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CONDITIONS UNDER WHICH FOOD MAY BE SOLD AT MARKETS AND STREET STALLS

- Any person wanting to sell food at a market or street stall must first obtain approval in writing from the Environmental Health Officer before conducting any food stall. Such written approval may state any terms or conditions that the Environmental Health Officer considers necessary. Non-compliance with any stated term or condition may result in the withdrawal of the approval.
- 2 All food other than fruit and vegetables must be protected at all times from dust, flies, and other forms of contamination.
- Food which is prepared in premises other than an approved on-site facility, must be pre-packed or wrapped in an approved manner before being offered for sale.
- 4 All packaged foods must specify the following:
 - **Label** the food by using a prescribed name or an appropriate designation, eg. butter (prescribed name) chocolate mousse (appropriate designation).
 - Specify the name and street address of Vendor, Manufacturer, Packer or Importer.
 - Indicate at least one of the following if the shelf life is under two years:
 - ♦ Date of packing (if used alone also indicate minimum durable life)
 - ♦ Use-by date
 - ♦ Baked on date (for bread)
 - ♦ **Best before date** (for foods with a minimum durable life of 7–90 days)
 - Any special **conditions of storage** necessary to ensure that the food will have the life stated (eg. Keep refrigerated store below 4° C).
 - The Department of Consumer Affairs also requires the **weight** of the product to be displayed.
- No food is to be stored or allowed to stand at a height of less than 500mm above the ground. This applies to all food whether packaged or not.
- No person shall cook, heat (other than pre-wrapped items), make, fill, add to, pack, wrap or otherwise prepare any food for sale on site, other than in an approved facility.
- 7 No person shall prepare or manufacture any food for sale from ingredients which are not sound or wholesome.
- 8 All vehicles, utensils, and equipment used in the preparation or storage of food for sale must be maintained in a clean condition at all times.

- 9 Second-hand and unclean items must not be sold from a food stall.
- All perishable foods must be stored at temperature of 5°C or below, or above 60°C.
- 11 All food scraps and refuse must be stored in approved containers and removed by the vendor.
- 12 The Environmental Health Officer reserves the right to inspect or order to be inspected any dwelling in which food is prepared for sale if the occasion so warrants.
- No persons shall use a pervious container in connection with unpackaged food unless that container is clean and new, and no container previously used shall be employed for that purpose.
- In these conditions "approved" means approved for use by the Environmental Health Officer of the Council.
- Food which has not been prepared, packed, stored, or handled in accordance with these conditions may be seized by the Council's Environmental Health Officer and the offenders may be refused permission to operate future stalls or be prosecuted by the Council.

FOR FURTHER INFORMATION
CONTACT THE COUNCIL'S ENVIRONMENTAL HEALTH OFFICER