

Options	Benefits	Risks
<p>Option 1: Temporary Outdoor Cooking Stations - to be removed from the footpath at the close of business daily.</p> <p>Minimum Design Requirements:</p> <ul style="list-style-type: none"> • A structure or design which protects food from contamination, encloses all equipment and provides a designated space and boundary. The national food safety standards guide recommends a tent, marquee or similar with at least three walls and a roof. • Adequate handwashing facilities are provided with warm water, liquid soap, paper towels and a container for collecting wastewater. • All fixtures, fittings and equipment must comply with the requirements of the Food Act 1984 and the Food Standards Code. • Food handling benches are fit for purpose. ie. durable, stable and easy to clean. • Gas bottles connected and stored as required by Energy Safe Victoria. • Fire extinguishers. • All items to be removed from the footpath at the close of business each day. • Minimal food preparation to take place in the temporary outdoor cooking station with most food preparation occurring in the associated fixed premises kitchen. 	<ul style="list-style-type: none"> • Provides businesses the opportunity to enhance their presence. • Increases street activation and vibrancy. • Creates a unique dining experience. • Returns public space back to the community when the business is closed. • Least expensive option for traders to trial an outdoor cooking station. • Least challenging option for Council to resolve non-compliances and remove structures if necessary. 	<p>Public Safety</p> <ul style="list-style-type: none"> • Storage of Gas bottles after hours - under ESV (Energy Safe Victoria) gas bottles are not permitted to be stored within a premise – i.e. must be stored in open air courtyard etc. Business in locations such as Fitzroy Street, St Kilda are unlikely to have a suitable external area. • Increased risk to pedestrians after-hours if footpath are not cleaned correctly such as grease spills. • Temporary hand washing facilities in the form of water drums and buckets, while suitable for short term, temporary operations create potential risk if used over a longer period of time. • Temporary measures for refrigerated food storage in the form of eskys and ice, while suitable for short term, temporary operations create potential risk if used over a longer period of time. • Increased fire risks with the operation of gas bottles within the public realm on a regular basis, with no formal maintenance agreement. • Increased safety risks if electrical cords are run from the inside of the business to external area.

<ul style="list-style-type: none"> • Roof structure designed to drain rainwater to the kerb side. 		<ul style="list-style-type: none"> • Unsecured structures – during inclement weather risk of marquees lifting, becoming damaged. • With heightened terrorist and incidental accidents occurring recently with having vehicles mounting the footpaths having the operation of gas bottles and open flames such as barbeques etc. further puts the community at risks. <p>Economic</p> <ul style="list-style-type: none"> • Perceived inequitable economic benefit to traders selling within the public realm and in Fitzroy Street. <p>Environmental</p> <ul style="list-style-type: none"> • Potential increase in disposable containers and single use plastics. • Potential increased use of resources such as electricity/gas. <p>Other</p> <ul style="list-style-type: none"> • Resourcing Local Laws and Health Services to appropriately monitor and manage ongoing compliance.
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<p>Option 2: Semi-Permanent Outdoor Cooking Stations</p> <p>Minimum Design Requirements: A dismantable structure constructed with approved floor, wall and ceiling surfaces that remains on the footpath after-hours and secures the internal equipment.</p> <ul style="list-style-type: none"> • Permanent handwashing facilities supplied with hot and cold water and waste water plumbed to a grease trap with liquid soap, paper towels. (DHHS confirmed this is a mandatory requirement for permanent structures). • Utility services (e.g. electricity) connected. • Ventilation to effectively remove fumes, smoke steam and vapours. • All fixtures, fittings and equipment must comply with the requirements of the Food Act 1984 and the Food Standards Code. • Display and storage units, powered by electricity must be capable of maintaining the food at a temperature of: <ul style="list-style-type: none"> • 60°C or higher (bain marie); and • 5°C or lower (refrigerator) • Access and egress – equipment positioned so that staff can move in and out without obstruction. • Fire extinguishers. • Separate Health Permit required for structure. • No foods to be stored overnight. 	<ul style="list-style-type: none"> • Provides businesses the opportunity to enhance their presence. • Increases street activation and vibrancy. • Creates a unique ‘market’ experience. • Permanent handwashing facilities with hot and cold water and waste water plumbed to grease trap that reduces health risks to the community. • Refrigeration and bain maries powered by electricity significantly reduces potential food safety risks. • Less labour intensive to set-up on a daily basis. • Cleaning and sanitising equipment can remain permanently in the station. 	<p>Public Safety</p> <ul style="list-style-type: none"> • Increased risk for anti-social behaviour vandalising semi-permanent structures. • Possibility of vehicles mounting footpaths and conflict with use of gas bottles/open flames. <p>Economic</p> <ul style="list-style-type: none"> • Perceived inequitable economic benefit to traders selling within the public realm and in Fitzroy Street. • Significant cost to trader to outlay the structure including plumbing, electricity and grease trap, with no guarantees that costs would be recouped. <p>Environmental</p> <ul style="list-style-type: none"> • Potential increase in disposable containers and single use plastics. • Potential increased use of resources such as electricity/gas. <p>Other</p> <ul style="list-style-type: none"> • Ongoing visual bulk of structures in the public realm. • Privatisation of the public realm when the business is closed. • Resourcing Local Laws and Health Services to appropriately monitor and manage ongoing compliance. • If a business closes and structure remains, financial cost to Council to remove and reinstate footpath.

<ul style="list-style-type: none"> • Minimal preparation to take place in the temporary outdoor cooking station with most preparation occurring in the associated fixed premises kitchen. • Roof structure designed to drain rainwater to the kerb side. 		<ul style="list-style-type: none"> • Removal, and storage of impounding cooking stations if not removed where a permit has been cancelled. • Limited access to public realm for the on-going repair, maintenance and renewal of footpath areas. • Challenge of removing structures at completion of 'trial' if deemed unsuccessful. • Costs to Council if street cleaning equipment damages a cooking structure. • Graffiti removal – Potential costs to Council.
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