



MINISTRY OF HEALTH
DEPARTMENT OF HEALTH
Environmental Health

"Healthy people in healthy communities"

Guidance Document F01

Guidelines for



Temporary Food Stall

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.

1. Determine class of stall licence A, B or C
2. Fill out and submit application form with fee payment
3. Set up stall according to our requirements

1

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 -ums, 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.

2

Submission of Application Form

Complete a “Temporary Food Stalls Application” and return with the applicable fee to our office, along with a copy of documents from event organizers verifying your participation are submitted with the application. An Environmental Health Officer may contact you to discuss your menu, equipment and location.

Important:

All applications must be received for processing at least **3 working** days prior to the date of the event. 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
 email: envhealth@gov.bm

3

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.

Note: High risk food licenses will not be issued prior to the date of the event, unless a risk assessment by the district officer is completed and they are satisfied that vendor can meet and maintain the required standards.

LOCATION AND CONSTRUCTION				
check		Stall Class		
✓		A	B	C
	Your license should be displayed, and easily visible to customers and members of the public	•	•	•
	All stalls shall be constructed on hard surfacing (no sand or bare soil)	•	•	•
	All counter surfaces shall be easily cleanable and sanitizable (no bare wood or fabric cloths)	•	•	•
	Adequate provision of shading for food, equipment and personnel	•	•	•
	Provide sufficient trash receptacles inside and outside the stall that are lined	•	•	•
	Provide fly / insect control (use fly bait where needed)	•	•	

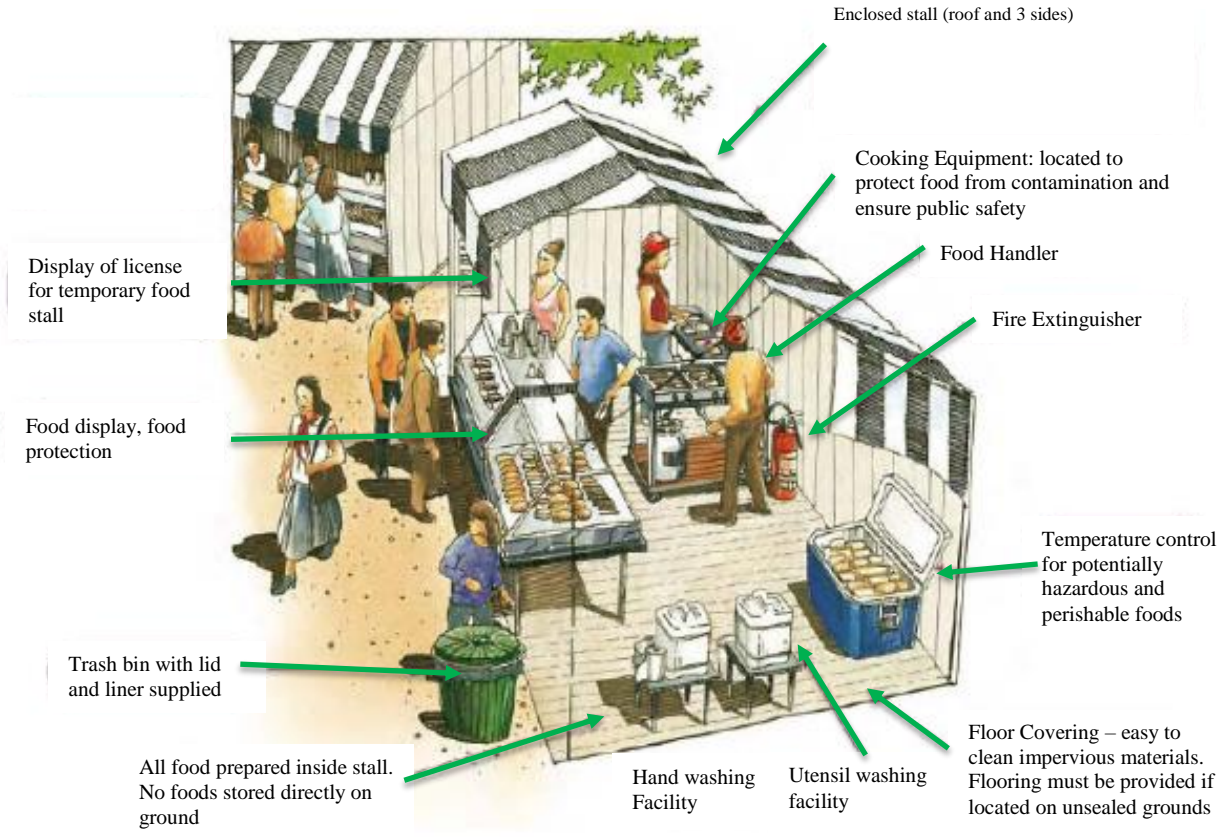
SAFETY AND HEALTH			
	Gas, deep fat fryer and electrical installations must comply with fire department requirements (see "Fire Safety for Concession Stands" handout)	•	
	Ensure electrical receptacles and cords should be safely installed/affixed (no trip hazards)	•	•
	Provide ABC type fire extinguisher required (and fire blanket for deep fat fryers)	•	•
	Provide a fully stocked first aid kit (check for expired items)	•	•
	Cooking equipment should be 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 or safety hazards to employees or members of the public)	•	
	Ensure sufficient clear egress path from the stall in case of emergency	•	• •
	Ensure that sufficient lighting is provided if operating at night	•	• •
	Ensure the tent or covering is securely anchored	•	• •
HAND AND UTENSIL WASHING FACILITIES			
	A portable sink or similar functional device providing running water, liquid soap, and disposable paper towels for hand washing	•	•
	Provide separate basins with detergent and sanitizing solution for keeping surfaces and equipment clean (sanitizing solution: 1/2 teaspoon of unscented regular bleach per gallon of water)	•	•
	Provide clean cloths for wiping counters (keep in sanitizing solution)	•	•
	Hand washing and utensil washing facilities should be 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		
✓		A	B	C
	Provided adequate hot and cold holding equipment for the storage and display of potentially hazardous foods	•		
	Provide sufficient coolers and/or ice for the thawing of frozen seafood (place frozen product in sealed bag and immerse in cooler partially filled with potable water. Keep cooler closed)	•		
	Ensure food storage equipment is able to maintain potentially hazardous foods at safe holding temperatures (above 140°F or below 40°F)	•		
	Ensure storage and cooking equipment are clean and in good condition (including coolers)	•	•	
	Provide an indicating thermometer to check food temperatures (with alcohol swabs if using a probe type thermometer)	•		

FOOD DISPLAY AND PROTECTION			
All displayed foods should be protected from contamination (covers, sneeze guards, prepackaging of baked goods)	•	•	•
Raw foods are to be stored separately from cooked foods and separate utensils used for handling	•		
Condiments should be dispensed in squeeze bottles, pump bottles or pre-packaged sachets used	•		
Provide labels on pre-packaged baked goods listing the stall name, contact information and the ingredients	•	•	•

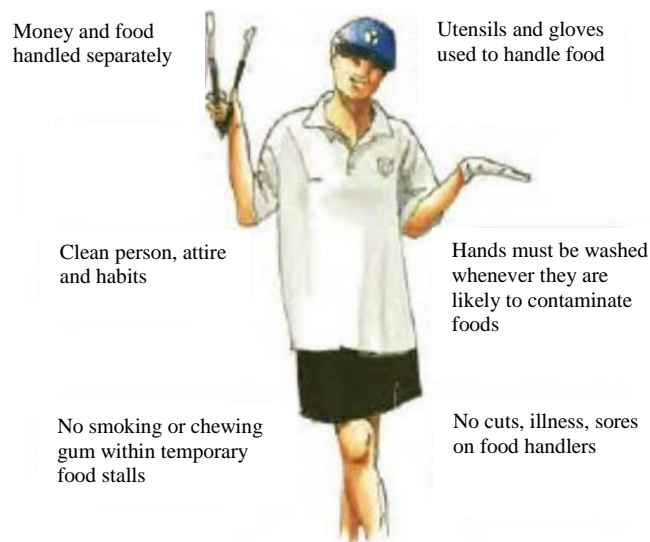
Fig. 1 Illustration of a Food Stall



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

FOOD HANDLING AND PERSONAL HYGIENE				
check		Stall Class		
		A	B	C
✓				
	Ensure the person handling money is not preparing or handling food products	•	•	
	All food handlers are required to wear head covering and full body shirts with sleeves	•	•	
	All food handlers are required to wear clean protective aprons or uniforms (no half shirts or sleeveless shirts)	•	•	
	All food handlers must remove jewelry, false nails and nail polish	•	•	
	Food handlers must practice clean and hygienic habits (no touching face or hair; cover coughs and sneezes; no smoking or eating in stall)	•	•	
	Ensure utensils are 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)	•	•	
	Staff must practice good hygiene - by washing hands after using the toilet, before changing duties in the stall or when hands become contaminated	•	•	
	Gloves are required to be changed when changing duties and hands washed before putting on a new pair 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 while working in food stalls

