

Food Premises - Vehicles



Under recent changes to the Victorian Food Act 1984, food vehicles are now defined as Food Premises.

Food vehicles are often smaller scale than traditional food premises, However, they need to meet the same construction and registration requirements as Food Premises.

Registration Requirements

Under the Food Act 1984, all food premises, which include food vehicles, must be registered with the Council in which they are operating.

This varies from previous arrangement where registration of a food vehicle was limited to the Council in which they were normally garaged.

For assistance and the initial registration of your vehicle, you must speak with your Local Council, especially if you intend to operate within that area. A Food Act registration form is to be completed.

Operating Sites/Locations

It is advisable to speak with approval authorities such as VicRoads, Council (Town Planning & Local Laws) and the relevant Foreshore Committees prior to establishing your vehicle, especially if you intend to operate on public property or a roadside. All approvals should be obtained in writing.

Approval Process

When considering the fit out of a Food Vehicle, the following information should assist:

Approval of Plans

A copy of your plans must be submitted to us prior to commencing fit out of vehicle. An Environmental Health Officer will either approve your plans or contact you regarding amendments within 5-7 working days.

Design and Construction of Food Premises

You should refer to *Information Sheet Number 2 – New Food Premises* for Information on the construction requirements of a food premises as these apply to a Food Vehicle. You should also refer to the FSANZ Food Safety Standards.

The following specific advice is provided for a Food Vehicle:

- The driving section of the vehicle should be separated from the section where the food is sold and stored.
- Service hatches should be of minimal size to reduce the risk of contamination from flies and dust.
- Provision must be made for the safe storage of all high-risk foods. This includes adequate refrigeration at or below 5°C for cold foods, at or above 60°C for hot foods and frozen foods at or below minus 15°C.
- An approved mechanical exhaust system is required over cooking equipment.
- The vehicle must be fitted with a double bowl sink and a separate hand basin with an adequate supply of cold water and hot water, supplied by means of a hot water service. Disposable towels and soap must be provided.
- The vehicle should be fitted with a wastewater holding tank.
- All fitting and appliances should be positioned in such a manner as to enable easy access for cleaning purposes. Clearances of a minimum 250mm are recommended. Ideally all cupboards should extend to the floor and include coving to eliminate corners and assist in cleaning.