

1007. HEALTH AND HYGIENE POLICY

PURPOSE

ASFM's food safety requirements are those mandated by the Committee in writing from time to time, by local government and other statutory authorities. Any non-compliance of these measures will attract a penalty and may incur an additional penalty imposed by local government. All food sold at the market must be prepared in premises that have been approved by appropriate councils, as indicated by a Food Business Notification Number.

FOOD HANDLING REQUIREMENTS

(for food for immediate consumption and not a Primary Product)

Gloves:

1. If Gloves are worn when handling any food, hands must be washed with soap and dried with single use paper towels before gloves are worn. Gloves do not have to be worn if food handlers are continuously washing their hands in between tasks.
2. Gloves can only be used for one task only and hands must be washed when changing gloves
3. Gloved hands that handle food must not handle money.
4. Use tongs and other utensils when handling food and avoid hand contact.
5. Gloved hands or utensils must not handle raw and then cooked foods.

Food transport and handling ready to eat food:

1. A Food Grade sanitiser is required by all stalls. All surfaces in contact with unpackaged food must be cleaned at the beginning and end of each Market Day with a Food Grade Sanitiser
2. All unpackaged food must be covered during transit to the market and during the operation of the Farmers' Market with sneeze guards or by other methods.
3. All food must be kept off the ground.
4. ASFM is not responsible for goods during delivery to the Farmers' Market.
5. Goods must be delivered and stored in a sealed container where possible and in a sanitary and dust free state and manner.
6. All stalls selling ready to eat food are required to have a digital probe thermometer and must undertake regular temperature checks

Sample Tastings:

1. Tasting samples of product must be accompanied with individual tasting spoons or sticks and a container provided for their disposal.
2. Tasting samples must also be covered
3. Tasting samples and disposal containers must be changed regularly.

Handwashing

1. All Stallholders must have hand washing facilities in their Stalls. These hand washing facilities must be running water with a tap and waste bucket, not just a bucket of water.
2. Hands must be washed at the hand wash basin with soap and dried with single use paper towel before any food preparation, in between tasks and before gloves are worn
3. Stallholders must have hand washing facilities with liquid soap and single use towels. These facilities must not be used for washing utensils.
4. Wastewater must be poured into sewage /sullage points as specified and NOT into gutters or storm water drains. Please see Operations Manager if unsure where to pour waste water.

Susceptible Products

1. All meat, fish and dairy products must be refrigerated.
2. Stallholders must observe the 2hr - 4hr rule for susceptible food products, using a digital thermometer to test the temperatures.
3. Shelving should be open to allow air flow, and should not be made of wood.
4. Raw and uncooked foods to be stored separately and raw foods must be stored below cooked foods.
5. All food out of temperature control and not kept below 5°C or above 60°C must be discarded at the end of 4 hours.

Stall Hygiene

1. Stallholders are responsible for any refuse left at their Site and all refuse must be deposited into the designated bins provided.
2. All Stallholders must wash all surfaces used for display of food items both internal and external before and after each market using a Food Grade Sanitiser. All food contact surfaces must be clean to touch and free from any visible matter or objectionable odour before using the food grade sanitiser on a surface.
3. All Stallholders must sweep their Stall at the end of each market.
4. All Stallholders must ensure takeaway containers, lids, straws, eating and drinking utensils, ice cream cones and food promotional items are correctly protected from contamination.
5. Cleaning chemicals must be kept separate to food and utensils.
6. Name and contact number of Stallholder must be available at Site.
7. Electrical and gas equipment must have current compliance tags.

Staff

1. Staff of all stallholders selling food products must be trained in all food safety procedures. It is the responsibility of the stallholder to ensure that their staff are trained in food safety procedures and requirements.
2. Personal items need to be kept separate from food and utensils.
3. Staff suffering from food-borne illnesses must not engage in any type of food handling that may result in food contamination.

POLICY REVIEW

This policy will be subject to review in March 2022 and thereafter on a 24-monthly basis, unless an earlier review is considered necessary by the ASFM Management Committee and/or executive staff.

VERSION HISTORY

VERSION	AUTHOR(S) POSTION	CHANGES	APPROVAL DATE
1.	Unknown		Unknown
2.	CRobertson	Updated roles	18/3/20
3.			