

Handy hints for selling food at occasional events

Remember to:

- check that any meat, fish and/or eggs (including when these are used as ingredients) are sourced from a registered supplier (i.e. butcher, supermarket or abattoir), and 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
- where possible, appoint a cash handler who won't touch the food – if not possible, ensure there is appropriate personal hygiene between handling money and touching food
- ensure people preparing, handling and serving food know how to do this 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

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Te Kāwanatanga o Aotearoa
New Zealand Government

Food safety tips for selling food at occasional events



Your responsibilities

To safely prepare, transport, display and sell food at occasional events (e.g. school galas, food fairs, and festivals).

- Some foods (especially those that contain poultry, meat, fish, seafood and dairy products) can contain harmful germs and, if they're not cooked thoroughly, can make people ill.
- Food held in the 'temperature danger zone' (5°C to 60°C) for even a short time can encourage the growth of harmful germs.
- Dirty hands, the environment, other food, utensils and equipment can contaminate food.

Here's how it's done

Personal hygiene

Safe food starts with food handlers.

- People should not help with food for the event if they: have cold or flu symptoms; have had sickness or diarrhoea within 48 hours of the event; or have sores/lesions on their hands, neck or head.
- Always wash and dry your hands thoroughly before touching food, especially after going to the toilet, handling money or rubbish, and touching pets. Hand wipes are useful if soap, water and towels aren't available.
- Disposable gloves don't stay clean, so change them between activities, e.g. after handling raw food and before handling cooked food. And wash your hands between glove changes whenever possible.

Registration and exemption

Food activities that are low risk, either because they don't happen often or cater to only a small number of people, don't need to register as food business. This applies to some fundraising and community group food activities, and some businesses. However, even if you don't need a written plan or programme, you must make sure your food is safe and suitable to eat.

You don't need to register if you:

- Only sell food for personal profit once a year.
- Only sell fruit and vegetables, that you grow yourself, directly to consumers.
- Are fundraising and you sell food less than 20 times a year.

Find out if you need to register.

Visit foodsafety.govt.nz/myfoodrules and complete the online questionnaire.

Transporting and storing food

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

- Keep raw and uncooked foods separate from cooked or ready-to-eat foods.
- Cover or wrap food and store it in 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 5°C in a fridge or cold chilly bin until use.

Make sure that the part of the vehicle where the food is carried is clean and free from things (e.g. chemicals or equipment) that could contaminate the food.

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 homekill.
- Recreationally-caught meat or meat products (e.g. venison or boar taken from the wild).
- Recreationally-caught seafood.

Preparing food

Preparing food hygienically will help stop the growth and spread of harmful germs.

- Buy fresh food and prepare it as close to the time of your event as possible.
- Wash hands thoroughly after touching raw foods and before touching other food.
- 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 when it's not being prepared or cooked.

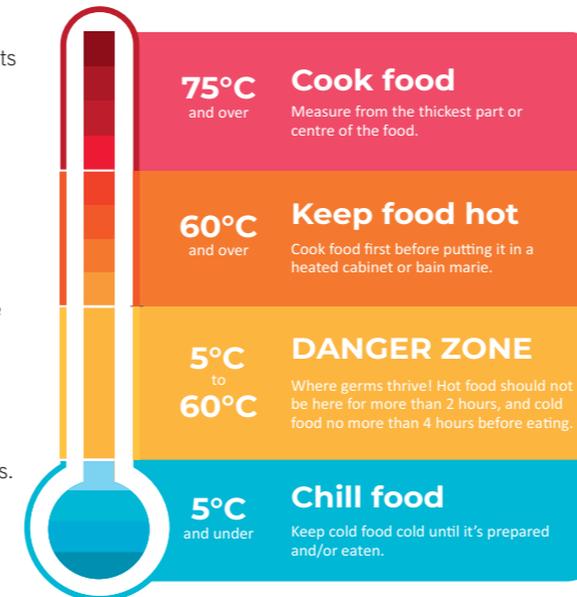
Cook food thoroughly

Proper cooking kills harmful germs 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 (e.g. 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 75°C.

Keep hot food hot and cold food cold

Keeping food at the right temperature stops germs growing, and it will stay safer longer.



Cooling and reheating food

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

- Put cooling food into the fridge within two hours.
- Speed up cooling by dividing food into smaller portions.
- Reheat food until it's piping hot (over 75°C) all the way through.
- Keep hot food hot (above 60°C) until it is served.

Displaying and serving 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 germs.

- 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/ready-to-eat foods.
- Thoroughly clean dishes before refilling them with food for display.
- Where possible, appoint a cash handler who won't touch the food. Where this isn't possible ensure there is appropriate personal hygiene between handling money and touching food.
- At the end of the day throw away any food on display that hasn't been sold.

Know your ingredients and labels

Customers who have a food allergy need to know whether a particular ingredient is in your food. There are requirements for providing information which will depend on whether food is being sold for fundraising or personal profit. Even if you don't have to register as a food business, you still have to meet labelling rules and know your ingredients.

- Know what is in your food, or what it may have come into contact with, especially the common allergens - peanuts, crustacea, molluscs, fish, milk, egg, gluten, wheat, soy, sesame, lupin, sulphites, almonds, Brazil nuts, cashews, hazelnuts, macadamias, pecans,

pine nuts, pistachios, walnuts. People can also have an intolerance to gluten, sulphites, and an allergy to bee products.

- Food products for sale that don't need labels include:
 - Unpackaged food.
 - Food made and packaged at the same place it is sold, or food packaged in front of the customer.
 - Food displayed in a cabinet that the seller uses to serve customers.
 - Whole or cut fresh fruit and vegetables (excluding sprouts) in a clear pack (e.g. a bag of apples).
 - Food sold at a fundraising event (e.g. school gala).
- If the food is not packaged, or does not require an attached label, 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. If you are still unsure, tell the customer that you don't know (never assume it will be ok).
- 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 are guides to labelling food at mpi.govt.nz/food-business/labelling-composition-food-drinks.

Your local council

An Environmental Health Officer at your local council can provide advice about local food safety laws and conditions that might apply to you when you're selling food at an event.