

# Temporary/Mobile Food Vendor Inspection Report

14 Sep 2023

Complete

Score	0 / 11 (0%)	Flagged items	0	Actions	0
Site conducted	Unanswered				
Conducted on	14.09.2023 13:03 AEST				
Prepared by	Sally-Anne Donahue				
Event	Repco Bathurst 1000				
Trading name					
Risk category					
Vendor Type					

**Food Safety Supervisor Certificate on-site**

A NSW Food Safety Supervisor Certificate is required to be available on site upon request by an Authorised Officer. Please note that statement of attainments are not accepted as they do not have a foil sticker. A certificate can either be presented in its physical form or on a mobile device. It is further advised that a certificate from another State or Territory will not be accepted.

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**Adequate supply of food grade sanitiser**

An adequate supply of food grade sanitiser is required at each premises at all times. If an operator advises that "it is at the other stall or van" an Officer will request that the premises obtain an adequate supply before continuing to operate.

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**Digital probe and/or laser thermometer on-site**

A digital probe and or laser thermometer is required at each stall or van. If an operator advises that "It is at the other stall or van" an Officer will request that the premises obtain a digital thermometer before continuing to operate.

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**Hand washing Facilities**

Hand washing facilities are to be the first thing that is set up and operational. The hand washing area is to have warm running water, an adequate supply of liquid soap and paper towel. If the hand wash basin is not operational at the time of inspection, the premises will be requested to close until it is operational and all staff members have washed their hands.

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**Cleaning**

All mobile and temporary food premises are to be in a clean and satisfactory condition before operating. An Officer will also request to be advised as to how the equipment is washed and sanitised. If there are significant cleaning works to be carried out, the premises may be requested to close until compliant.

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**Temperature control**

All potentially hazardous food items are to be maintained under temperature control at all times. Cold food is to be 5 degrees or less and hot food is to be 60 degrees or above at all times. If a premises is found to not be maintaining food under temperature control an alternate method of compliance will be requested by an Officer. An alternate method of compliance includes the 2 hour/ 4 hour rule with documentation. If adequate documentation is not maintained to demonstrate compliance with the 2 hour/ 4 hour rule the business runs the risk of having to voluntarily throw the food out or having an Officer seize the food item/s. It is further advised that temperature control requirements are to be adhered to during travel too.

Re-heating of potentially hazardous food items are to be done so rapidly using a stove top, microwave, oven etc. Reheating of a food item should not be done within a pie warmer (unless it can be used as an oven) and should not be done within a bain marie.

If a business rapidly cools a potentially hazardous food item, documentation must be maintained to demonstrate the food item was cooled from 60 degrees to 21 degrees within 2 hours. Then cooled from 21 degrees to 5 degrees in a further 4 hours.

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**Food expiry dates**

All food for sale items are to be safe and suitable for consumption. All food items are to be adequately labelled with a use - by, best before, prepared on, thaw/ defrost, opened date as

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required. If a business is decanting a food item from its original packaging the use by / best before date is to be transferred. It is further advised that freezing a food item will NOT extend a use by date and once that use by date has passed, it is no longer suitable for consumption and must be discarded. Please note that frankfurts in particular will have a label "consume within 4 days of opening" and therefore the opened date will apply if the packet has been opened.

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### **Transportation of food**

All potentially hazardous food is to be transported under temperature control at all times and is to be transported in a way to minimise any cross contamination risks.

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### **Appropriate disposal of waste water**

All waste water generated from the premises is to be collected in a suitable tank and appropriately discarded. No waste water should be entering a storm water drain and if this is identified it is classed as water pollution under the Protection of the Environment Operations Act 1997, section 120 and carries a penalty of \$4000 for an individual and \$8000 for a Corporation.

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## **Additional comments**

### **Notes**

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#### **Re-inspection required?**

If a re-inspection is required, the business will incur additional costs associated with each additional inspection undertaken.

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#### **I have read and understood the contents of this report**

Sally-Anne Donahue  
14.09.2023 13:50 AEST

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## **Additional information**

INSPECTION FEES: In accordance with Council's Management Plan a fee is payable for this inspection (Local Government Act 1993 s. 608)

Bathurst Regional Council's contact details-

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