

- The minimum temperature for rinsing and washing dishes is 77°C.
- Water should be boiled at 100°C.

Mobile/Travelling Shops, Itinerant Traders

A Hawker is any person who carries or takes any goods, wares or merchandise for sale without invitation to call or any previous request or order for such goods. This refers to only goods carried by a person, ie, someone who physically carries their goods from door to door with no prior warning or invitation by the recipient to do so, eg, "The Fish Lady".

An Itinerant Trader is any person who is not continuously resident in the District for at least six months and does not own or have a lease over premises for a period greater than six months and sells any goods, wares or merchandise, ie, where the vendor hires a premise for a short period of time to sell their goods from, eg, Arbuckles Linen Sales.

This does not include hawkers or mobile or travelling shop or commercial traveller.

A Mobile or Travelling Shop is any vehicle, whether self propelled or not, from which goods, wares or merchandise are offered for sale in the street whether or not in pursuance of any invitation to call, i.e. fruit and vegetable sales on the street from a truck/van.

This does not include any vehicle used in the transportation of or delivery of any such goods, or from which food is sold for consumption in or at the vehicle.

Exemptions

- Fish sellers, where the sales take place within 450m from the fishing vessel.
- Sellers of printed books, pamphlets, magazines or newspapers.

Stall/Stand

Any person who occupies any portion of any public place for the purpose of selling any food or refreshments, newspapers, lottery tickets, textiles or hardware.

Shop Day

Any non-profit organisation wanting to operate a Stall/Stand as above.

Busker

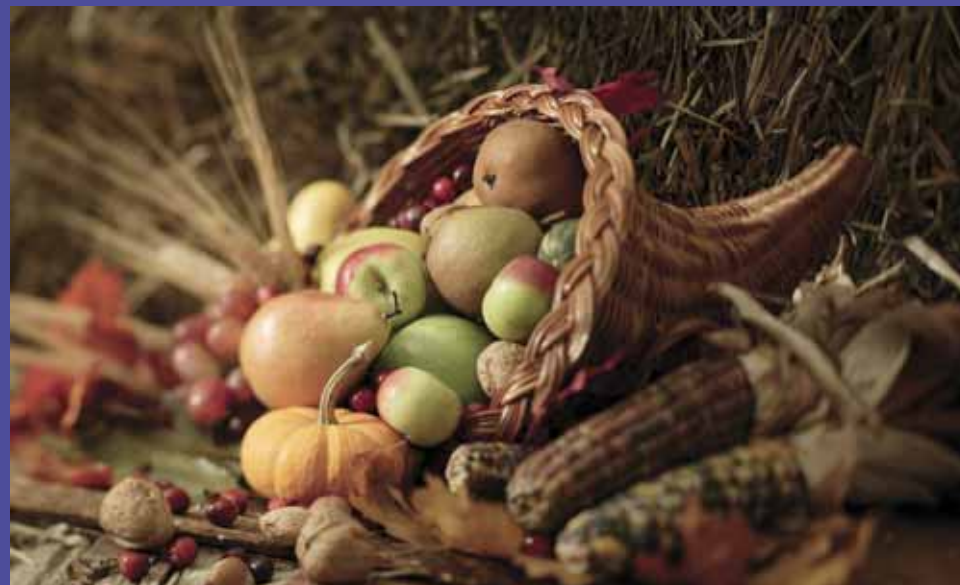
Any transient street entertainer, performing for donations.

The information in this pamphlet is a guide only, and is not a statutory document

A Guide to

Safe Food Stalls

Including Mobile/Travelling Shops, Itinerant Traders, Stalls and Hawkers, Shop Days, Buskers Licences



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Selling safe food to the public is important; therefore the following rules are to be taken seriously.

To operate a Food Stall you must make an application under the Food Hygiene Regulations 1974.

Food Stalls are registered and inspected by the Environmental Health Officers of the Ruapehu District Council. It is the responsibility of stall holders to abide by the guidelines.

Food Preparation and Cooking

Readily perishable high-risk food is to be prepared and cooked at the market and not at home.

Readily perishable food is food that contains milk, milk products, eggs, rice, meat, poultry, fish or shell fish, or ingredients that are able to support the growth of bacteria (germs) that can cause food poisoning.

If you are going to use pre-prepared food that is readily perishable, you may only do so if it has been previously prepared on or brought from another registered and inspected food premise and then stored and transported to the market at 4°C or below.

It is accepted in this District, and will still be accepted in the meantime, that the preparation and cooking of low risk foods such as breads, cakes, biscuits, confectionery, jams, pickles and sauces, can be prepared at home. These are prepared only on special occasions.

- Prepare in a clean kitchen with clean hands.
- Either wrap if baking, or bottle or seal in sterilised jars, bottles, etc with lids or covers if jams, pickles, etc.
- Label:
 - With the common name of the product.
 - Name and address of the person making the goods. (You may use a code number if you so request, please advise Ruapehu District Council).
 - The date the goods were made.

Clothing

People selling food must be clean, and be wearing clean clothing. People preparing and cooking food must wear either:

- A clean, protective top with sleeves, or
- A clean apron with clean sleeve guards.

Long hair must be tied back, and hair covering such as a cap is to be worn by all food handlers.

Hands

Keep your hands clean, and wash them regularly, especially at these times:

- After setting up your stall and before preparing the food.
- After using the toilet—hand washing must be available near the WC.
- After touching raw meat or fish.



- using the dried kind.
- Use treated hot water to mix.
- If wanting to sell a perishable type soup, eg, chicken, it must be prepared on registered and inspected premises.
- To be served hot above 60°C.
- To be served in disposable cups.

Takeaways

- Cannot be prepared at home.
- To be wrapped or covered.
- Transported to the market in chilly bins with ice or ice packs.
- Stored at the market below 4°C.
- Display unchilled 1.5 hours maximum, after which food is to be disposed of.
- A BBQ or sausage sizzle may be operated by a group or charity but only on special occasions, ie, twice annually. Refer to BBQ requirements.
- If selling on a permanent basis the following items apply assuming a four hour maximum period:
 - A slop tank of at least 32 litres is required, or not less than supply. Alternatively connect to a gulley trap or a connection to the sewer.
 - Hot and cold water supply for hand washing and wash down to be piped. Wash down at 63°C minimum. Back up water may need to be available making a total water supply of at least 32 litres. You may need extra if used for tea/coffee.
 - A small sink and wash basin with swivel tap professionally installed may be suitable.



- Durable benches, surfaces, floors, ceiling, shelves.
- Extraction may be required.
- Refrigeration to be adequate and to operate at 4°C or colder.
- Lighting to be adequate—fluorescent tubes to be covered.

Tofu

- To be pre-wrapped individually.
- To be stored and sold below 4°C in chilly bins with ice packs.

Vegetables

- Display up off the ground at least 450mm (about the height of a vegetable box).
- Must be good quality.
- Protected from sun and rain.
- Placed on clean material, tables, or tubs.

Thermometer

- Perishable food is not to be stored for long periods between 5°C and 62°C. This is called the danger zone due to the rapid bacterial growth that occurs.
- Frozen foods should be stored below -18°C.
- You must store perishable foods, eg, meat, fish, cream, below 4°C.
- Hot perishable foods must be stored above 65°C.



Fresh Meat

- Under the law fresh meat is not able to be sold, including fresh meat bones. The only exemption is if it is going to be cooked at the market for a hamburger, steak sandwich or in Chinese food, etc, and then it must be stored in chilly bins with ice packs and handled with separate tongs from those used for cooked food etc.

Frozen Poultry (Chicken, Turkey)

- Must be pre-packed and kept frozen.
- If defrosted or partially defrosted, the product must be labelled; "Previously frozen, do not refreeze".

Fruit

- To be displayed up off the ground at least 450mm (about the height of a fruit box).



Honey

- Can be prepared at home in a clean environment on special occasions.
- Packed in clean containers with lids.
- Labelled with:
 - common name of product
 - name and address of the producer
 - packed-on date

Jams

See HONEY

Mussels (Live)

- To be displayed in ice to keep cold at 7°C.
- Shade from the sun.



Mutton Birds

- To be pre-packed on registered premises.
- Display below 4°C on ice.
- Shade from the sun.

Pickles

- Can be prepared at home in a clean environment only on special occasions.
- Pack into clean jars with lids.
- Label with:
 - common name of product.
 - name and address of producer.
 - packed-on date.

Poultry (Fresh)

- To be pre-packed on registered premises and stored below 4°C in ice.

Sauces

See PICKLES

Smoked Fish

- Must be processed on a registered premises.
- To be pre-wrapped.
- To be stored and sold packed in chilly bins with ice or ice packs.

Soup

- This can be prepared at the market if

- After sneezing or using your handkerchief, or touching hair or skin.
- After handling money.
- When they become dirty.

Use non-touch methods and solvent hand cleaners. Non-touch methods should involve the use of gloves for handling either money or food. Also, slices or tongs should be available for preparing food.

Keep a container of handy wipes such as "Wet Ones" at your staff hand basin, or a dispenser of approved hand sanitiser, or a bowl or bucket and a container of fresh water, soap, nail brush, and a roll of paper towels.

Fingernails are to be short and clean.

Jewellery is not to be worn on hands or forearms if it is likely to come into contact with the food.

Sores, wounds, or cuts are to be covered with a clean dressing, and then covered with a fingerstall, or a disposable food safety glove.

Infectious Illnesses

If food handlers are suffering from any infectious illness, they are not to work on any stall preparing or cooking food.

Smoking

Smoking is not to take place at any stall selling food.

If you take a smoking break away from the stall, hands are to be washed before returning.

Fire Safety

- Have available a multipurpose refillable fire extinguisher (not less than 3 or 4kgs) at your stall where LPG gas cylinders are being used for cooking.
- Ensure that your LPG gas tank is not larger than 10kgs to comply with legal requirements.



Food Protection

- Food must be protected from:
 - Dust and flies—use containers with covers or lids.
 - Sun—use canvas awnings or sun umbrellas.
 - People—use wrappings, covers or barriers to prevent customers from handling, touching, or coughing over displayed foods.
 - Cookers or BBQs should be placed away from the public. Otherwise, make an effective barrier or screen between the food being cooked and where people stand.
 - Unclean Transport—when transporting the food, it must come in clean containers with lids or coverings in a clean vehicle with no animals.
- Spoilage—some types of bacteria (germs) found in food can make people very sick (food poisoning). To prevent bacteria from growing, food must be kept cold (below 4°C) by using either:
 - chilly bins with lots of ice or ice packs; or

- portable mechanical refrigeration, or kept really hot (above 60°C) if it is cooked food to be served hot.
- Do not allow cooked meat to be contaminated by raw products—(i.e. store cooked meat above raw meat).

Rubbish

Containers for collecting rubbish are to be provided at your stall. Clean up your area before you leave.

Dogs

Dogs are not permitted in the market area, neither are they permitted in vehicles transporting food, including those carrying fruit and vegetables. Exception is made for seeing eye dogs.



Individual Food Requirements

The following is a list of foods that might be available at a flea market, and these are some rules on how to care for them.

Bacon

Must be pre-packed on registered premises and stored below 4°C before sale or cooking (eg, a bacon and egg sandwich)

Barbecues, Sausage Sizzles

(Only allowed for special occasion, ie, 1-2 times per year)

- Wash hands before commencement of the Sausage Sizzle, before preparing food, after using the WC, after touching raw meat or fish, after sneezing or using your handkerchief, or after touching hair or skin.
- Have short, clean fingernails.
- Wear clean tidy clothing.
- Wear a protective apron.
- Store goods off the ground away from heat, flies, animals and people.
- Store sausages in a clean sealable chilly bin, cooled below 4 degrees C by placing a large bag of ice in the bottom.
- Store goods off the ground away from heat, flies, animals and people.
- Store sausages in a clean sealable chilly bin, cooled below 4°C by placing a large bag of ice in the bottom.
- For convenience and safety, sausages must be precooked.
- Loaves of bread to be stored in wrappers until used.
- Sauce to be in clean, washable dispensers.
- All goods to be purchased from registered premises.
- Food handlers must wear clean tidy aprons while preparing and selling food.
- Use food tongs and wear disposable gloves.



- Pick up all food with food tongs, scoops or forks.
- Hand the customers sausage wrapped in bread with tomato sauce on a paper serviette.
- Benches and tables need to have a hard washable surface.
- Provide hot, soapy water for cleaning of hands.
- No smoking by staff.
- No prepared food is to be kept for later sale.
- Area to be tidied and left in a clean state.

Biscuits

- See Bread. However, if selling individually, to be displayed in a covered container and placed into paper bags with tongs.



Bread/Cakes

- Can be made at home in a clean environment on special occasions.
- To be completely wrapped.
- To be labelled with name and address of seller or producer.

Cheese

- To be pre-wrapped on registered premises.
- To be stored below 10 degrees C in chilly bins with



- ice packs.
- To be labelled with:
 - common name of food
 - contact name and address of seller
 - packed-on date

Chinese Food

- Refer to takeaways

Confectionery

- Can be made in a clean kitchen at home only on special occasions.
- To be covered/wrapped.

Cream Cakes

- It would be preferable not to have baking with fresh whipped cream at the market due to it being high risk and perishable, but for those who really want to:
- Store below 7°C in either an insulated ice bucket or a chilly bin with ice packs (in a covered bowl).
- If at the market for more than two hours un-chilled, the cream must be discarded.

Fresh Fish

- Can be sold, but must be held at a temperature below 4 degrees C.
- This requires lots of ice or mechanical refrigeration.
- Shade from the sun.
- Handle with tongs.
- Must be purchased from a licensed dealer (no sports fish allowed).
- Processing such as smoking to be done on a registered premises.