

Guidelines for Mobile Food Vans

This guidance applies to food vans such as burger vans, ice-cream vans and any other vehicle used to sell food. Any person wishing to sell food for profit from a mobile shop in the Tasman District will need to obtain a Food Stall Certificate under the Food Hygiene Regulations 1974 **and** in a Mobile Trading Licence under Council's Trading in Public Places Bylaw 2010. Application forms and a schedule of fees can be found on the Council website, or obtained from any Council office.

Food Stall Certificate

Construction Standards

The internal fit out of the vehicle is required to meet the following minimum construction standards:

- All interior surfaces of food vans (including floors, walls, ceilings, shelving and cupboards) are to be constructed so that they are smooth, durable, impervious and able to be easily cleaned.
- The floors are to be covered with a smooth-surfaced material. All angles between the floor and wall or permanent fittings shall be concavely rounded off to a height of not less than 75 millimetres from the floor.
- The food vehicle must have an adequate wash-hand basin (separate to any sink) that is to be used only for the washing of hands. The basin is to be provided with piped hot and cold water or mixed warm water at a minimum temperature of 38°C in the basin.
- An adequately sized sink must be provided for washing food and/or equipment (separate to any wash hand basin) and which has a dual piped supply of hot and cold water and which drains by a trapped waste pipe to a sealed waste water container.
- Sufficient water storage capacity is required to supply water for cleaning and hand washing. The water tanks should be filled at least once a day with drinking water and maintained in a clean and hygienic condition.
- All wastewater is to be piped to a sealed wastewater container for containment until it is disposed of into an approved foul water drainage system. The wastewater tank is to have a holding capacity greater than the total clean water storage capacity of the food vehicle. The wastewater container is to be emptied and cleaned at least once daily or more frequently as required.
- Soap and paper towels are required at the wash hand basin.
- Gloves can be used, but must be changed frequently, and hands must still be washed regularly.

- Alcohol hand sanitiser gel can be used in addition to handwashing. Alcohol sanitisers are designed to be used on washed and dried hands, to kill any remaining bacteria. It is not a substitute for washing hands after handling raw meat etc. Soap must still be provided in your food vehicle.
- All appliances used in a food vehicle are to be constructed and maintained so as to permit effective cleaning and inspection.
- Adequate artificial lighting must be provided to supply effective illumination for cleaning and inspection.
- Adequate ventilation must be provided as necessary. Mechanical extraction may be required, particularly if deep fat frying is undertaken.

Operating Standards

- Food must be prepared on the vehicle itself, or in a registered kitchen. It cannot be prepared in a domestic kitchen.
- Food handlers shall wear protective clothing to protect the food from contamination by their clothes and/or hair.
- People handling food shall regularly wash their hands, especially after visiting the toilet, handling raw meat, handling the rubbish, blowing their nose etc.
- Food shall be protected from contamination from dust, flies, birds, animals and humans during preparation and while on display.
- Clean washable food storage containers shall be provided. Used cardboard boxes are not permitted for storing unpackaged food. Foods must not be stored on the ground.
- Raw meats, utensils and surfaces used to prepare raw meats shall not come into contact with ready to eat foods.
- Readily perishable food shall be kept either hot (at or above 60°C) or cold (at or below 4°C). It is recommended you use a thermometer to ensure these temperatures are maintained throughout the day.
- All hot food shall be placed in a food warmer or Bain Marie after cooking, or served immediately.

- Ensure you have a refrigerator to keep readily perishable foods at or below 4°C. Chilly bins may only be effective at keeping food cold for a couple of hours-use your thermometer to monitor the temperature.
- Only single service containers are permitted for public use (disposable cups, plates, knives, forks etc). Alternatively customers can provide their own crockery and utensils.
- Food handlers who have had diarrhoea or vomiting in the last 48 hours must be excluded from the food vehicle.
- Smoking is not permitted at the food vehicle.
- The internal surfaces of the vehicle must be kept clean. Ensure you have a supply of cleaning materials with you at all times.
- You must know all the ingredients in the foods that you sell, particularly any allergens such as nuts, milk, eggs.

Base facility

- You will need to have somewhere to store your food vehicle between trading days. This base facility should have space for the storage of any food, utensils or equipment that is not stored on the vehicle itself. These items must be protected from pests and contamination.
- Fridges or freezers used to store food for the business must be separate to your domestic fridges, and must keep food at 4°C or below.
- The base facility may be used for the cleaning of utensils and equipment and the vehicle itself.
- Food can be prepared on the vehicle whilst it is at your base facility. However food preparation is not permitted in a domestic kitchen.
- The base facility must also have a supply of drinking water, and a means of waste water disposal.

Mobile Trading Licence

All mobile food vehicles will also need a Mobile Trading Licence under the Trading in Public Places Bylaw 2010.

The following information is required to be provided as part of the application for a Mobile Trading Licence:

- Evidence of vehicle warrant of fitness and registration
- Road User Certificate (if applicable)
- Electrical Certificate
- LPG installation certificate – from a registered gasfitter

Where can I trade?

If you want to trade from Council owned land, such as a public square, you will need the permission of Council. Contact Property Services on 03 543 8400 for further information. Trading is not permitted in reserves-see conditions below.

If you wish to trade from the roadside on a State Highway, you will need the permission of New Zealand Transport Agency. Contact their consultants Opus on 03 548 1099. NZTA are unlikely to support trading on a state highway where the speed limit is greater than 50 km/hr due to the traffic safety risks of vehicles pulling over.

If you wish to trade from privately owned land you will need the written permission of the landowner.

General Licence Conditions

The following conditions will be applied to all mobile trading licences:

- The holder of a Mobile Trading Licence shall carry the licence at all times.
- The licence will apply only to the vehicle whose registration number is specified on the licence.
- Trading is prohibited in the following areas:
 - all Parks and Reserves (including car parks and roads in Reserves);
 - Restricted Areas – including the road and adjoining public areas between Martin Farm Road and the Breaker Bay hill; Kaiteriteri; the Rabbit Island reserve; the access road to the Waikoropupu Springs and car park and Totaranui Road;
 - within 200 metres of another premises selling similar products;
 - within 50 metres of any intersection or pedestrian crossing where people visiting the site may be placed in danger.
- No trading is allowed on State Highways, except with the specific consent of NZTA (C/O Opus Consultants, phone 03 548 1099).
- Unless the express permission of the landholder is obtained, the licensee or operator of any mobile shop shall not remain stationary on any one site for a period exceeding 1 hour.
- The operator of the Mobile Shop shall ensure that the area in which trading is carried out is cleaned up when trading is finished.

Feel free to contact us:



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 Email info@tasman.govt.nz
 Website www.tasman.govt.nz
 24 hour assistance

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 189 Queen Street
 Private Bag 4
 Richmond 7050
 New Zealand
 Phone 03 543 8400
 Fax 03 543 9524

Murchison
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 Murchison 7007
 New Zealand
 Phone 03 523 1013
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