

# Tips for Informal Food Traders

1. Provide walls and a ceiling where they are required to protect food. These must be easy to clean and made from material that does not absorb water.
2. Keep high-risk foods at appropriate temperatures to prevent spoilage.
3. Protect food items that are displayed from touching and pests.
4. Flooring must be unlikely to pose any risk of food contamination.
5. Prevent food from being contaminated by humans, animals, pests, chemicals and foreign matter during food storage, preparation and when displayed.
6. Protect food preparation areas (e.g. walls, away from customers).
7. Ensure food handlers have the necessary skills and knowledge to handle food safely.
8. Provide hand washing and utensils and food washing facilities.
9. Waste storage must be able to be enclosed (lids), if necessary to keep pests and animals away.
10. Protect stored food (e.g. off the ground and well-covered).

