

ST KILDA FESTIVAL 2020

Sunday 9th February



Information for Temporary and Mobile Food Premises

Streatrader is the state-wide registration and notification system for Temporary and Mobile Food premises. <https://streatrader.health.vic.gov.au>

The benefit of this system is that you will only need to apply for registration once a year with one council or notify one council of your activities. You can then operate as many times as you like both throughout Victoria, by simply telling each council of your intention to trade. This system applies to businesses and community groups.

Under the Streatrader system, one council is responsible for approving your food handling operations. This is the council you will deal with most and is known as your Principal Council.

The *Food Act 1984* groups businesses into different classes based on the food safety risks associated with the food handling operations. There are different food safety requirements for each class.

Class 2 and 3 Food Premises

Are required to register annually with their Principal Council by completing an application for registration online for either:

‘Register a Temporary Food Premises’ – Marquee

or

‘Register a Mobile Food Premises’ – Food Van

- You must also submit an electronic Statement of Trade (SoT) to both your Principal Council and the City of Port Phillip, through Streatrader
- Class 2 Food Premises must have a Food Safety Program onsite and a Food Safety Supervisor must be nominated.
- Class 3 Food Premises will need to maintain minimum Food Safety Records.

Class 4 Food Premises

Low risk packaged foods, (eg: canned drinks, packaged ice creams, confectionary) must submit an electronic Notification to their Principal Council, advising them of their intended activities by completing one of the following forms:

‘Notification of Temporary Food Premises’ – Marquee

or

‘Notification of Mobile Food Premises’ – Food Van

Interstate Traders

The Principal Council will be the council where the temporary or mobile premise first operates in Victoria.

Site Requirements for Temporary Food Premises

- Any temporary food premises needs to be constructed so that it can prevent the contamination of food, particularly by dust, insects and customers.
- An impervious floor material will be required where the range of foods indicate that food scraps will detrimentally affect the area.
- A tent, marquee or stand will be required that consists of at least three walls and a ceiling. All food preparation must be carried out within the confines of the marquee or van area. Food preparation is not permitted in the open air.
- All benches and tables need to have surfaces that are smooth and able to be cleaned. Where timber is to be used, it must be free of cracks and appropriately sealed.
- Hand washing facilities must be provided within the registered area and must be set up and functioning before any food preparation commences. This may consist of:
 - A sealed water container or drum with a tap. Warm water must be supplied to the container from a water heating device such as an urn;
 - A bucket to collect dirty water;
 - Soap and disposable paper towels.

A bucket of water is not considered adequate for hand washing nor is the use of hand washing in nearby toilet facilities

- Adequate utensil washing facilities must also be provided where any unpackaged food is sold. If they are not located nearby, temporary facilities need to be provided (similar to above) or an adequate supply of clean utensils is necessary.
- All waste water must be disposed of to the sewer, not stormwater and arrangements must be made to contain all sullage produced.
- Provide impervious garbage receptacles with lids for the temporary storage of wastes. These bins should be placed well clear of any raw or cooked food.
- Ensure the site is left clean and tidy after the event.

Food Safety Requirements (Class 2 & 3)

- Food Safety Program and/or minimum records must be on site. Environmental Health Officers will check your site and records on multiple occasions during the event.
- A digital probe thermometer must be available at each site for checking storage and cooking temperatures.

Should you have any further queries regarding health requirements please contact City of Port Phillip Health Services Unit on 03 9209 6292