

# EVENTS GUIDE

## Selling and Serving Food



In New South Wales the sale of food is regulated under NSW Food Act 2003 and the NSW Food Regulation 2010 and the Australian New Zealand Food Standards Code.

Food business operators are bound by the requirements of these standards to ensure that only safe and suitable food is sold for human consumption. The Food Safety Standards can be downloaded at <http://www.foodstandards.gov.au>. Failure to comply with the Food Safety Standards will result in regulatory action being taken against that business.

If you are coordinating or organising a one-off or annual event involving food stalls, the following will apply to ensure minimum requirements of the Food Safety Standards are met:

Task	Completed
1 Lodge a <b>“Catering and Sale of Food Temporary Holder Permit Registration Form”</b> with Council. This form is available on Council’s website at <a href="http://www.orange.nsw.gov.au">www.orange.nsw.gov.au</a> . This permit can be applied for at any time during the year, however, it becomes renewable at the beginning of each financial year (1 July to 30 June). The form is to be accompanied by a copy of your Public Liability Certificate of Currency of Insurance for not less than \$10 million noting “Orange City Council” as an interested party. For more information, contact Council’s Development Services Division on 6393 8530.	<input type="checkbox"/>
2 Stallholders may need to appoint a Food Safety Supervisor (FSS) who holds a current FSS Certificate. A FSS is mandatory where potentially hazardous food, ready to eat food, or food not sold and served in the supplier’s original packaging are sold to consumers. To find out whether you require a FSS please visit <a href="http://www.foodauthority.nsw.gov.au">www.foodauthority.nsw.gov.au</a>	<input type="checkbox"/>

[Guidelines for Food Businesses at Temporary Events](#) is available on the NSW Food Authority website which sets out minimum standards for the preparation, display, handling and labelling of food and beverages for sale, as well as construction standards for temporary food stalls. This document can also be viewed on Council’s website.

Temporary food stall holders must ensure they comply with the following:

- Food stalls are to be located in a dust free area, away from toilets and garbage bins.
- An adequate supply of warm potable water, soap and paper towel, is to be provided for hand washing purposes.
- Ensure floors, walls, benchtops meet requirements set out in [Guidelines for Food Businesses at Temporary Events](#)

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- Provide adequate storage for keeping potentially hazardous food under temperature control (below 5°C/above 60°C).
- Practice safe food handling, including storing potentially hazardous foods at the correct temperature, avoiding cross contamination, storing raw food separately from ready to eat food and keeping food contact surfaces clean and sanitised (use of food grade sanitiser is mandatory).
- Ensure food handlers have appropriate food safety skills and knowledge, do not allow people who are ill to handle food; and ensure all food handlers practice effective hand washing.
- Check that packaged food is appropriately labelled.

It is important to pay close attention to these guidelines as the event organiser is held liable for any unsatisfactory or non-compliant food stalls.

**NSW Food Authority**  
Phone: 1300 552 406  
[www.foodauthority.nsw.gov.au](http://www.foodauthority.nsw.gov.au)

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Development Services Section  
Phone: 02 6393 8530

