

FOOD REGISTRATION INFORMATION

'All Food Stallholders must read 'Info For Food Stallholders', and must read and sign this form.

IMPORTANT: Food Stallholders must have a signed copy of this form with you on the day - 'NO FORM, NO FOOD'

Remember

SAFE FOOD IS GOOD BUSINESS

This agreement must be followed to ensure all food is good and safe to eat.

HEALTH & SAFETY IS OUR MAIN PRIORITY

If you are sick, please stay at home.

- **NO SAUSAGE SIZZLES** allowed at individual stalls.
- **NO HOT DRINKS** (tea/coffee/chocolate) allowed at individual stalls.
- Food stallholders must supply your own food storage facilities, cleaning facilities, gloves and rubbish bags.
- Food stallholders **MUST** supply own gazebo or pop-up tent at no more than 3m x 3m, and supply own table.
- Food stallholders **MUST NOT** sell food or drink after 'Best Before', 'Used By' or 'Expired' dates shown.
- Food stallholders **MUST NOT** sell food or drinks that states 'Not for Resale'.
- Food stallholders **MUST NOT** sell loose lollies e.g: marshmallow kebabs or lolly bags. There is no proof of expiry.
- Food stallholders **MUST NOT** sell food when selling non-food items. Separate stalls are needed.
- All packaged food **MUST BE IN ENGLISH.**
- Food stallholders **MUST BE ONSITE BY 7.00am AND REMAIN UNTIL 12.00pm**
- Food stalls must be ready and open for customers no later than 8.00am sharp
- Food stallholders **MUST BOOK PRIOR TO EVERY EVENT**
- Food includes toothpaste, mouthwash, tinned food, noodles, etc.

FOOD STALLHOLDER REQUIREMENTS AND INFORMATION

1. If available, power must be supplied to food stalls prior to food delivery. Due to safety Elim cannot supply power to your stall.
2. **PERISHABLE FOODS** must **not** be kept or handled at ambient (room or outside air) temperatures. They must be stored at either **above 65°C** for hot foods or below **4°C** for cold foods. Frozen foods must be stored below **-18°C**
3. Chilly bins **with ice in them**, must be used to transport food (and store perishable foods in if you do not have use of a fridge or coolroom)
4. **CONTROLLING FOOD TEMPERATURE IS CRUCIAL FOR AVOIDING FOOD POISONING.** Food exposed to the danger zone temperatures of between **-4°C** and **60°C** for longer than 2 hours greatly increases the risk of food poisoning.
5. **ALL MEATS MUST BE COOKED THOROUGHLY**
Keep raw meats separate from cooked meats to **AVOID CROSS-CONTAMINATION**, this includes on a hot-plate. Use different tongs and utensils for handling food as much as possible
6. **GLOVES (DISPOSABLES) MUST ALWAYS BE WORN WHEN PREPARING OR SERVING FOOD.** This is important with cuts, or if you have false or polished nails. Please change gloves regularly throughout the day
7. **PEOPLE HANDLING MONEY MUST NOT** handle food and vice versa.
This means one other person **MUST BE** with you (at least two people per stall).
8. **SHELTER ALL FOOD FROM THE SUN** and overhead contaminants (eg: bird droppings). This includes all food preparation and food storage areas. This includes fresh fruit and vegetables that are **ready to eat**; e.g. apples, grapes, carrots, etc.
9. **HAND WASHING FACILITIES MUST BE SUPPLIED and USED.** This can be a bucket with hot soapy water. Liquid Hand Sanitiser is not as good as soap and water but can be used.
10. Insects are a major problem. Ensure all food is appropriately covered in an air-tight container and away from the sun.
11. Food **MUST NOT** be left unprotected on the front counter or table of your stall where customers can sneeze or make physical contact with food. Keep your food covered.

12. Keep all utensils and stall area **CLEAN**. Check that tongs, spoons and other utensils are plentiful for self-service and for helper's use.
13. Clean clothes, hats, aprons **MUST be ALWAYS WORN** to prevent cross-contamination.
14. **LONG HAIR MUST** be tied back **AND IN HAIR NET OR A CAP** when preparing, packing, handling or serving food.
15. Stallholders and helpers who have had vomiting and/or diarrhoea in the past 48 hours **MUST STAY AT HOME**.

This policy complies with: Food Act 2014
Food Hygiene Regulations 1974
Visit www.foodsafety.govt.nz

PLEASE COMPLETE THE ATTACHED FORM AND BRING TO CAR BOOT SALE

Please Note: If you are selling food but will not be there on the day, you must nominate someone else to act on your behalf. This person **MUST READ, COMPLETE** and **SIGN A NEW FORM** and let me know to book a space. They must also bring their form to display on the day.

ALL REGISTRATIONS - PLEASE LET ME KNOW. Failing to do so may stop you selling food on the day.

IMPORTANT: If you are selling food, you MUST book prior to the day.

All event dates are on Facebook and on our website. I will text these prior to the event.

Any queries, concerns or bookings, please call or text me:

Malvina Zainey

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Elim Car Boot Sale South

ORGANISERS: Mal and Tony Zainey