



Food vans, stalls, events and off-site catering

Goal: Ensure that food provided at these activities is safe.

This section applies if you prepare, serve or sell unpackaged high-risk food as a class 2 premises:

- at festivals, street festivals, markets or food exhibitions
- from a portable stall, tent or marquee
- from a van
- as off-site catering.

It applies whether you:

- prepare **all** of the food at these sites, or
- part prepare food at a premises such as a café, and reheat and serve that food at a stall, tent, marquee or van; or
- are a caterer who part prepares food at your main kitchen and serves it off-site at a variety of functions.

You must:

- comply with the advice in the previous sections of this document about how food is handled at the van, stall, event or catering activity, and also beforehand. Use Records 1, 2, 3, 4 and 5 if they are relevant to your operations. If Records 2, 3 or 4 apply to your van, stall, event or catering, they will need to be completed when this activity is being conducted
- use this section as it contains extra information to ensure food is safe.

What can go wrong?	What can I do?	How can I check?	What if it is not right?
Growth of food poisoning bacteria from food being in the temperature danger zone of 5°C to 60°C while in transit and/or at the event or function	<p>Use vehicles and equipment capable of maintaining food within the required temperatures.</p> <p>Minimise the time food is in transit.</p> <p>Organise a backup power supply in the event that power supply is interrupted.</p> <p>Make sure equipment is maintained.</p>	<p>Measure the temperature and quality of food at dispatch and delivery to the venue.</p> <p>Inspect the quality and function of vehicles and equipment.</p> <p>Inspect equipment beforehand and ensure availability of any backup equipment.</p>	<p>Throw out any food that may have been contaminated or if safe temperatures have not been maintained.</p> <p>Improve vehicles, equipment and procedures.</p> <p>Repair or replace equipment that breaks down.</p>
Cross-contamination of food with food poisoning bacteria	<p>When transporting food, keep raw foods in separate sealed containers and keep cold where necessary.</p> <p>Use clean food grade containers and equipment.</p>	<p>Inspect transport vehicles to see that foods are separated and in labelled food grade containers.</p>	<p>Throw out any food that may have been contaminated.</p>

