

STANDARD

OF CONSTRUCTION

AND OPERATION

FOR FOOD VENDING

VEHICLES



STANDARD OF CONSTRUCTION FOR FOOD VENDING VEHICLES

SECTION 1.0 - APPLICATION AND ADMINISTRATION OF STANDARDS

Definition - Food Vending Vehicle:

Includes any vehicle whether mobile or stationary used for the purpose of preparing, handling or selling any article of food and shall include any area adjacent thereto.

- 1.1 (i) This standard shall apply to food vending vehicles and all areas associated with those vehicles within the Mackay Regional Council area and operators must also comply with the *Food Act 2006*.
- (ii) Council's Environmental Health Officer's are authorised to enforce this standard and to issue any necessary direction or any licence with or without conditions or to cancel any licence.

SECTION 2.0 - GENERAL POWERS

- 2.1 Where the Environmental Health Officer is satisfied that any requirement of this Standard is inappropriate, or is not reasonably practicable in any particular case, the Environmental Health Officer may vary the provisions of any part of the Standard provided that there is no significant reduction in the construction or hygiene requirements and the general intent of this Standard.

SECTION 3.0 - SPECIAL REQUIREMENT

- 3.1 Application is to be made in the approved form addressed to the Chief Executive Officer and submitted to Council, for approval to use any vehicle for the vending of food within the Council area.
- 3.2 The approved form consists of an application for plan processing to be attached with two (2) copies of the proposed food vending vehicle drawn in detail to a scale of not smaller than 1:100. Application for Food Licence and Vendors Permit (if required) should accompany the application for plan processing.
- 3.3 All Food Vending vehicles operating in the Council's area shall be presented for inspection at a place, as directed by the Environmental Health Officer.
- 3.4 The use of any food vending vehicle and any area adjacent thereto for the purpose of preparing handling or selling any article of food without the appropriate approval of Council and the provisions of this standard, or not in accordance with any licence or direction of the Council, is prohibited.
- 3.5 Where any premises are used inside or outside the Council area, for the storage or preparation of food in conjunction with a food vending vehicle, approval is to be obtained from the relevant Local Authority. That Council may require that the premises be Licensed and Registered in accordance with the *Food Act 2006*.
- 3.6 The use of liquid petroleum gas must comply with the appropriate authority requirements. A certificate of installation is to be provided upon application for licence.
- 3.7 The vehicle shall comply with the appropriate Motor Traffic Regulations where applicable.
- 3.8 The vehicle shall operate in accordance with any other requirements for vending vehicles under the Mackay City Council Local Law No 75 (Commercial Use of Roads). Application must be made for either an itinerant or static vending permit in accordance with the above mentioned Local Law.
- 3.9 Noise from the operation of the vehicle shall not cause nuisance, in accordance with the Environmental Protection Regulation 1998.
- 3.10 All vending vehicles are to have a sign with the name of the operator(s) and a contact telephone number, in letters and numerals of a height not less than 100 millimetres, located on the vehicle so that it is clearly identifiable.

GENERAL CONDITIONS FOR FIXTURES, FITTINGS AND EQUIPMENT

SECTION 4.0 - GENERAL

- 4.1 The design and construction of food vending vehicle must:
- (a) Be appropriate for the activities for which the vehicle is used;
 - (b) Provide adequate space for the activities to be conducted on the vehicle and for the fixtures, fittings and equipment used for those activities;
 - (c) Permit the vehicle to be effectively cleaned and sanitised; and
 - (d) To the extent that is practicable:
 - i. Exclude dirt, dust, fumes, smoke and other contaminants;
 - ii. Not permit the entry of pests; and
 - iii. Not provide harbourage for pests.

SECTION 4.2 - WALLS AND CEILINGS

- 4.2.1 The walls and ceiling of the food vending vehicle must be:
- (a) Designed and constructed in a way that is appropriate for the activities conducted in the food van;
 - (b) Sealed to prevent the entry of dust, dirt, pests, fumes, smoke and other contaminants;
 - (c) Able to be effectively cleaned;
 - (d) Unable to absorb grease, food particles or water; and
 - (e) Unable to provide harbourage for pests.
- 4.2.2 All external openings shall be close fitting and provided with fly, pest and dust proofing. All such openings shall be sealed during travel.
- 4.2.3 Serving compartments shall be fitted with a sliding window for serving customers, or another type of window which is capable of being closed during travel.
- 4.2.4 The driving compartment of the vehicle shall be separate and must be effectively sealed from the food preparation and storage section.

SECTION 4.3 - FLOORS

- 4.3.1 The floor coverings in the food vending vehicle must be:
- (a) Designed and constructed in a way that is appropriate for the activities conducted in the food vans;
 - (b) Able to be effectively cleaned;
 - (c) Unable to absorb grease, food particles and water;
 - (d) Laid so there is no ponding of water; and
 - (e) Unable to provide harbourage for pest.
- 4.3.2. It is highly recommended that intersections of walls with floors are coved (rounded) to a radius of at least 25mm, continued up a minimum height of 70mm. If vinyl sheeting is to be used a fillet or backing piece must be fitted underneath the coved area at the floor wall junction. All finishes are to be sealed.
- 4.3.3. It is recommended that floors be finished flush with the door sill or alternatively, a floor waste with a screwed removable plug is to be provided.

SECTION 5 - INSTALLATION OF FIXTURES, FITTINGS AND EQUIPMENT

- 5.1 Fixtures, fittings and equipment must be:
- (a) Adequate for the production of safe and suitable food;
 - (b) Fit for their intended use;
 - (c) Cupboards, counter tops and benches should be secure and sealed to wall and floor surfaces;
 - (d) The underside of shelving is to be sufficiently clear of the floor. It is recommended that the shelving be not less than 150mm clear of the floor; and
 - (e) The flanges on all legs of fixed equipment are to be sealed on the flooring material.

- 5.2 Fixtures, fittings and equipment must be designed, constructed, located and installed so that:
- (a) There is no likelihood that they will cause food contamination;
 - (b) They are able to be easily and effectively cleaned and maintained;
 - (c) Unable to absorb grease, food particles and water if there is a likelihood that they will cause food contamination;
 - (d) Adjacent floors, walls, ceilings and other surfaces are able to be easily and effectively cleaned and maintained; and
 - (e) To the extent that is practicable they do not provide harbourage for pest.
- 5.3 Hot water heaters, pump motors and refrigeration equipment, are to be mounted on metal frames at least 150mm clear of the floor.
- 5.4 All service pipes including gas lines, electrical conduit and water and drainage pipes are to be concealed within walls and floors where possible. All exposed pipes are to be saddled 25mm clear of walls and minimum height of 75mm clear of the floor.
- 5.5. Light fittings shall be fitted with suitable diffuser covers and sealed to the ceiling or wall surface.
- 5.6 Cooking equipment shall not be placed beneath windows, wall cupboards, servery openings or shelving.
- 5.7 It is recommended that a suitable fire extinguisher is provided where cooking appliances are used.

SECTION 6 - VENTILATION

- 6.1 Food vending vehicles must have sufficient natural or mechanical ventilation to effectively remove fumes, smoke, steam and vapours from the vehicle. It is recommended that an exhaust canopy be installed over the cooking equipment capable of removing all fumes, vapours, hot air and particulate matter generated in the cooking process. Such canopy is to be constructed and installed in accordance with AS 1668, Part 2 – 1991 (Mechanical Ventilation for Acceptable Indoor Air Quality). Plans of same are to be submitted to the Council's Health and Regulatory Services Section for approval, prior to construction.
- 6.2 Fittings are not to be placed directly above cooking or heating appliances where they might interfere with the flow of air into the mechanical exhaust ventilation system.
- 6.3 The exhaust vent of the mechanical ventilation system is to discharge vertically in an approved position so as not to create a nuisance.
- 6.4 All intake and exhaust vents are to be fitted with a fly-proof screen when not in use.

SECTION 7 – WATER AND WASTE FACILITIES

- 7.1 A double bowl sink OR a single bowl sink in conjunction with an approved dishwasher must be provided with a supply of hot and cold running water for, for the washing of utensils and equipment. A separate single sink or tub may be required for food preparation.
- 7.2 A separate single hand wash basin with hot and cold water provided through a common spout, together with a sufficient supply of liquid soap and single use paper towels, must be provided.
- 7.3 All water used in the vehicle shall be potable water stored in approved containers and suitably protected against contamination in accordance with Appendix 1. All waste shall be connected to approved provisions for waste water storage in accordance with Appendix 1.
- 7.4 The vehicle shall be equipped with a waste water tank external to the vehicle, with an outlet of sufficient diameter to facilitate easy flushing and cleaning. This tank shall only be emptied to the sewer NOT stormwater, as approved by the Environmental Health Officer.
- 7.5 All sinks and wash hand basins shall be provided with sanitary traps.
- 7.6 All hot water for washing purposes shall be supplied from an approved hot water system.

SECTION 8 - HOT AND COLD FOOD STORAGE AND DISPLAY UNITS

- 8.1 A food vendor must, when displaying food, take all practicable measures to protect the food from the likelihood of contamination.
- 8.2 All equipment used for either the display or storage of hot foods is to be capable of maintaining such foods at a temperature of 60°C or above.
- 8.3 All refrigeration equipment is to be capable of maintaining cold food at a temperature of 5°C or below.
- 8.4 All freezer equipment is to be capable of maintaining frozen food at a temperature that ensures the food remains completely frozen.

SECTION 9 - LOCKERS AND RECEPTACLES

- 9.1 Separate lockers and receptacles shall be provided for:
- (a) Employees' personal belongings;
 - (b) Cleaning utensils and equipment; and
 - (c) Soiled cloths, towels and clothes.

SECTION 10 - RUBBISH DISPOSAL

- 10.1 A suitable garbage receptacle shall be provided inside the food vending vehicle.
- 10.2 A suitable garbage receptacle shall be provided at the food vending site for customers to deposit waste generated at the site, such as takeaway food containers and other litter.
- 10.3 All garbage shall be removed daily or when bins are full, by the operator of the vehicle. Any waste generated at the vending site must be fully sealed and disposed of at an approved Council waste disposal site.
- 10.4 The vending site is to be left in a clean and litter free condition.

SECTION 11 - USE OF VEHICLES

- 11.1 Food vending vehicles shall not be used for any other purpose other than its intended use.
- 11.2 Every person engaged in the preparation or delivery of food shall keep, at all times, receptacles, utensils and vehicles used in connection with food for sale clean, free from dust, odours, flies and other insects.
- 11.3 Every person engaged in the preparation or delivery of food shall maintain his or her clothing and body in a clean and sanitary condition at all times.
- 11.4 The vehicles and equipment shall be thoroughly cleaned at the conclusion of the day's operations and before use each day. The vehicle must be maintained in a satisfactory standard of cleanliness at all times during operation.
- 11.5 The food handler shall operate from within the food-vending vehicle unless specific approval has been given by the Council's Environmental Health Officer.
- 11.6 All food preparation must be conducted from within the food vending vehicle. All other food preparation must be conducted within:
- (a) An approved kitchen registered with Mackay Regional Council;
 - (b) An approved temporary food stall; or
 - (c) Purchased from an approved kitchen registered by Mackay Regional Council.
- 11.7 Only foods stipulated on the licence shall be sold from the vending vehicle.

SECTION 12 – HEALTH AND HYGIENE RESPONSIBILITIES

- 12.1 Food handlers must take all reasonable measures not to handle food or surfaces likely to come into contact with food in such a way that is likely to compromise the safety and suitability of food.
- (a) A food handler, who has a symptom that indicates the handler may be suffering from a food-borne disease, or knows he or she is suffering from a food-borne disease, or is a carrier of a food-borne disease, must not engage in any activities within the food vending vehicle.
- 12.2 A food handler must when engaging in any food handling operation:
- (a) Prevent unnecessary contact with ready to eat food;
- (b) Ensure outer clothing is of a level of cleanliness that is appropriate for the handling of food that is being conducted ;
- (c) Only use dressings that are completely covered with a waterproofed covering;
- (d) Not eat over unprotected food or surfaces likely to come into contact with food;
- (e) Not sneeze, blow or cough over unprotected food or surfaces likely to come into contact with food; and
- (f) Not spit, smoke or use tobacco or similar preparations in areas in which food is handled.
- 12.3 A food handler must wash his or her hands in accordance with section 12.4 below:
- (a) Whenever his or her hands are likely to be a source of contamination of food;
- (b) Immediately before working with ready-to-eat food after handling raw food;
- (c) Immediately after using the toilet;
- (d) Before commencing or re-commencing handling food eg. after handling money;
- (e) Immediately after smoking, coughing, sneezing, using a handkerchief or a disposable tissue, eating, drinking, using tobacco or similar substances; and
- (f) After touching his or her hair, scalp or any part of the body.
- 12.4 A food handler must when washing his or her hands:
- (a) Thoroughly clean their hands using soap and other effective means, and warm running water; and
- (b) Thoroughly dry their hands on a single use paper towel and dispose of the used paper towel appropriately.
- 12.5 The licensee of the food vending vehicle must inform all operators of the vehicle of their health and hygiene obligations.

APPENDIX 1

**Provisions of Potable Water Supply
and Waste Water Storage for Vending Vehicles**

VEHICLE TYPE	HOT WATER SUPPLY (Litres)	COLD WATER SUPPLY (Litres)	WASTE WATER STORAGE (Litres)
<p><u>Type A</u></p> <p>Vehicles selling only: pies/pastries, ice-cream, fresh fish, packaged foods.</p>	25	25	50
<p><u>Type B</u></p> <p>Vehicles selling takeaway foods, un-packaged foods, food requiring preparation or handling.</p>	60	60	120