

## Food Safety at South Australian (SA) Temporary Events

The SA Food Act 2001 and Australia New Zealand Food Standards Code contain requirements for food businesses (including not-for-profit organisations / community events). These requirements must be followed at all times to ensure safe and suitable food is provided to the public. Contact Council for any other requirements (eg permits, signage).

All Event Organisers conducting events in the Naracoorte Lucindale Council area are required to complete and return this form prior to their event if they plan to prepare and / or serve food.

Event Name:			
Name of Event Organiser / Contact			
Postal Address:			
Phone:		Email:	
Event Location:			
Start Date & Time:		Finish Date & Time:	

## Food Stall Details *(attach another sheet if needed)*

Please provide details of all food being sold at your event, this includes mobile food vans, community fundraisers, BBQ's or market stalls selling food products. If a food business / group does not have a SA Food Business Notification (FBN) number they can complete the FBN form and lodge with Council. See web details below.

All Food Business/Activities	Contact Name	Contact Number	SA FBN Number

**In signing this notification, I / we agree that I / we have provided Council with all the relevant information and will adhere to all relevant SA legislation, particularly the Food Act 2001 and SA Public Health Act 2011.**

Print Name: \_\_\_\_\_ Signature: \_\_\_\_\_ Date: / /

## Hand Wash Facilities and Safety Checks at Your Event

All food vendors preparing food or handling food that is not fully sealed in its original packaging and on sold in the original packaging **must** have hand wash facilities, within 5 metres (approx.) to comply with the Food Standards. Hand wash facilities are required to prevent cross contamination which may potentially cause food poisoning.

Pictured is a complying example of a hand wash facility for a temporary event which could be shared between stalls and must have warm running water, soap and single use towel.

**Note:** Authorised Officers may conduct inspections during events to ensure compliance.

The use of gloves and serving utensils are an additional safety step (not replacement, unless written exemption is granted). Food handlers must be able to effectively wash their hands at a hand wash facility.

Electrical and Gas Safety Checklists are available at [www.sa.gov.au](http://www.sa.gov.au) or [www.naracoortelucindale.sa.gov.au](http://www.naracoortelucindale.sa.gov.au) for further details (Council's food and public health web pages).

