



*Code For The Construction  
And Operation Of*

**FOOD VENDING VEHICLES**

## **PART A**

### *Standard of Construction for Food Vending Vehicles*

#### **Section 1 – Application and Administration of Standards**

##### **Definition – Food Vending Vehicle:**

Includes any vehicle whether mobile or stationary used for the purpose of 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 Council area and operators must also comply with the relevant local or State legislation regarding hygiene; safety and land use requirements.
- (ii) Council's Environmental Health Office is authorised to enforce this standard.

#### **Section 2 – 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 construction or hygiene requirements and the general intent of this code.

#### **Section 3 – Special Requirements**

- 3.1** Application is to be made to the General Manager for approval to use any food vending vehicle for the vending of food within the Council area.
- 3.2** 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.
- 3.3** The use of any food vending vehicle and any area adjacent thereto for the purpose of selling any article of food without the appropriate approval of Council and the provisions of this standard or not in accordance with any direction of the Council is prohibited.
- 3.4** 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 Council.
- 3.5** The use of liquid petroleum gas must comply with the appropriate authority requirements.
- 3.6** The vehicle shall comply with the appropriate Motor Traffic Regulations where applicable.

- 3.7** The vehicle shall operate in accordance with any other requirements for street vending vehicles under the appropriate State legislation.
- 3.8** Noise from the operation of the vehicle shall be within the requirements of the relevant Noise Control Legislation.

#### **Section 4 – Construction and Finish of Surfaces**

- 4.1** The internal surfaces of walls, ceilings, doors, sliding partitions and those parts of the walls formed by built-in fittings, shall be stainless steel, colour bonded metal, steel, laminated plastics (formica, laminex or panelyte) or similar approved materials.
- 4.2** All surface materials shall be fixed so as to provide a smooth even surface free of buckles, fixing screws, open joints, spaces, cracks or crevices.
- 4.3** All wall, floor and ceiling materials shall be jointless to the maximum extent possible.
- 4.4** All surfacing materials are to be butt jointed and finished with cover strips provided in accordance with the manufacturer's specifications. Overlapping is not permitted. Cover strips to be sealed with approved materials.

#### **Section 5 – Floors**

- 5.1** Floors are to be constructed of materials which are impervious, non-slip and non-abrasive, having an unbroken surface and capable of withstanding heavy-duty operation.
- 5.2** The intersections of walls with floors are to be coved (rounded) to a radius of at least 38mm.
- 5.3** Heavy duty vinyl sheeting and welded (seamless) jointed flooring materials are to be laid over a solid base strictly in accordance with the manufacturer's instructions.
- 5.4** Vinyl sheeting is to be turned up to form the required 38 mm cove and a fillet or backing piece is to be fitted to provide support.
- 5.5** Floors are to be finished flush with the door sill or alternatively, a floor waste with a screwed removable plug is to be provided.

## **Section 6 – *Door Openings and Serving Openings***

- 6.1** Doors and serving hatches are to be finished internally with the same standard of material as the walls.
- 6.2** Adequate fly proofing shall be provided to all door, window and other openings, eg. fly screens, air curtain etc.
- 6.3** Roof vents are to be proof against the access of dust and flies.
- 6.4** The driving compartment of the vehicle shall be separated and effectively sealed from the food preparation and storage section. A self closing close fitting door shall be fitted to any opening in the dividing wall.
- 6.5** The area of all serving openings shall be as small as possible to assist in excluding dust, fumes and insects.
- 6.6** All service openings shall be sealed during travel. The doors or shutters to all door openings and serving openings shall be close fitting and vermin proof.
- 6.7** Serving compartment in mobile food vending vehicles used for selling food (eg. soft serve ice cream) are to be fitted with a sliding window for serving customers, or such other type of window which is capable of being closed during travel.

## **Section 7 – *Cupboard and Counter Construction***

- 7.1** Cupboard counter tops, benches and similar fittings are to be constructed of safety glass, metal, solid core timber or similar timber sheeting, glued or joined to approval of Council.
- 7.2** The cupboard surfaces and counter tops are to be finished with a smooth impervious material. (See Section 4.1).
- 7.3** Cupboards and counter tops and benches are to be supported on moulded plastic legs or non-corrosive solid or tubular steel legs or brackets securely fixed to the walls.
- 7.4** Timber framing is not permitted.
- 7.5** The underside of any cupboard or shelving is to be not less than 150 mm clear of the floor.
- 7.6** The flanges on all legs of fixed equipment are to be sealed on to the flooring material.
- 7.7** All cupboards and component shelving are to be lined internally with approved materials. (See Section 4.1).
- 7.8** Cupboards designed with cavity (false bottom) between the floor and the base are not permitted.

- 7.9** “Wells” formed in the base of cupboards are not permitted.
- 7.10** Sliding doors of cupboards are to have the bottom guides of runners designed to permit food refuse to fall through to the floor, or the bottom guides or runners may be terminated 25mm from each end of the door opening so as to permit easy cleaning.

### **Section 8 – Installation of Fittings**

- 8.1** Hot water heaters, pump motors, and refrigeration equipment are to be mounted on metal frames at least 150 mm high and shall not be located in storage cupboards.
- 8.2** All service pipes including gas lines, electrical conduit and water and drainage pipes are to be concealed into walls and floors. Alternatively, pipes may be kept at least 25 mm clear of walls to allow access for cleaning.
- 8.3** Light fittings shall be fitted flush with the ceiling and fitted with suitable diffuser covers and sealed to the ceiling or wall surface.
- 8.4** Cooking equipment shall not be placed beneath windows, wall cupboards, serving openings, shelving or roof vents.
- 8.5** Refrigerators, freezers and cooking equipment must be secured to prevent movement, and positioned so as to provide a space of at least 150 mm between the wall and the fitting (for easy cleaning).
- 8.6** All food displayed is to be protected from contamination by dust, insects, smoking, handling or droplet infection by customer’s breath etc.

### **Section 9 - Ventilation**

- 9.1** A mechanical ventilation exhaust system shall be required to be installed with hoods serving such heating or cooking appliances as may be specified by the Environmental Health Officer.
- 9.2** 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.
- 9.3** The exhaust vent of the mechanical ventilation system is to discharge vertically in an approved position where no nuisance will be created.
- 9.4** Any mechanical supply ventilation system installed in the vehicle shall have all outside air filtered by approved means.
- 9.5** All intake and exhaust vents are to be fitted with a fly-proof screen when not in use.
- 9.6** A suitable fire extinguisher is to be provided adjacent to where cooking appliances are used.

## **Section 10 – *Washing Facilities***

- 10.1** A single bowl sink of sufficient size to hold equipment and utensils is to be provided with an adequate and instantaneous supply of hot and cold water. Hot water temperature shall not be less than 44 degrees Celsius.
- 10.2** Where eating and drinking utensils and vessels are re-used, a double bowl sink or an approved dish or glass washer shall be installed. Hot water at a temperature of 75 degrees Celsius is to be provided to one of the bowls.
- 10.3** A wash hand basin with hot and cold water provided through a common spout, together with a sufficient supply of liquid soap and paper towel shall be provided.
- 10.4** The vehicle shall be equipped with a wastewater tank external to the vehicle, of at least 50 litre capacity with an outlet of sufficient diameter to facilitate easy flushing and cleaning. The tank shall only be emptied at the premises at which the vehicle is housed or other disposal as approved by the Environmental Health Officer.
- 10.5** All sinks and wash basins shall be provided with sanitary traps.
- 10.6** All water used in the vehicle shall be potable water stored in approved containers and suitably protected against contamination. A minimum of 25 litres of water is to be maintained for cleaning purposes.
- 10.7** All hot water for washing purposes shall be supplied from an approved hot water system and such hot water shall be piped so as to be able to be mixed in accordance with 10.3.

## **Section 11 – *Hot and Cold Food Storage***

- 11.1** All equipment used for either the display or storage of hot food is to be capable of maintaining such foods at a temperature not less than 60 degrees Celsius.
- 11.2** All refrigeration equipment is to be capable of maintaining those temperatures prescribed in the relevant legislation for specific foods. Refrigeration equipment used for the storage of cooked foods shall be capable of maintaining the food at a temperature not greater than 5 degrees Celsius.

## **Section 12 – *Lockers and Receptacles***

- 12.1** Separate garbage receptacles with close fitting lids are to be provided in the vehicle for:
  - a. Employees' personal belongings,
  - b. Cleaning utensils and equipment,
  - c. Soiled cloths, towels and clothes.

### **Section 13 – Rubbish Disposal**

- 13.1** Suitable garbage receptacles with close fitting lids are to be provided in the vehicle.
- 13.2** When directed, a suitable receptacle shall be provided outside the vehicle for depositing of takeaway food containers and other litter.
- 13.3** Garbage shall be removed daily or more frequently when the need arises.

### **Section 14 – Use of Vehicle**

- 14.1** A food vending vehicle shall not be used for sleeping purposes.
  - 14.2** 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.
  - 14.3** Every person engaged in the preparation or delivery of food shall wear a clean apron or overall of a light colour.
  - 14.4** Every person engaged in the preparation or delivery of food shall, when so engaged, maintain their clothing and body clean.
  - 14.5** No person shall use any vehicle for the carriage, or containing any matter or thing, whereby the wholesomeness, cleanliness and freedom from contamination of any food for sale contained or usually carried in the vehicle might be endangered.
  - 14.6** The vehicle shall be used for the vending and delivery of food only and shall, at all times, be maintained in a satisfactory standard of cleanliness.
  - 14.7** The vehicles and equipment shall be thoroughly cleaned at the conclusion of the day's operations or before use each day.
  - 14.8** Food is to be stored and prepared so as to avoid cross contamination of the cooked product by the raw product (this also includes implements and preparation benches).
  - 14.9** The food handler shall operate from within the food vending vehicle unless specific approval has been given by the Council's Environmental Health Officer.
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