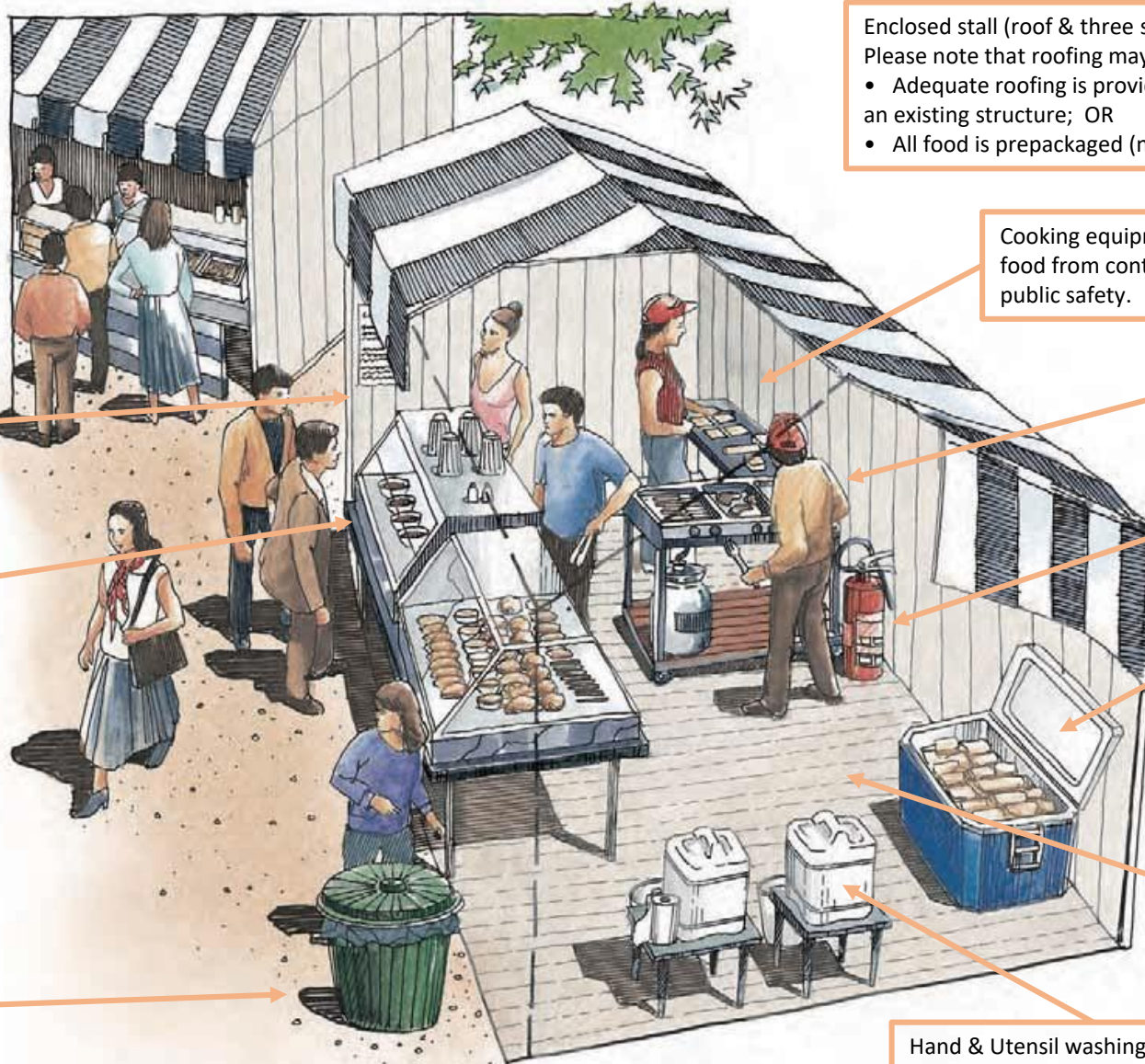


ARTISTS IMPRESSION – MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



Ensure a minimum distance of 10 metres separates food operations and any areas that are accessed by animals

Display of current Certificate of Food Licence for temporary Food Stall (if applicable)

Food display, Food protection, Taste Testing - see over

All food inside prepared inside the stall. No food stored directly on the ground. Overall clean condition.

Refuse Bin with lid and liner supplied

Enclosed stall (roof & three sides)
Please note that roofing may not be required where:

- Adequate roofing is provided when located within an existing structure; OR
- All food is prepackaged (no taste testing)

Cooking equipment located to protect food from contamination & ensure public safety.

Food Handler – see over.

Dry Chemical Fire Extinguisher.

Temperature Control for potentially hazardous and perishable foods.

Floor Covering easy to clean, impervious material. Must be provided if on unsealed ground.

Hand & Utensil washing Facilities (see over)

Minimum hand washing facilities

20 litre water container with tap labelled 'Hand Washing Only'

Liquid soap and paper towels supplied for staff use

Container to catch waste water labelled 'Waste Water Only'. Disposed to sewer

Minimum utensil washing facilities

20 litre water container with tap labelled 'Utensil Washing Only'

Hot water and/or sanitizer available for emergency cleaning

Container to catch waste water labelled 'Waste Water Only'. Disposed to sewer

Two containers of sufficient capacity are to also be provided for adequate cleaning of utensils

Food Handlers

Money and food handled separately

Utensils and gloves used to handle food

Clean person, attire and habits

Hands must be washed whenever hands are likely to contaminate food

No smoking within temporary food stall

No cuts, illness, sores on food handlers

Food display, food protection, taste testing

Provide appropriate sneeze barrier

Signage must be provided to all taste testing stating 'No double dipping, single serve only'

Sauces, condiments and single serve utensils

Single serve utensils protected from contamination. Stored handle up.

Sauces, condiments in squeeze type dispensers or sealed packs

For further information on this topic, please contact Council

Temperature control of potentially hazardous food

Cold Food – ensure 5°C or below

Hot Food – ensure 60°C or above

Thermometer in use

use immediately or refrigerate

use immediately do not refrigerate

throw away!