Handy hints for selling food at occasional events

Remember to:
- check that ingredients (including meat and seafood) have been sourced from a registered butcher, supermarket or abattoir (i.e. are not recreational catch or homekill)
- check with your local council before your event to find out about any requirements they might have
- organise to collect and prepare food as close to the event as possible
- arrange to transport food safely to the event site
- check helpers preparing and serving food are not ill
- appoint a cash handler who won’t touch the food
- ensure people handling food know how to do things safely

Have equipment available to:
- keep cold food cold
- keep hot food hot
- store food so it’s kept clean and protected from contamination
- allow for any utensils that could get dirty or soiled (e.g. dropped on the ground) during the event
- serve customers with single-serve serviettes or plates
- clean hands (and replace gloves if used) often during the event

For more information:
Contact your local council or check out www.foodsmart.govt.nz

DISCLAIMER
Every effort has been made to ensure the information in this guide is accurate. MPI does not accept any responsibility or liability whatsoever for any error of fact, omission, interpretation or opinion that may be present, however it may have occurred.
People who have cold or flu symptoms should not handle cooked or ready-to-eat foods.

Safe food starts with healthy and clean food. 

Here’s how it’s done

**Personal hygiene**

- **Before handling cooked food.**
  - Disposable gloves don’t stay clean so if available.
  - Wash hands if soap, water and towels are not available.
- **When handling raw foods or seafood in a chilly bin with ice packs.** When you get to your destination, keep food wrapped or in clean, sealed containers during transportation.
- **When transport cold foods containing meat, dairy products or seafood in a chilly bin with ice packs.**
- **Before preparing food and between handling raw foods and cooked or ready-to-eat foods.**
- **Wash hands thoroughly after touching raw meat or seafood.**
- **Use separate utensils (e.g. knives), when preparing raw and cooked foods.**
- **Keep food wrapped or in clean, sealed containers even if it’s not being prepared or cooked.**

**Sourcing food**

- **Make sure your meat and seafood are sourced from a registered butcher, supermarket or abattoir.**
- **It is illegal to sell:**
  - Home-killed meat or meat products containing homemade smoked or cured meat.
  - Recreationally caught meat or meat products (such as venison or boar taken from the wild).
  - Recreationally caught seafood.

**Preparing food**

- **Preparing food hygienically will help stop the growth and spread of harmful microbes.**
- **Buy fresh food and prepare it as close to the time of your event as possible.** It is illegal to sell food that has been caught for recreation or home-killed.
- **Wash hands thoroughly after touching raw meat or seafood.**
- **Thoroughly clean equipment and surfaces before preparing food and between activities.**
- **Use separate utensils (e.g. knives), when preparing raw and cooked foods.**
- **Keep food wrapped or in clean, sealed containers even if it’s not being prepared or cooked.**

**Transporting and storing food**

To prevent the spread and growth of harmful microbes keep food covered and keep cold food cold and hot food hot (i.e. out of the temperature danger zone).

- **Keep raw and unpacked foods separate from cooked or ready-to-eat foods.**
- **Cover or wrap food and store it in a clean, closed containers during transportation.**
- **Transport cold foods containing meat, dairy products or seafood in a chilly bin with ice packs. When you get to your destination, store them at or below 5ºC in a fridge or a cold, chilled bin until use.**
- **Make sure that the part of the vehicle where the food is carried is clean and free from things such as chemicals or equipment that could contaminate the food.**

**Cook food thoroughly**

Proper cooking kills harmful microbes that can be present in foods containing poultry, meat, fish, shellfish and dairy products.

- **Cook foods so that the centre of the thickest part is “done” – processed meat such as mince patties and sausages should not be pink in the middle and any juices should run clear. Use a meat thermometer to ensure poultry meat is cooked to at least 75ºC.**

**Cooling and reheating food**

To prevent the growth of harmful microbes, cool hot foods quickly and thoroughly reheat foods all the way through.

- **Put cooling food into the fridge within two hours.**
- **Spread up cooling by dividing food into smaller portions.**
- **Reheat food until it’s steaming hot all the way through.**
- **Keep hot food hot (above 60ºC) until it is served.**

**Displaying food**

Keep hot food hot and cold food cold (i.e. out of the temperature danger zone). Cover food and use separate equipment for different food to prevent the growth and spread of harmful microbes.

- **Cover displayed and stored food and keep it off the ground and away from animals, flies and insects.**
- **Serve customers using clean tongs or equipment, rather than letting them handle your food.**
- **Use different utensils (e.g. tongs) when handling raw foods and cooked or ready-to-eat foods.**
- **Thoroughly clean dishes before refilling them with food for display.**
- **Make sure the person handling the money doesn’t touch any food.**
- **At the end of the day throw away any food on display that hasn’t been sold.**

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**Before preparing food and between handling raw foods and cooked or ready-to-eat foods.**

Customers who have a food allergy need to know whether a particular ingredient is in your food.

- **When you’re selling food at a fundraising event, you need to be able to tell a customer, if asked, what ingredients are in the food you’re selling. You can find this out from packaging labels or from the person who supplied the food.**
- **If the food you’re selling isn’t for fundraising purposes and is packaged, you need to label it with appropriate information about the contents. If it is not packaged you need to be able to tell a customer, if asked, what ingredients are in the food you are selling, or you can display the information near the food.**
- **Whenever you sell food you also need to inform customers if the food needs to be stored or used in a particular way to keep it safe to eat.**

There is a guide to labelling food at www.foodsafety.govt.nz.

**Your local council**

An Environmental Health Officer at your local council will be able to provide advice on any food safety laws that might apply to you when you’re selling food, along with any other conditions for holding the event.

**Here’s how it’s done**

**How to handle food hygienically**

**Goal**

To safely prepare, transport, display and sell food at occasional events (such as school galas, food fairs, festivals etc.).

- Store foods, especially those that contain poultry, meat, fish, seafood and dairy products can contain harmful microbes and if they’re not cooked thoroughly, can make people ill.
- Unpackaged foods or seafood in a chilly bin with ice packs. When you get to your destination, keep food wrapped or in clean, sealed containers during transportation.
- Transport cold foods containing meat, dairy products or seafood in a chilly bin with ice packs. When you get to your destination, store them at or below 5ºC in a fridge or a cold, chilled bin until use.
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**How to store food hygienically**

- Pack foods so that the centre of the thickest part is “done” – processed meat such as mince patties and sausages should not be pink in the middle and any juices should run clear. Use a meat thermometer to ensure poultry meat is cooked to at least 75ºC.
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**Know your ingredients and labels**

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