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CAKE STALLS, FETES AND STREET STALLS WHAT YOU NEED TO KNOW ABOUT FOOD SAFETY	IS030
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Food Safety Legislation

Any food you sell must meet the requirements of the Food Act 2001. You have a legal responsibility to ensure the food you sell is safe and labelled correctly. This includes food sold at cake stalls, fetes, and street stalls. The law is there because consumers expect that food they buy is safe - no matter where they buy it.

What will I need to do?

Generally, fetes and cake stalls are lower risk food operations. You should be following good hygienic practices such as keeping your kitchen clean, washing hands regularly, keeping food cold in the fridge (below 5°C) or hot (above 60°C) and avoiding cross contamination. Using good quality ingredients and storing these under correct conditions will also assist in the quality and safety of the finished product.

At the stall or fete ensure food is covered to protect from dust, flies and inappropriate handling by the public. Bare hand contact with food should be avoided, therefore, have food already packaged ready for sale or use tongs to place food on display in bags for sale to the customer.

Talk to Council's Environmental Health Officer for more information about how to prepare safe food and how to comply with the food laws.

When can I run into problems?

Sometimes when you increase your catering, or change the type of food you are preparing, for example from cakes to casseroles, you can run into problems. This is because the new food may be higher risk and needs better food safety measures. Bacteria grows very quickly in moist high protein foods such as stews, pies, quiches, spring rolls and curries, especially if they are not stored carefully - below 5°C or above 60°C.

Here are some simple steps you can take to prevent food poisoning:

- Try to keep food out of the temperature danger zone of between 5°C - 60°C as much as possible.
- Cooking is a very effective way to make food safe to eat but, this relies on food being thoroughly cooked at a high enough temperature to destroy bacteria. Make sure food is steaming hot – test the centre to see.
- Don't cook too much food at once. Cook and cool food in small batches rather than one large batch. This is because small batches are easily cooled in the fridge and kept safe. Larger batches can take up to 24 hours to cool down to a safe temperature.

Having a community BBQ? Here's some important food safety facts

- Keep uncooked sausages and meat patties in a refrigerator or on ice in an esky until you are ready to cook them. This will help prevent them getting contaminated by dust and flies and the cool temperature will slow down the growth of bacteria.
- Use thin sausages rather than fat ones. Sausages are safe when they are cooked all the way through and this is easier to do with thin ones.
- Cook over moderate heat. This will help the meat to be cooked right through. Make sure the juices run clear and there are no pink bits in the middle.

We've been told we have to put the ingredients of our cakes and biscuits on a label. Why?

Ingredients such as peanuts are life-threatening to many people with allergies. Other ingredients such as eggs, milk, and wheat flour can cause breathing problems and extreme distress in some people. The current food laws require food for sale to be correctly labelled to prevent this happening.

Labelling does not need to be difficult. A simple handwritten list on a sticky label may be all that is needed. For example:

Nutty Biscuits
Ingredients: flour, rolled oats, sugar, butter, chopped peanuts
Made for: Layton Tennis Club
3 Brick Road, Layton, QLD 4117
Baked on 21 Jan 16. Best Before 21 Feb 16

Need more information?

For practical information about food safety, contact Council's Environmental Health Officer on (08) 8832 0000.

Information sheets can be obtained from the Department of Health website www.health.sa.gov.au/pehs/food-index.htm