of pickles, preserved foods

- Platter assembly to occur in approved kitchen;
- Food must be purchased from retail premises;
- Before and after assembly platter components must be kept under chilled storage conditions, unless served within one hour;
- If the approved kitchen is not on site then chilled storage will be required on site;

- Platters to be protected from contamination until sale;
- If platters or pots used for dips are to be reused once empty, they must be sanitised in an approved kitchen;
- Disposable cutlery and plates must be used unless there is a commercial dishwasher available;
- Approved kitchen must have hand washing facilities;
- Rubbish bins with lids to be provided by stall;
- There must be a person present at all times who holds Unit Standard 167 in Food Safety.

Cooking of dishes of raw meats, fish, shellfish or chicken

- Food must be obtained from a registered premises (*see note below*);
- All preparation must take place as far as possible in an approved kitchen;
- If preparation is to occur on site, the preparation area must comply as near as practicable with the Food Hygiene Regulations 1974;
- Outdoor cooking of some product is permitted, provided adequate protection is afforded from the public and the environment.
- Chiller facilities are required;
- Surfaces around the cooking area must be able to be easily cleaned;
- Aprons and hats must be worn, open footwear is not permitted;
- Hand washing facilities must be available at the kitchen and point of sale;
- Disposable plates/cutlery must be used unless there is a commercial dishwasher available;
- Rubbish bins with lids to be provided by stall;
- There must be a person present at all times who holds Unit Standard 168 Food Safety;
- For larger festivals and events, the festival site must have at least one person who holds a supervisory qualification in food safety who is designated the principal person responsible for overall food safety.

***NOTE:** Current legislation does not permit the sale of farm-killed stock or feral stock. If the focus of the festival is on alternative sources of meat, other than those originating from a registered abattoir or processing plant, arrangements must be made with MAF to have the stock inspected prior to, and after slaughter.*

COSTS

Charitable institutions e.g. schools, churches, club fundraisers \$ Free

Note:

These organisations will be limited to sausage sizzle operations or hangi by permission. A letter is required from this charitable organisation stating they agree for you to use their name in raising funds for them on the understanding that ALL PROFITS ARE PAID TO THEM.*

**Traditional hangi's must obtain a fire permit.*

Registered premises operating a stall:



Single event up to one week..... \$ 13.00
Other..... \$ 27.00
Approval of a kitchen that is not currently registered \$ 93.00
plus stall licence fee (if different from the kitchen) \$13.00 or \$ 27.00

*Complete the attached form with as much information as possible. Please include a **site map** showing the location of the stall and any relevant information such as the nearest toilet and wash hand basin. An Environmental Health Officer will contact you shortly after.*

For further information please contact:

Environmental Health
Gisborne District Council
PO Box 747
GISBORNE
Phone: (06) 867 2049
Fax: (06) 867 8076
Email: service@gdc.govt.nz

Food Festivals and Events - Food Stall Application Form

Name and Address of Stall Holder	
Contact telephone no	
Date(s) of food stall operation including hours of operation	
Location of stall and brief description of any structure	
Location of any other facility where food will be prepared	
Description of on site facilities available for hand washing and refrigeration	
Names of all persons on site preparing food and their food safety qualifications <i>Please indicate principal person responsible for food safety.</i>	
Brief description of final product and list food types involved (e.g. pita bread, sprouts, lettuce, venison)	

HAVE YOU INCLUDED THE SITE PLAN SHOWING THE STALL LOCATION?

For Office Use Only:

Approval date: Receipt:

Conditions:

Inspection required? Officer