



MINISTRY OF HEALTH
DEPARTMENT OF HEALTH
Environmental Health

"Healthy people in healthy communities"

Guidance Document F01

Guide to Temporary Food Stalls

1. Scope

This document is intended to provide guidance on the procedures required to obtain a temporary food licence and for fitting out and operating a food stall.

2. Definition

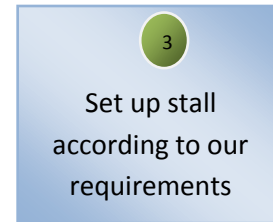
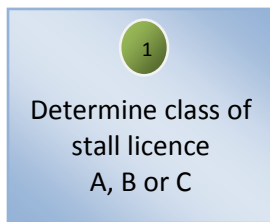
A temporary food stall is a retail food facility erected and operated for a special event or activity and completely dismantled upon its conclusion.

3. Legislation

In accordance with the Public Health (Food) Regulations 1950, all food vendors must possess a valid food licence.

4. Licensing Procedure

Follow the steps below to obtain your licence. See the detailed descriptions of 1, 2 and 3 on the following pages.



Determine the Class of Stall Licence

Certain types of foods may become contaminated and cause food poisoning if not stored, prepared and handled safely. Your licence is classified according to the likelihood of the food to cause an illness.

CLASS A LICENCE		
Examples of Foods Sold	Risk Hazard	Comments
Protein rich foods such as beef and chicken burgers, steak - umms, hot dogs, chicken, chicken fingers, fish fillets, fish chowder, shrimps, macaroni & cheese, rice, coleslaw, fajitas, potato salad, meat pies, pasta dishes, omelets etc.	High	<ul style="list-style-type: none"> • These foods must be cooked thoroughly (above 165°F) Use thin burger patties to ensure safe meat temperature is achieved quickly. • Hazardous foods requiring long cooking times shall be prepared and cooked in a licensed kitchen just prior to the event, transported and maintained in the stall at a minimum temperature of 140°F. (minimum for hot foods) Cold foods such as potato salad must be kept at a temperature of 40°F or less. • The licensed kitchen must be suitable and able to accommodate the additional use. Written approval must be obtained from the owner/operator.

CLASS B LICENCE		
Examples of Foods Sold	Risk Hazard	Comments
Snowballs, popcorn, cotton candy, mini donuts.	Moderate	<ul style="list-style-type: none"> • Potential for contamination of food in the stall. • Ice for snowballs must be purchased from an approved source.

CLASS C LICENCE		
Examples of Foods Sold	Risk Hazard	Comments
Commercially prepackaged foods including chocolates, chips, beverages, nuts, pre-packaged ice cream and frozen desserts (no soft serve ice cream). Home prepared cookies and baked goods that are packaged ready for sale.	Low	<ul style="list-style-type: none"> • Foods do not support microbiological growth. Prepackaging prevents contamination of food during service.

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Submission of Application Form

Complete a “Temporary Food Stalls Application” and return with the applicable fee to our office. An Environmental Health Officer may contact you to discuss your menu, equipment and location. Forms are available online at www.health.gov.bm . Click on the Administration and Licenses link.

Important:

All applications must be received for processing at least **5** working days prior to the collection date. A surcharge may be applied for late submissions!

Office Address & Contact Details:

Environmental Health, Metro Building, 6 Hermitage Road, Devonshire, FL 01
 Tel: 278-5333 Fax: 232-1941 email: envhealth@gov.bm

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Stall Set-Up & Operational Standards

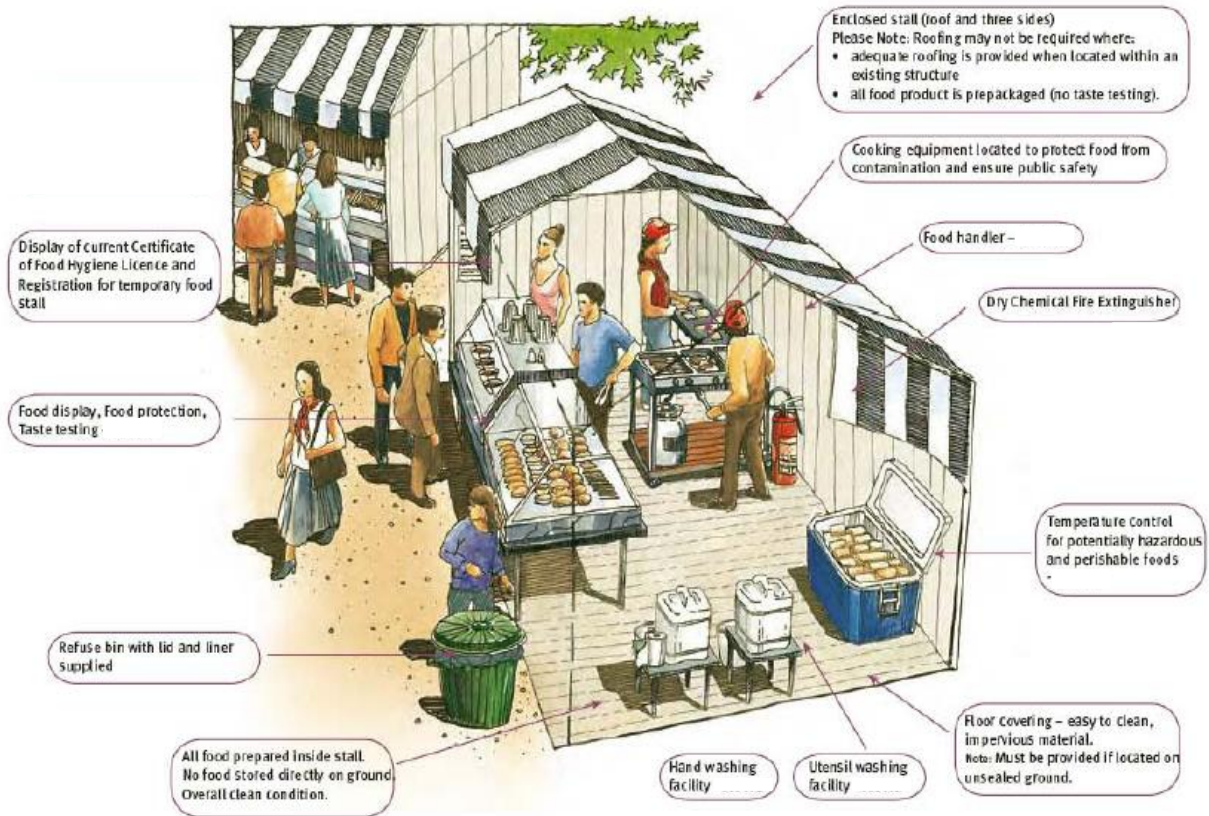
Temporary food stalls must meet our standards for construction, equipment and operation. This is presented in a checklist form to assist in your preparations.

LOCATION AND CONSTRUCTION				
check		Stall Class		
✓		A	B	C
	Is your licence displayed?	•	•	•
	Is your stall located on hard surfacing? (no sand or bare soil)	•	•	•
	Do you have washable counter surfaces? (no bare wood or fabric cloths)	•	•	•
	Have you provided adequate shading for food, equipment and personnel?	•	•	•
	Have you provided sufficient trash receptacles inside and outside the stall that are lined?	•	•	•
	Do you have fly control? (use fly bait where needed)	•	•	
SAFETY AND HEALTH				
	Do gas, deep fat fryer and electrical installations comply with fire department requirements? (see “Fire Safety for Concession Stands” handout)	•		
	Are electrical receptacles and cords safely installed? (no trip hazards)	•	•	
	Do you have an ABC type fire extinguisher? (and fire blanket for deep fat fryers)	•	•	
	Do you have a fully stocked first aid kit?	•	•	
	Is the cooking equipment located at the rear of the stall away from the public? (ensure barbeque grills are positioned so that they do not cause a nuisance to adjacent stalls)	•		
	Is there a sufficient clear egress path from the stall in case of emergency?	•	•	•
	Do you have sufficient lighting if operating at night?	•	•	•
	Is the tent or covering securely anchored?	•	•	•
HAND AND UTENSIL WASHING FACILITIES				
	Do you have a basin, liquid soap, paper towels and potable water for hand washing?	•	•	
	Do you have a separate basin with detergent and sanitizing solution for keeping surfaces and equipment clean? (sanitizing solution: 1/2 teaspoon of unscented regular bleach per gallon of water)	•	•	
	Do you have clean cloths for wiping counters? (keep in sanitizing solution)	•	•	
	Are the hand washing and utensil washing supplies set up on a table and ready to use prior to operating? (do not place on the ground)	•	•	

Stall Set-Up & Operational Standards (cont'd)

TEMPERATURE CONTROL				
check		Stall Class		
V		A	B	C
	Have you provided adequate hot and cold holding equipment for the storage and display of potentially hazardous foods?	•		
	Do you have sufficient coolers for the thawing of frozen seafood? (place frozen product in sealed bag and immerse in cooler partially filled with potable water. Keep cooler closed)	•		
	Is your storage equipment able to maintain potentially hazardous foods at safe holding temperatures? (above 140°F or below 40°F)	•		
	Are all storage and cooking equipment clean and in good condition? (including coolers)	•	•	
	Do you have an indicating thermometer to check food temperatures? (with alcohol swabs if using a probe type thermometer)	•		
FOOD DISPLAY AND PROTECTION				
	Are all displayed foods protected from contamination? (covers, sneeze guards, prepackaging of baked goods)	•	•	•
	Are raw and cooked foods stored separately and separate utensils used?	•		
	Are condiments dispensed in squeeze bottles or pre-packaged sachets used?	•		
	Do you provide labels on pre-packaged baked goods listing the stall name, contact information and the ingredients?	•	•	•

Fig. 1 Illustration of a Food Stall



Stall Set-Up & Operational Standards (cont'd)

FOOD HANDLING AND PERSONAL HYGIENE				
check		Stall Class		
		A	B	C
v				
	Is the person handling money not preparing food?	•	•	
	Are all food handlers wearing head covering and shirts with sleeves?	•	•	
	Are all food handlers wearing clean protective aprons or uniforms?	•	•	
	Have food handlers removed jewelry and false nails? (use gloves if they have false and/or painted nails)	•	•	
	Do food handlers practice clean habits? (no touching face or hair; cover coughs and sneezes; no smoking or eating in stall)	•	•	
	Do you have an indicating thermometer to check food temperatures? (with alcohol swabs if using a probe type thermometer)	•		
	Are utensils used wherever possible and bare hands do not come in contact with ready to eat foods? (provide sufficient tongs or utensils to pick up foods without using gloved hand)	•	•	
	Do staff practice good hygiene by washing hands after using the toilet, before changing duties in the stall or when hands become contaminated?	•	•	
	Are gloves changed after changing duties and hands washed before putting on and after removing them? (remember gloved hands can become contaminated as quickly as bare hands)	•	•	

Fig. 2 Illustration of a Food Handler



Note: Uniform or apron shall be worn