

## Mobile Food Business - Information Sheet

Information about the requirements and minimum standards for any establishment providing food to the public from a mobile food business within the City of Busselton. Before starting any work, it is recommended that you speak with an Environmental Health Officer to discuss your proposal.

A mobile food business includes any vehicle, mobile or stationary used for preparing, handling or selling food. It includes vehicles used for on-site food preparation (e.g. hamburgers, hot dogs), one-step food preparation (e.g. coffee, popcorn) and the sale of any type of food including pre-packaged food. Food vending machines or food transport vehicles are excluded.

Mobile food businesses often operate at a number of locations across a number of local governments. It is important that the business is registered in the local government where the vehicle is usually kept. In Western Australia, evidence of a valid food business registration covering the proposed food activity is required to trade in any local government.

### Legislation

- *Food Act 2008*
- *Food Regulations 2009*
- *Australian New Zealand Food Standards Code*

Copies of the legislation can be downloaded from the State Law Publisher Website [www.slp.wa.gov.au](http://www.slp.wa.gov.au) and at the FSANZ website [www.foodstandards.gov.au](http://www.foodstandards.gov.au).

Australian Standard (AS 4674-2004) Design, construction and fit-out food premises provides specific details and advice for proposed food business. This document is copyrighted but is available to purchase from SAI Global [www.saiglobal.com](http://www.saiglobal.com)

### Fees

#### *New application*

Application is made by completing a *Food Act 2008 Notification Registration Form*. Food safety risk is assigned and this will determine the inspection frequency and annual fee. Payment for the application and service fee (based on risk classification) is by invoice, with the service fee pro rata based on time of application. Current fees are on the *Food Act 2008 Notification Registration Form*.

#### *Ongoing fees and charges*

Invoices are issued at the start of every financial year which cover:

- Food and water testing and product analysis
- Inspections
- Guidance on food labelling requirements
- Advice on food recall plans for manufacturer/processors
- Advice on premises upgrades, relocating to different premises
- Advice on food handling and food safety practices
- Access to free online food handler training program FoodSafe Online

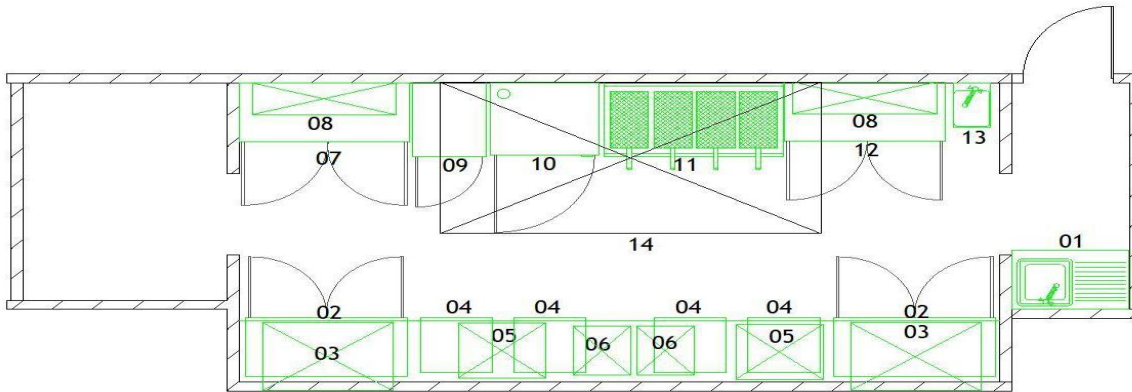
### Health Requirements

#### *Making application*

Before constructing, altering, or fitting out a mobile food business an *Application* is required with:

- A floor plan of the mobile food business detailing existing fittings, fixtures and finishes (examples below)
- The estimated number of people engaged in the food business
- Details on the type of food products that will be prepared including:

- Ingredients used (including quantities)
- Manufacturing processes
- Information on:
  - Food storage
  - Food transportation
  - Cleaning procedures



**Equipment Key:**

- 01 Single Bowl Single Drainer – 980mm x 700mm
- 02 2x 2 Door Bench fridge – 1350mm x 650mm
- 03 Table Top Heated Bain Marie – 1085mm x 750mm
- 04 Under Counter Fridges – 600mm x 600mm
- 05 Till
- 06 Coffee Machine
- 07 2 Door Bench fridge – 1420mm x 650mm
- 08 2x Table Top Saladettes – 1200mm x 350mm
- 09 Alto Shaam Cook & hold – 620mm x 820mm
- 10 Combi Oven – 900mm x 800mm
- 11 4 Well Fryer - 1500mm x 820mm
- 12 2 Door Bench fridge – 1340mm x 650mm
- 13 Bespoke Sink
- 14 Extraction Canopy

*Use of another premises for storage or preparation*

If you are using any other premises for the storage or preparation of food, approval will be needed for this second location. Include details with your application.

*Approval of application*

An Environmental Health Officer will assess the design and construction of the mobile food premises against the proposed activities. To do this, they will take into consideration:

- Fit-out and construction of the premises
- Foods being prepared
- Risk posed by the preparing of these foods

Before registration an inspection will take place to check compliance with the below requirements of the Food Safety Standards.

**Food Safety Standards**

**Design and Construction**

The design and construction of a mobile food vehicle must:

- Be appropriate for the types of food stored, prepared and sold
- Have enough space for the activities that will be occurring and for the fixtures, fittings and equipment required

- allow easy cleaning and sanitising by providing access to all surfaces where grease and dust may accumulate and ensuring that all surfaces are durable, smooth, impervious and washable
- prevent the entry of pests, dust, fumes, smoke and other contaminants
- eliminating cavities, cracks and crevices that may allow harbourage to vermin

### Walls, Ceilings and Openings

The walls and ceilings must be finished with materials suitable for activities conducted in the vehicle, and be easy to clean:

- Light coloured, high gloss, impervious surfaces
- Walls and ceilings sealed and free of open joints, cracks and crevices to stop the entry and harbourage of dirt, dust, pests and fumes
- Suitable wall materials are stainless steel, aluminium sheeting, acrylic or laminated plastic sheeting or polyvinyl sheeting with welded seams
- Walls at the rear of cooking appliances should be covered with a material such as stainless steel, which extends from the canopy to the floor
- Intersection of walls and ceiling should be tight jointed, sealed and dust proof
- All openings are to be fitted with close fitting doors and shutters where practicable to stop dust, pests and other contaminants
- Serving compartments should be fitted with a sliding window for serving customers, or another type of window which is capable of being closed during travel
- The driving compartment of the vehicle shall be separate and must be effectively sealed from the food preparation and storage section

### Floors

Floors are to be made of materials which are impervious and hard wearing.

They must be:

- Easily cleaned
- Laid so there is no ponding of water
- Unable to provide harbourage for pests

It is recommended that:

- Intersections of walls to floors should be without corners (coved): tight jointed, sealed and dust proof
- Coving covers a radius of at least 25mm, continued up to a minimum of 70mm
- Vinyl sheeting have backing piece fitted underneath the coved area at the floor wall junction
- Floors be finished flush with the door sill or alternatively, a floor waste with a screwed removable plug could be provided

### Fixtures, Fittings and Equipment

Must be adequate for the production of safe and suitable food and fit for their intended use:

- Cupboards, countertops and benches secure and sealed to wall and floor surfaces
- Underside of shelving is to be clear of the floor minimum clearance of 150mm
- Feet on all fixed equipment sealed on the flooring material
- Cooking equipment not be placed beneath windows, wall cupboards, serving openings, shelving or roof vents
- Hot water heaters, pump motors and refrigeration equipment, to be mounted on metal frames at least 150mm clear of the floor

- Service pipes including gas lines, electrical conduit and water and drainage pipes concealed within walls, ceilings and floors where possible. All exposed pipes are to be fixed on brackets providing at least 25mm clearance between the pipe and adjacent surfaces, and 150mm between the pipe or conduit and the floor
- Suitable fire extinguisher and/or fire blanket where cooking appliances are used. Fire equipment tagged and tested by an professional fire maintenance consultant every six months

### Ventilation and Lighting

Sufficient natural or mechanical ventilation is required to remove fumes, smoke, steam and vapours from the vehicle.

- Exhaust canopy be installed over cooking equipment in accordance with AS 1668.2 – 2012 *The use of ventilation and airconditioning in buildings – Mechanical ventilation in buildings*
- All intake and exhaust vents fitted with a fly-proof screen when not in use
- No fittings be placed directly between cooking or heating appliances and mechanical exhaust ventilation system
- Exhaust vent to discharge vertically so as not to create a nuisance
- Adequate lighting is to be provided to ensure safe food handling
- In areas where exposed food is handled or stored, light fittings should be shatter-proof or fitted with suitable covers

### Hand Washing Facilities

A hand washing basin, separate from other facilities and used only for that purpose, must be provided.

- Warm water is needed for effective hand washing. Hot and cold water must be delivered through a single outlet
- Liquid soap and single-use paper towels must be provided at, or near, the hand washing facilities;
- To allow easy cleaning of hands and arms the basin should be installed at bench height, with no obstructions for use
- An additional dedicated sink is required for washing of reusable eating and drinking dinnerware and tableware

### Water and Wastewater Facilities

- A double bowl sink OR a single bowl sink in conjunction with a dishwasher must be provided with a supply of hot and cold running water for the washing of utensils and equipment.
- A separate single sink or tub may be required for food preparation depending on the types of food that will be prepared
- All sinks and hand wash basins should be provided with sanitary traps (S-traps)
- All water used must be potable and stored in food grade containers and protected against contamination
- Waste water tank should be external to the vehicle, with a capacity of at least 50 litres (see table below)
- The tanks outlet to be of sufficient diameter to facilitate easy flushing and cleaning. Under no
- Liquid waste is NOT to be discharged on the ground or to a stormwater drainage system
- The table below is a guide to the quantity of water and waste water storage based on the type of food prepared.

<b>Food prepared:</b>	<b>Hot water supply (litres)</b>	<b>Cold water supply (litres)</b>	<b>Waste water storage</b>

			(litres)
Pies/pastries, ice cream, fresh fish, packaged foods.	25	25	50
Takeaway foods, unpackaged foods, food requiring preparation or handling.	60	60	120

### Hot/Cold Food Storage and Display

A food vendor must, when displaying food, take all practicable measures to protect the food from the likelihood of contamination.

- Equipment used for either the display or storage of hot foods is to be capable of maintaining foods at a temperature of 60°C or above
- Refrigeration equipment is to be capable of maintaining cold food at a temperature of 5°C or below
- Freezer equipment is to be capable of maintaining frozen food at a temperature that ensures the food remains completely frozen
- Food premises that handle potentially hazardous food that needs to be temperature controlled, must have a thermometer that can accurately measure the core temperature of food to +/- 1 °C

### Storage and Garbage Disposal

The vehicle must have provisions for the separate storage of:

- Employee's personal belongings
- Cleaning equipment and chemicals
- Soiled cloths, towels, aprons etc.

Operators of food vehicles must ensure that:

- A suitable garbage bin with lid is inside the mobile food vehicle and (if directed) at the vending site for the use of customers
- Arrangements are in place for the regular disposal of garbage
- The vending site is left in a clean and litter-free state after trading

### Miscellaneous

- Sufficient supply of electricity for food handling operations, particularly hot and cold food holding and water heating
- Gas installed by a licensed gasfitter and compliance with the Australian Standards
- Compliance plate fixed to the vehicle for new installations or for any changes made to the existing gas appliances
- Operations should not cause harm to the environment (i.e. air, water, noise pollution). E.g. noise from operation of the vehicle should not cause a nuisance
- Recommended that mobile food vehicles are fitted with signage stating the name of operator and a contact telephone number.

## Animals and Pests

- Pests are to be prevented (including birds, spiders and flying insects) from entering or coming into contact with any fixtures, equipment associated with food
- Animals are not permitted to enter a food vehicle at any time
- It is recommended that a regular pest control program be used

## Health and Hygiene

- Food vehicles shall not be used for any other purpose other than the intended use
- Vehicles and equipment should be cleaned at the end of the day's operations and before use
- The vehicle and its associated fixtures, fittings and equipment must be kept clean and in a good state of repair and working order
- Food handlers must take reasonable measures not to handle food or surfaces in a way that is likely to compromise the safety and suitability of food
- A person who is unwell or suffering from a contagious illness must not handle food for sale
- When engaging in any food handling, a food handler must:
  - prevent unnecessary contact with ready-to-eat food
  - wear only clean outer clothing
  - only use dressings that are completely covered with a waterproofed covering
  - not eat over unprotected food or surfaces likely to come into contact with food
  - not sneeze, blow or cough over unprotected food or surfaces likely to come into contact with food
  - not spit, smoke or use tobacco while working in the food vehicle

## Food safety training

It is a requirement that all food handlers demonstrate their skills and knowledge appropriate to the level of food handling that they are employed to carry out. The City of Busselton recommends that all food handlers receive food safety training prior to handling food for sale to the public.

## TRADING INFORMATION

Options for trading within the City of Busselton include:

**Trading at private functions** e.g. weddings - no additional City approvals required

**Trading at public events and markets** – food operators make contact directly with the event/market organiser. A valid *Certificate of Registration* will be required before being accepted to trade. Organisers may also have additional requirements;

**Trading in public places** – this includes trading in any street, way, place, park which the public are allowed to use, whether it is on private land or not. A separate application process is required please refer to Trading in public places on the City of Busselton Website

To trade outside of the City of Busselton, operators will need to contact the organiser of the event or the local authority for specific requirements. Operators will need to produce a valid *Certificate of Registration* before being permitted to trade.