Food safety at your stall

Safe food handling starts before you leave home and continues until the last product, sample and piece of equipment is packed away. Customers should see a stall that is clean, organised and ready to serve food safely.

This guide applies to indoor and outdoor stalls. South Australia's Food Act 2001 and Food Regulations 2017 operate with the Australia New Zealand Food Standards Code. Standards 3.2.2 and 3.2.3 cover handling, hygiene, premises and equipment. Standard 3.2.2A adds requirements for certain food service and retail activities.

Legal duties and market requirements: The food safety guidance below is based on official sources. Sections headed "Market requirement" explain additional ASFM expectations. Portable setups and any exemptions must be checked with the relevant council Environmental Health Officer (EHO) for your actual activities.

FSANZ temporary food premises.

1. Match the facilities to what you do

Selling sealed products is different from opening, slicing, preparing or serving food. Offering samples changes what is being handled at the stall. Discuss new handling activities with your EHO before introducing them.

Keep food business notification details current and check with the relevant council when your premises or activities change. Market approval does not replace your statutory responsibilities.

South Australian food business notification.

Food Safety Supervisors and staff training

Category one and category two businesses under Standard 3.2.2A must appoint a certified Food Safety Supervisor with recognised training completed within the past five years. The supervisor must be reasonably available to advise and supervise handlers. Food handlers must have the required training or appropriate skills and knowledge before carrying out prescribed activities.

Category one businesses also need to substantiate critical controls, through records or another method they can demonstrate to an authorised officer. Ask your EHO which category and tools apply to your business, including its sampling activities.

FSANZ Standard 3.2.2A overview; supervisor availability; SA Health certification guidance.

2. Indoor and outdoor stalls

Inside the pavilion

Indoor stalls operate under their own 3 m × 3 m marquees along each side of the pavilion. A marquee does not replace protection for exposed food, accessible handwashing or temperature control. Keep your food handling area separate from customer access and from dirty equipment, chemicals and personal belongings.

Outside in the open air

Outdoor stalls are exposed to weather. Plan for heat, wind, dust, insects and rain. Use food-safe covered containers, enclosed display cases or appropriate protective barriers for exposed food. Keep stock protected during loading, trading and pack-up. If you cannot maintain safe conditions, stop the affected handling or service.

Fresh produce is sold outside at this market. Cutting produce or offering ready-to-eat samples introduces additional handling risks. Confirm that your outdoor setup is suitable for those activities with the EHO.

Temporary premises guidance and food display protection.

3. Handwashing: ready before food handling starts

Where exposed food or food-contact equipment is handled, provide conveniently accessible facilities dedicated to handwashing. The normal requirements include drinking-quality warm running water, soap and single-use towels or another effective drying method. Keep the facility unobstructed and separate from utensil washing and food preparation.

Set it up before handling food, including during preparation before opening. Keep soap, towels and sufficient water available throughout the morning. Provide collection for wastewater and used towels.

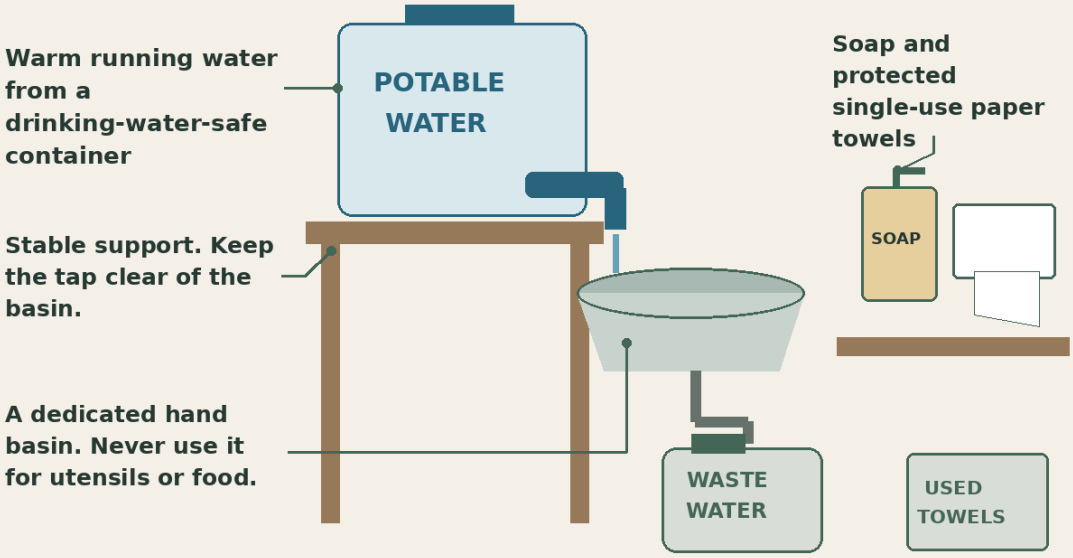
Hand sanitiser and disposable gloves do not replace proper handwashing. A bowl of water shared between handlers is not a running-water system.

FSANZ handwashing facilities and South Australian EHA temporary handwashing guidance.

ASFM / FOOD SAFETY

A portable handwashing station

A gravity-fed example. Discuss the complete setup and your food handling activities with your council EHO.



Collect wastewater. Bring enough water, soap, towels and waste capacity for the full session. This illustration is not council approval.

Portable handwashing example: choose facilities suitable for your activity and confirm the arrangement with your council EHO.

Practical portable options to discuss with your EHO

- **Gravity-fed water container:** A stable drinking-water container with a tap that provides running water, positioned over a dedicated basin and wastewater collection. Provide warm water unless an applicable written exemption permits otherwise.
- **Foot-pump portable basin:** A purpose-built unit with clean-water and wastewater tanks. Confirm that it can supply warm running water, has sufficient capacity and is suitable for your stall.
- **Portable heated handwash unit:** A self-contained commercial unit with a heater and appropriate tank or mains connections. Check power, potable water, drainage, cleaning access and manufacturer instructions.

These are options, not automatic approvals. Choose enough water and wastewater capacity for all handlers and the full trading period. Do not buy a camping sink on appearance alone.

Temporary-premises exemptions: Some concessions require written approval from the enforcement agency. Selling only fully packaged food may have different facility needs. Once you open food for sampling, reassess the setup. Do not assume cold water, wipes or sanitiser alone are accepted for your activities.

Safe Food Australia, Appendix 9: temporary and mobile food premises; Standard 3.2.2, clause 17; Standard 3.2.3, clause 14.

4. Hands, clothing and health

Wash hands before food handling, when returning from other tasks, after raw food, toilet use, coughing, touching your face, cleaning or handling waste. Money, phones and payment devices can also contaminate hands. Use tongs or other suitable utensils for ready-to-eat food.

Wash with soap, scrub all hand surfaces and wrists thoroughly, rinse and dry. Change gloves between incompatible tasks; wearing the same gloves to handle money and food does not keep food safe.

Wear clean clothing, restrain hair and cover cuts appropriately. Staff with vomiting, diarrhoea or suspected foodborne illness must report it and stop handling food that could be contaminated. Follow medical and EHO advice about returning to food handling.

FSANZ handler health and hygiene.

5. Keep potentially hazardous food at safe temperatures

Potentially hazardous food needs temperature control to prevent harmful microorganisms growing or toxins forming. Product examples can include meat, milk, chilled dips and cooked meals; assess your actual product and process.

- **Cold holding:** 5°C or colder.
- **Hot holding:** 60°C or hotter.
- **Frozen food:** keep it frozen, including during display and transport.

Another temperature is permitted only where you can demonstrate safety. Set refrigeration up before loading stock, allow airflow and keep doors closed where possible. Heat from direct sun makes outdoor temperature control more demanding.

FSANZ temperature requirements; Standard 3.2.2.

Measure the food, not just the fridge

Businesses handling potentially hazardous food need an accessible thermometer accurate to within 1°C. A digital probe is usually suitable. Equipment displays measure the equipment environment, and infrared thermometers measure surfaces.

Clean and sanitise the probe before and after use. Check actual food temperatures at appropriate points, including arrival, holding and sampling, and keep records appropriate to your controls. Follow the thermometer's instructions and check its accuracy.

FSANZ thermometer guidance.

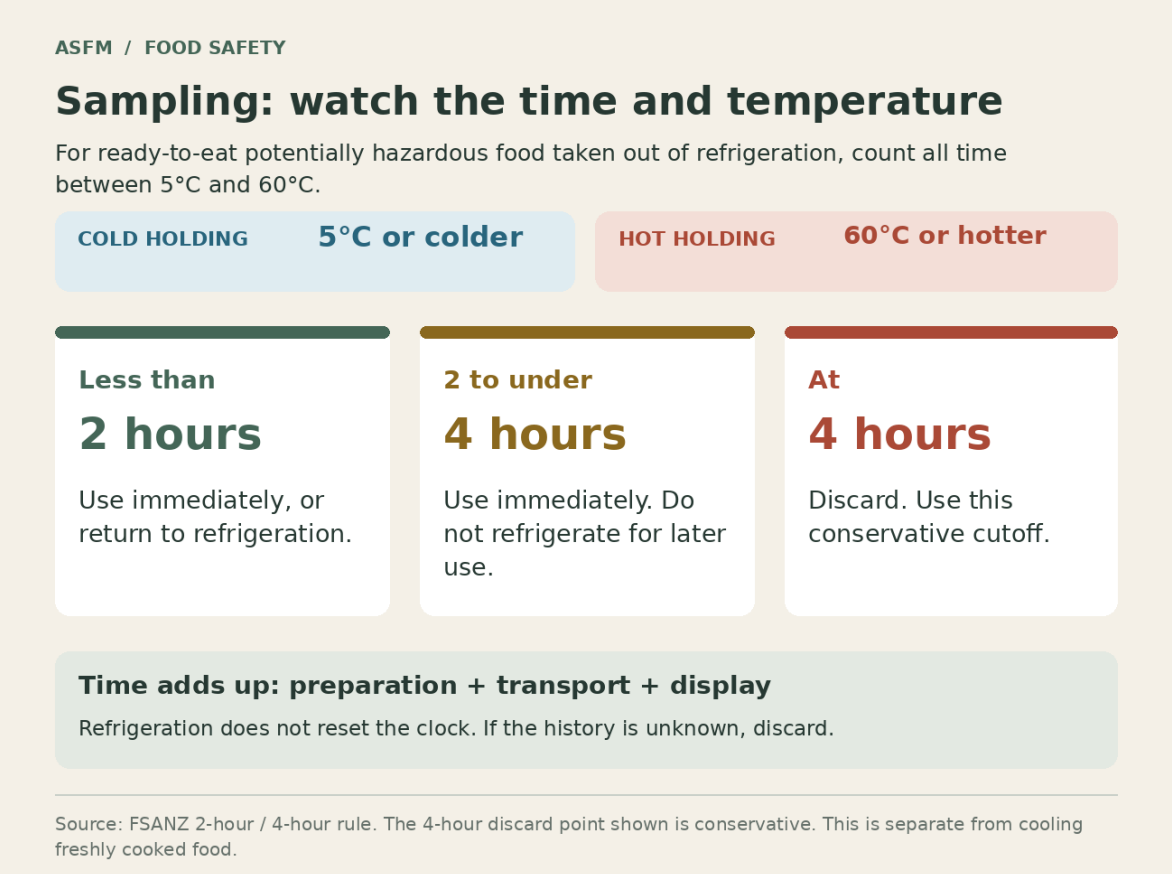
6. Sampling time counts too

For ready-to-eat potentially hazardous food taken out of refrigeration, the 2-hour / 4-hour guide can be used as a time control. Add together all time between 5°C and 60°C during preparation, transport and display. Putting it back in the fridge does not erase earlier time.

- **Less than 2 hours:** use immediately or return to refrigeration.
- **2 to under 4 hours:** use immediately; do not refrigerate for later use.
- **At 4 hours:** discard as a conservative cutoff. Do not extend the period.

If the history is unknown, discard the affected food. This guide is separate from cooling freshly cooked food.

FSANZ 2-hour / 4-hour rule.



Keep samples cold at 5°C or colder, hot at 60°C or hotter, or use a demonstrably safe time control. Count all previous time in the temperature danger zone.

Example: A chilled dip spends 30 minutes between 5°C and 60°C during portioning and 90 minutes on display. Its cumulative time is now two hours. Use it immediately within the remaining period; do not return it to the fridge for another market. Label each sample batch with its start time and discard time.

7. A safe, well-presented sampling area

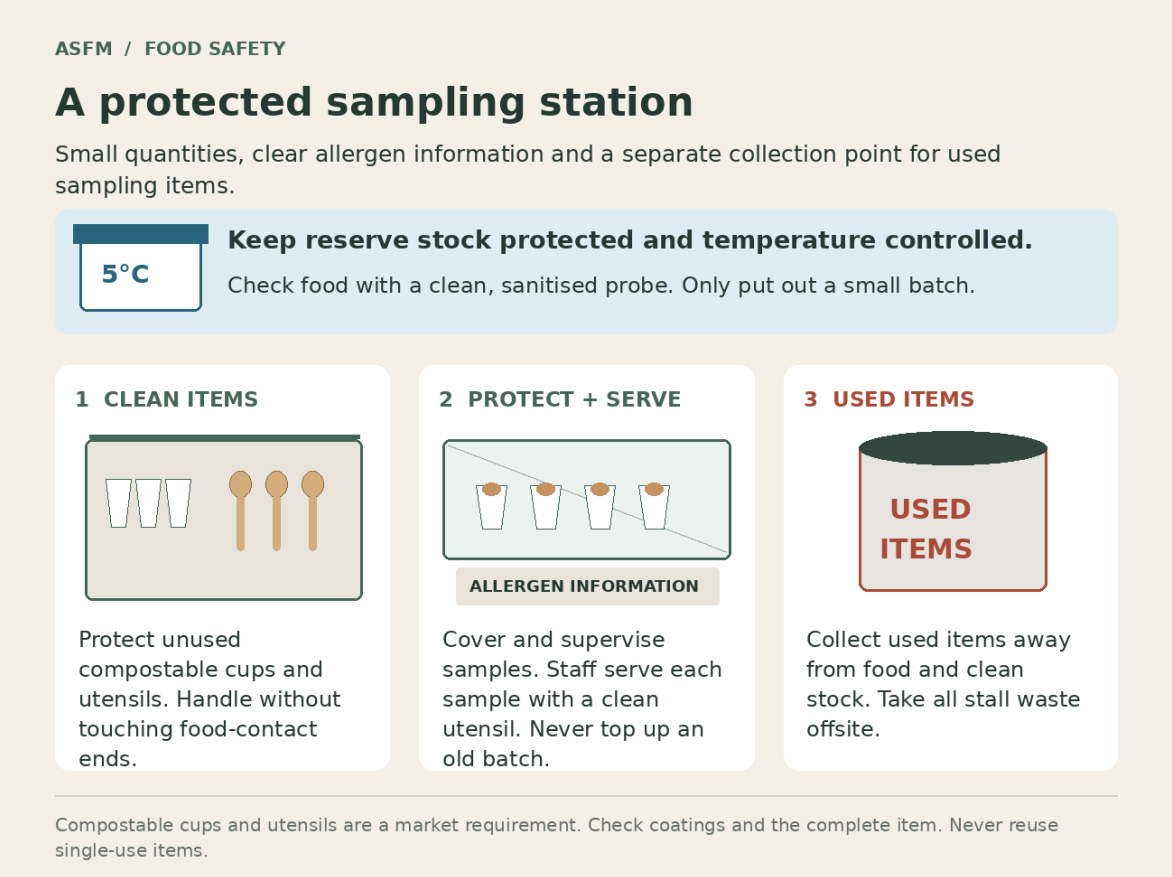
Keep reserve stock protected and temperature controlled. Put out small quantities and supervise exposed ready-to-eat samples. Use protective barriers or other appropriate covers and separate utensils for each food. Remove contaminated or potentially contaminated samples promptly.

Give customers a clear way to take one sample without touching the remaining food. Do not top up an old platter with a fresh batch. Replace the platter with a clean, sanitised one.

FSANZ safe food displays.

Provide accurate allergen information for samples, including bought-in ingredients. For food not requiring a label, required declarations must be displayed with the food or supplied on request. Staff must be able to answer accurately. Use the Food Labelling section for the detailed requirements.

FSANZ allergen declarations.



An illustrative arrangement, not a stall plan. Keep clean items protected, supervise samples and collect used items away from food.

Market requirement: compostable cups and utensils

Sampling cups, spoons, picks and other single-use service items must meet the market's compostable packaging requirements. Suitable options may include verified compostable paper cups and wooden spoons. Check the finished item, including coatings: paper appearance or "biodegradable" wording is not enough.

Keep unused items protected, offer them without touching food-contact ends and provide a clearly identified container for used items. Never wash and reuse single-use cups or spoons. Do not mix clean items with used ones.

Single-use hygiene: Standard 3.2.2, clause 23. Compostability is an additional market requirement.

8. Cleaning and sanitising are different jobs

Cleaning removes dirt, grease and food residue. **Sanitising** reduces microorganisms on an already clean surface. Food-contact equipment must be clean and sanitary before use.

1. Remove food scraps.
2. Wash with appropriate detergent.
3. Rinse.
4. Sanitise using a food-contact-suitable product or effective heat process.
5. Allow to air-dry where practical.

Follow sanitiser instructions for dilution, contact time and whether rinsing is required. A quick spray onto a dirty bench is not an effective substitute. Keep chemicals labelled and separate from food.

Plan separate utensil washing and sanitising facilities. If taking sufficient clean utensils and collecting used ones for later washing, confirm that arrangement with your EHO. Do not use the handwash basin for dishes.

FSANZ cleaning and sanitising; Safe Food Australia, Appendix 9.

9. Market requirement: front and back of house

The whole stall should look cared for, including the areas behind the counter. Cleanliness is a food safety duty; orderly presentation helps customers see the care being taken.

- Keep preparation benches, serving surfaces and equipment clean throughout trading.
- Clean fridge glass, handles, shelving and display equipment, not only the visible tabletop.
- Store stock, utensils and spare packaging neatly and protected from contamination.
- Keep dirty equipment in a designated container away from clean equipment and food.
- Remove spills and accumulating scraps promptly.
- Keep cloths, signage and coverings clean without hiding a dirty preparation area.

Decorative baskets, crates and hessian belong in display areas where suitable. Exposed food must contact food-safe, cleanable surfaces. A tidy appearance supports safe practice but cannot prove that food is safe.

10. Market requirement: take your waste offsite

Stallholders must take their waste away. Do not dispose of stall waste in market bins or leave it at the market. This includes food scraps, spoiled stock, packaging, used sampling items and cleaning waste.

Bring suitable waste containers and enough capacity for the full morning. Place the used-sample container where customers can reach it without reaching over food. Empty it into your own secure waste container before it overflows.

Collect wastewater in leakproof containers and take it offsite for disposal through an appropriate lawful route. Do not pour it onto the ground, into stormwater drains or into facilities not authorised for that purpose. Keep collected waste away from food during transport.

Compostable items still need a suitable disposal pathway. Arrange appropriate offsite collection or processing; compostable does not mean they can be left behind.

11. Cooking, cooling and reheating

Use a process known to make the food safe. FSANZ gives 75°C as an example cooking temperature for poultry and minced meat. Check with a probe; do not rely on colour alone.

For cooked potentially hazardous food, the standard cooling process is **60°C to 21°C within two hours**, then **21°C to 5°C within a further four hours**. Alternative processes must be demonstrably safe.

Reheat rapidly to at least 60°C when the food will be held hot. Hot-holding equipment is generally unsuitable for reheating cold food. Cooking temperatures and hot-holding temperatures have different purposes.

Cooking guidance; cooling and reheating requirements.

12. Transport and pack-up

Protect food in clean, food-safe containers during transport. Pre-chill or pre-heat food before putting it in insulated containers. Keep potentially hazardous food at safe temperatures throughout the journey, or use a demonstrably safe alternative control.

Load temperature-sensitive food last and transfer it to appropriate equipment promptly on arrival. At pack-up, separate remaining safe stock from waste and dirty equipment. Assess its temperature and time history before deciding what can be kept. An esky alone does not prove safe temperature control.

FSANZ transport guidance.

Your practical stall kit

- Suitable accessible handwash system, soap, single-use towels, spare potable water and wastewater collection.
- Food-safe protective covers, clean reserve utensils and a separate dirty-utensil container.
- Suitable refrigeration or hot holding, plus an accurate probe thermometer where required.
- Food-contact cleaning and sanitising supplies, kept separate from food.
- Current allergen details, batch timing information and appropriate food safety records.
- Verified compostable sampling items and your own waste collection containers.

Before handling food each market day

Check the water, handwashing, food protection, equipment temperatures and cleanliness. Brief staff on allergens, time controls and waste collection. If a critical facility fails, pause the affected activity until a safe alternative is in place. Record corrective action where relevant.

Prepared using official guidance checked on 11 October 2026. Illustrations explain practical principles and are not council approvals. Confirm product-specific requirements and any exemptions with the relevant EHO.