



## CLASSIFICATION AND NOTIFICATION

### TEMPORARY or MOBILE FOOD BUSINESSES AT MARKETS AND EVENTS

If a Market or Event has an “Event Permit” and a “Blanket Stallholder Permit” then a Food Stall, although required by the *Food Act 2008* to provide “Notification” will not be charged a fee for that notification.

#### FOOD BUSINESS TYPES

All food businesses are either classed as:-

Classification	Food Types	Registration Required	Notification Required	Insurance Required	Fees 2016
<b>Exempt Charitable</b>	Pre-packaged NPHF* + low risk food NPHF* + whole fruit & vegies + PHF** with minimal preparation that is eaten immediately after cooking such as a Sausage Sizzle (ie: the food is not kept warm after cooking)	No	Yes	Yes	No
<b>Exempt</b>	Pre-packaged NPHF* + whole fruit & vegies	No	Yes	Yes	No
<b>Low Risk</b>	Examples below under low risk	Yes	Yes	Yes	No
<b>Medium Risk</b>	Examples below under medium risk	Yes	Yes	Yes	No
<b>High Risk</b>	Examples below under high risk	Yes	Yes	Yes	No

\*NPHF = Not Potentially Hazardous Food (examples below under low risk)

\*\*PHF = Potentially Hazardous Food (examples below under medium & high risk)

#### EXAMPLES OF CLASSIFICATION TYPES

Exempt	Low Risk (NPHF)*	Medium Risk (PHF)**	High Risk (PHF)**
whole fruit & vegetables	jams and marmalades	coffee & tea	dairy products, such as milk, cheese, yoghurt, ice cream, custard, shakes
pre-packaged NPHF* listed in the low risk column	flour-based products such as biscuits, shortbread, scones, buns, muffins and cakes which do not contain potentially hazardous foods such as cream	eggs	protein-based food including fish, meat, chicken and seafood
charitable organisations cooking PHF** with minimal preparation and the food is consumed immediately after eating (ie: the food is not kept warm after cooking) such as a sausage sizzle, tea & coffee, hamburgers	nougats, fudges, meringues	cut, processed or juiced fruit & vegetables	food that requires temperature control including sorbet, sushi, cooked rice, pastries, sandwiches, mustard, pesto, soups, savoury meals and desserts and cakes with high moisture content or with cheese icing
(pre-packaged means food that cannot be handled in the course of conducting the food business because the food is contained in an enclosed package)	spices and spice mixes including dry curry powders if ingredients are purchased from an approved food business	home-made chocolates	food products where ingredients are not heat treated or where the product pH is greater than 4.6 which would require refrigeration once they are opened (cakes with some sauces, marinades, syrups, and salad dressings)
	pickled onions	dehydrated chillies	
	herb vinegars with a pH of less than 4.5	fruit leather, dry fruit slices	
	chutneys, relishes and sauces that are heat treated by boiling or cooking	cooking oils, including olive oil	
	food activities such as cake decorating, repacking of bulk packaged low risk confectionery products.	infused oils where fresh herbs, spices or vegetables are used as part of the finish product	

			food recipes that require the use of food additives.
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(Table from Department of Health WA, *Food Act 2008*, Fact Sheet 12)

Please Note:

Medium & High risk classification food businesses are to operate from a purpose built approved mobile vehicle or trailer (except food eaten immediately after cooking, such as waffles & sausage sizzle);

- Exempt & low risk classification food businesses may operate from an approved marquee.

### **LABELLING**

For detailed information about which labelling requirements apply to foods sold at fundraising events, refer to Standard 1.2.1 – Application of Labelling and Other Information Requirements of the [Australia New Zealand Food Standards Code](#).

### **CONTACTS**

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