



Hawkesbury City Council

Code for Construction of Food Vending Vehicles



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Section 1 - Application and Administration of Standards

1.1 Definitions -

Food Vending Vehicle:

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

Handling:

includes the making, manufacturing, producing, collecting, extracting, processing, storing, transporting, delivering, preparing, treating, preserving, packing, cooking, thawing, serving or displaying of food.

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- i. This standard shall apply to food vending vehicles and all areas associated with those vehicles within the Hawkesbury Council area and should be read in conjunction with the relevant Local or State legislation regarding hygiene, safety and land use requirements.
- ii. Council's Environmental Health Officer is 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 - 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 for approval to operate a food vending vehicle within the Hawkesbury Council area is to be made on the form "Registration of temporary food premises and food vending vehicles". A separate application form is to be lodged for each vehicle.
- 3.2 All food vending vehicles operating in the Council's area shall be presented for inspection at a place and time 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 or not in accordance with the provisions of this standard or any licence or direction of the Council is prohibited. Such breaches may result in the revoking or suspension of any approval issued.
- 3.4 Where any premises are used for the storage or preparation of food in conjunction with a food vending vehicle, approval is to be obtained from the relevant Council for the proposed purpose.

- 3.5 The use of liquid petroleum gas must comply with requirements of the Australian Liquefied Petroleum Gas Association.
- 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 of 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 being capable of withstanding heavy duty operation.
- 5.2 The intersections of walls with floors are to be covered (rounded) to radius of at least 25 millimetres. Where vinyl sheeting is turned up to form the required 25mm cove, a fillet or backing piece is to be fitted to provide support.
- 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 specifications
- 5.4 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 flyscreens, air curtain.
- 6.3 Roof vents are to be proofed 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.

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 manufacturer's specifications.
- 7.2 The cupboard surfaces and counter tops are to be finished with a smooth impervious material (see Section 4.1).
- 7.3 Cupboards, 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 150mm 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 material (see Section 4.1).
- 7.8 Cupboards designed with cavity (false bottom) between the floor and the base are not permitted. "Wells" formed in the bases of cupboards are also not permitted.
- 7.9 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 25 millimetres 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 150mm high and shall not be located in a storage cupboard.
- 8.2 All service pipes including gas lines, electrical conduit and water and drainage pipes are to be concealed into walls and floors.
- 8.3 Light fittings shall be 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 millimetres 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 customers' 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. The design and installation of any mechanical ventilation system shall comply with Australian Standard 1668 Parts 1 & 2.
- 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 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. The hot water temperature shall not be less than 44⁰C or at temperatures required by the relevant State legislation.
- 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. Where a dishwasher is not provided a chemical sanitiser is to be provided for use with the double bowl sink.
- 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 clean towels, shall be provided.
- 10.4 The vehicle shall be equipped with a waste water tank external to the vehicle, of at least 50 litre capacity with an outlet of sufficient diameter to facilitate easy flushing and cleaning. This tank shall only be emptied into the sewer system at the premises at which the vehicle is housed or other disposal as approved by the Environmental Health Officer.
- 10.5 A separate sink or tub may be required for the thawing of foodstuffs.
- 10.6 All sinks and wash hand basins shall be provided with sanitary traps.

- 10.7 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.
- 10.8 All hot water for washing purposes shall be supplied from an approved hot water system.

Section 11 - Hot and Cold Food Storage and Display Units

- 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^oC or above.
- 11.2 All equipment used for either the display or storage of cold food is to be capable of maintaining such foods at a temperature not less than 5^oC or below.
- 11.3 A thermometer must be provided that is capable of accurately measuring the temperature of food to +/- 1^oC. The thermometer is to be readily accessible at all times and be supplied with an appropriate sanitiser such as single use alcohol swabs.
- 11.4 All foods shall be stored in accordance with the manufacturer's instructions.

Section 12 - Lockers and Receptacles

- 12.1 Separate lockers and receptacles shall be provided 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 take away food containers and other litter.
- 13.3 Garbage shall be removed daily or more frequently when the need arises.

Section 14 - Use of Vehicles

- 14.1 A food vending vehicle shall not be used for sleeping purposes.
- 14.2 Every person engaged in the preparation and 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 Food handlers shall operate from within the food vending vehicle unless specific approval has been given by the Council's Environmental Health Officer.

Food Vending Vehicle Requirements - Checklist

For use by Operators and Environmental Health Officers to ensure compliance with the Code.

Food vending vehicle requirements checklist

For use by Operators and Environmental Health Officers to ensure compliance with the code.

Applicant:

Type of Food Sold:

Vehicle Make: **Vehicle Reg No.:**

Floors	Solid base	<input type="checkbox"/>
	Impervious material	<input type="checkbox"/>
	Covered at all intersections	<input type="checkbox"/>
	Backing piece to cove	<input type="checkbox"/>
	Heavy duty vinyl	<input type="checkbox"/>
	Seamless joining	<input type="checkbox"/>
	Flush finish to door	<input type="checkbox"/>
	Floor plug removable	<input type="checkbox"/>
Walls & Ceiling, Door & Serving Openings	Internal surfaces	<input type="checkbox"/>
	Jointing cover strips	<input type="checkbox"/>
	Impervious internal finish	<input type="checkbox"/>
	Fly proofed	<input type="checkbox"/>
	No roof vent	<input type="checkbox"/>
	Separated driving compartment	<input type="checkbox"/>
	Close fitting door	<input type="checkbox"/>
	Vermin proof doors, shutters	<input type="checkbox"/>
	Sliding windows - mobile food vendors	<input type="checkbox"/>
Cupboards & Counters	Counter tops lined	<input type="checkbox"/>
	Cupboard surfaces lined	<input type="checkbox"/>
	Cupboards on legs	<input type="checkbox"/>
	150mm clearance - floor & fittings	<input type="checkbox"/>
	Leg flanges sealed	<input type="checkbox"/>
	Internal surfaces cupboards lined	<input type="checkbox"/>
	No false bottom/wells	<input type="checkbox"/>
	Sliding cupboard door design	<input type="checkbox"/>
Installation of Fittings	Clearance of equipment walls/floors	<input type="checkbox"/>
	Service pipes conduit - concealed	<input type="checkbox"/>
	Positioning of cooking equipment	<input type="checkbox"/>
	Fire extinguisher provided	<input type="checkbox"/>
	Equipment secured	<input type="checkbox"/>
	Food display protection	<input type="checkbox"/>



Address all correspondence to:

The General Manager
Hawkesbury City Council
PO Box 146
WINDSOR NSW 2756



Email: council@hawkesbury.nsw.gov.au

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