

PURPOSE

To ensure safe food hygiene standards are met to prevent injury, fire, or foodborne illness.

APPLICATION

All faculties, service divisions, clubs, student related associations and contractors who at a University of Auckland campus, a University of Auckland controlled entity or whilst undertaking any University-sanctioned activity shall follow this guideline.

Related University of Auckland Policies

- Alcohol Approval Guidelines
- Fire Safety & Evacuation Policy
- Event Management Policy

GUIDELINES

1. Stall construction

- 1.1. Anyone operating a stall needs to ensure that it is constructed to help keep food safe.
- 1.2. Construction will need to take into account the type of food sold and what will protect it from contamination from:
 - 1.2.1. The elements
 - 1.2.2. People and other activities at the stall;
 - 1.2.3. People and activities at adjoining stalls; and
 - 1.2.4. Customers at the stall
- 1.3. Where food is prepared or is sold unwrapped the construction will need to provide a greater level of protection (eg cover, sides) than where pre-packaging or food should not contaminate it and be:
 - 1.3.1. In good condition;
 - 1.3.2. Free from potential wood/metal/rust splinters/things that could contaminate food; and
 - 1.3.3. Impervious (waterproof) and able to be cleaned (and sanitised if needed).