

Information Fact Sheet

Temporary Food Premises

Principal Office: Jamestown	94 Ayr Street, Jamestown SA 5491	Phone: (08) 8664 1139	Fax: (08) 8664 1085
Branch Office - Gladstone	14 Fifth Street, Gladstone SA 5473	Phone: (08) 8662 2018	Fax: (08) 8662 2394
Branch Office: Spalding	11 Main Street, Spalding SA 5454	Phone & Fax: (08) 8845 2017	
Postal Address:	PO Box 120, Jamestown SA 5491		
Email Address:	admin@nacouncil.sa.gov.au		

Safe Food Australia, the interpretative guide to the Food Safety Standards prepared by Food Standards Australia New Zealand, describes a temporary food premises (TFP) as "*structures set up for a specific, occasional event such as a fete or fair where the cost of providing premises to a permanent standard is unnecessary for food safety.*"

The Food Safety Standards recognises that TFPs may not sensibly be able to meet some of the requirements due to the temporary nature of the premises. FSS accordingly allows for exemptions for TFPs for the following clauses:

- the designation, location, warm water supply and size of hand washing facilities. [3.2.3 14]
- the responsibilities of a food business to provide hand washing facilities with warm running water, soap and hand drying equipment [3.2.2 17(1)]
- food handlers to use warm water and hand drying equipment [3.2.2 15(4) & (5)].

Hand washing and Hand drying facilities

A temporary food premise is required to have hand washing facilities, though they do not need to be permanent [3.2.3 14(3)].

If permanent hand washing facilities are not available then the requirements of the Food Safety Standards can be met without the need for an exemption by providing a container of warm water with a tap or valve supplied with, a collection bucket for waste water, soap and single use paper towels within areas where food handlers work.

If these basic hand-washing facilities cannot be provided an exemption may be issued if the EHO is satisfied that food safety is not placed at particular risk as a consequence. For example, for a small function if there are a limited number of food handlers and there is minimal hand contact with the food then the EHO might issue an exemption subject to the provision of a container of soap the water and the clean towel.

**TEMPORARY FOOD PREMISES
APPLICATION FOR EXEMPTION FROM FOOD SAFETY STANDARDS**

Contact person	Surname:	
	Other Name(s):	
	Address:	
Organisation Name		
	Town:	Post code
Phone	Business Hours:	
	Mobile Phone (Optional):	
	Fax number (Optional):	
	Email (Optional):	
Temporary Premises Address:		
	Town:	Post code
Name Of The Event		
Event Date		

Please provide a short description of the business and type of foods handled

Approval is requested for exemption to the following Food Safety Standards.

(Draw a line through any exemptions not required)

- The requirement for a hand basin to be within areas where food handlers work 3.2.3 14(1)(a).
- The requirement for hand basin to be immediately adjacent to toilet facilities 3.2.3 14(1)(b)
- The supply and use of warm running water for hand basins 3.2.3 14(2)(b) & 3.2.2 17(1)(b)
- The size of the hand basin 3.2.3 14(2)(c)
- The supply and use of single use towels or other means of hand drying 3.2.2 17(1)(c), (d) and 3.2.2 15(4)(c)

Describe proposals for hand washing facilities in food preparation area.

Applicant's Signature:

Date: / /20

Approved: _____ Date: / /20
Officer delegated with powers of an enforcement agency under Section 91 of the Food Act 2001