Running a food stall at events

Having a food stall at a community event or market is a great way to make money for yourself or your community group. It is also a way to share your culture with the community.

There are many opportunities to set up a food stall at events in the Mildura region throughout the year.

This guide is to help you to be successful in setting up a food stall.

Where can I have my food stall?

- Community Markets
- Multicultural Festivals
- Community Events
- School Fetes
- Music Events
- Sports Events
- The Mildura Show/ Wentworth Show (by tender)

For more information about

- Registering your stall on Streatrader
- Paying registration fees

Please contact Mildura Rural City Council Environmental Health Team on (03) 5018 8100 or visit in person at 108 Madden Avenue, Mildura.

If you need an interpreter we can help. To access an interpreter, call TIS National on 131 450 and ask them to call Mildura Rural City Council on (03) 5018 8100.

You can also ask for an interpreter when you visit our Service Centres in person.

The Environmental Health Team will tell you if your stall requires someone to have a Food Safety Supervisor Certificate.

Do you have a certificate?

SuniTAFE and MADEC are local providers of the Food Safety Supervisor course.

You can contact them directly or you can find a course online.

Check out our calendar of events

To see upcoming events and food stall opportunities visit the Council’s website events page or contact the event organiser directly.


(03) 5018 8100
www.mildura.vic.gov.au

Mildura Rural City Council
Important things to consider

- What food will you sell?
- How much will it cost to have a food stall? (buy food, hire/buy equipment, fees)
- How much will you charge for food?
- Do you have your own Public Liability Insurance? If not, you should ask the event organiser if you can be covered by them (you may have to pay for this)
- Where will you prepare your food? To sell food to the public the food must be prepared in a Registered Kitchen.
- Have you got the correct equipment to cook and serve food at the stall?
- Are you planning to have a food stall as a community group or are you making money for yourself?
- Do you need a Food Safety Supervisor certificate?

Making sure your food stall is safe and compliant

Step 1. At least one month before your event, you should call Council’s Environmental Health Team on (03) 5018 8100 to talk about your food stall.


Step 3. Council’s Environmental Health Team will contact you to organise an inspection of your kitchen/temporary stall.

Step 4. Once the inspection is approved, Council’s Environmental Health Team will offer you a Food Stall registration. This includes an application and invoice.

Step 5. Pay the fee and return the signed form to Council before setting up your stall.

Setting up your stall

- Make sure you have enough time to set up and be ready to go before the event starts.
- Bring chairs and water for people working at the stall.
- Make sure your food stall is safe (see picture below).
- Decorate your stall using colour and signage telling people who you are and what you are selling.
- Make sure you have a large, clear menu board listing the food and prices.

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A Registered Kitchen is one that has been inspected by Council’s Environmental Health Team.

The kitchen must be easy to clean, in good condition, have a dishwasher and a double bowl sink.

Sometimes home kitchens are not practical to use to make food to sell at a food stall. You can use or hire a Registered Kitchen, at a community hall or local organisation.