

# SELLING FOOD



## IMPORTANT INFORMATION FOR STALLHOLDERS SELLING FOOD AT SALAMANCA MARKET.

Food prepared or sold at Salamanca Market must comply with food safety laws and there are minimum requirements that need to be met. Food safety rules ensure market customers are eating food that has been stored, prepared, cooked and served in a safe way.

### WHY DO WE NEED TO TAKE SUCH CARE?



Food naturally contains bacteria and some food may contain food poisoning bacteria. Some foods need to be kept hot (60°C or above) and some need to be kept cold (5°C or below) otherwise the bacteria already in the food could grow and make someone very sick.

It is important to keep raw food totally separate from cooked or ready-to-eat foods. If raw food is cooked thoroughly most of the bacteria will be killed. However, if raw food comes into contact with other food that has already been cooked, or is ready-to-eat, the bacteria can transfer to this food.

### HIGH RISK FOODS



Raw and ready-to-eat meat and fish and any foods made of these items, such as ham, pies and chicken.



Milks and food containing milk such as cream, custard and dairy-based desserts.



Cooked rice and pasta.



Ready-to-eat foods such as salads, cut fruit and vegetables.



Ready-to-eat food such as lasagne, curry, sushi and salad sandwiches.

### WHAT DO I NEED BEFORE TRADING AT THE MARKET?

1. The Food Act 2003 is legislation that allows a mobile food business to operate anywhere in Tasmania on a single registration. Your home council will manage the registration process, fees and conditions of registration. However, all business selling food at Salamanca Market, which is in the City of Hobart, need to notify the Council. This can be done here: [hobartcity.com.au/Business/Food-businesses](http://hobartcity.com.au/Business/Food-businesses)
2. Anyone who prepares and cooks food should be trained to handle food safely. I'M ALERT is a free online training program. Visit the I'M ALERT website: [imalert.com.au/foodsafety](http://imalert.com.au/foodsafety) There is also food safety information available in languages other than English that can be accessed via the Health Translation Directory at: [healthtranslations.vic.gov.au](http://healthtranslations.vic.gov.au)

### WHAT DO I NEED TO DO ON-SITE AT THE MARKET?

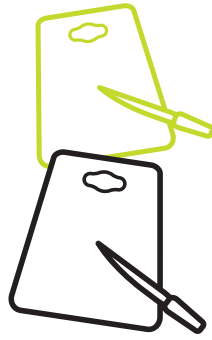
#### Keep check! Control temperature

- Keep cold food and pre-prepared or pre-cooked food cold (including raw and cooked meats, prepared salads and dairy products) at or below **5°C**.
- Keep hot food and ready-to-eat food hot at or above **60°C**.
- Keep frozen food frozen. Thaw food in the bottom part of the refrigerator before cooking.
- All newly prepared takeaway food must be served immediately unless there is a suitable food warmer or cold cabinet display to keep your food safe at the right temperature.
- Ready-to-eat food that has been kept for more than 4 hours must be thrown out, noting that this must be recorded or documented to demonstrate compliance.



## Keep check! Cooking, reheating and cooling food

- Use different utensils, chopping boards and equipment for raw and ready-to-eat foods to avoid cross-contamination. If this is not possible, thoroughly wash and sanitise equipment between use.
- Thoroughly wash all fruit and vegetables before use.
- Don't use any food if you cannot guarantee its freshness.
- All hot food must be reheated to an internal temperature of 60°C before serving.
- When cooling cooked high risk foods, cool the food from 60°C to 21°C within two hours and from 21°C to 5°C in a further four hours.
- Protect the food you prepare and sell at Salamanca Market by wrapping it or covering it.



## Keep check! Know what is in your food and label it correctly

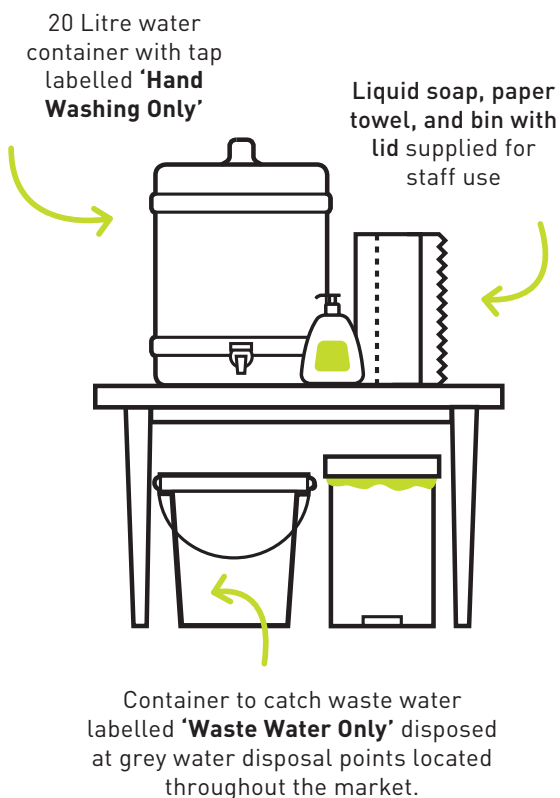
Pre-packaged food sold at Salamanca Market must be labelled in accordance with the Australia New Zealand Food Standards Code. A guide for food labelling can be viewed at: [foodstandards.gov.au](http://foodstandards.gov.au)



Even if the food you sell does not need a label, you must be able to tell customers what is in the food if you are asked. Food allergies are common, serious and can be life-threatening. Food allergies affect children and adults. The most common triggers are egg, cow's milk, peanut, tree nuts, seafood, sesame, soy, fish and wheat.



## HAND WASHING



## FOOD HANDLERS

