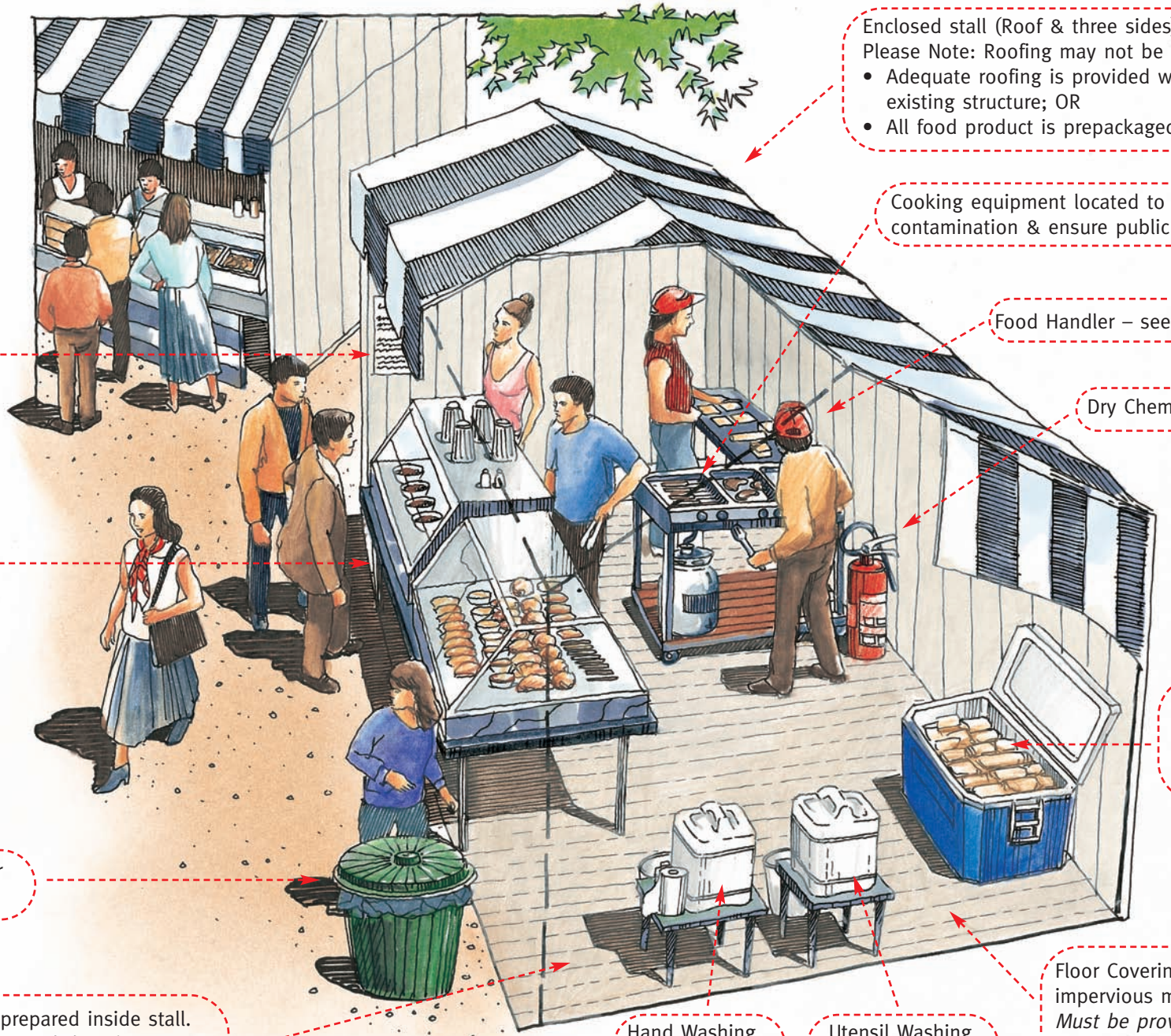
ARTISTS IMPRESSION – MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



Enclosed stall (Roof & three sides)
Please Note: Roofing may not be required where:
- Adequate roofing is provided when located within an existing structure; OR
- All food product is prepackaged (no taste testing)

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

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

Food Handler – see over

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

Dry Chemical Fire Extinguisher

Food display, Food protection, Taste Testing - *see over*

Temperature Control for potentially hazardous and perishable foods - *see over*

Refuse Bin with lid and liner supplied

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

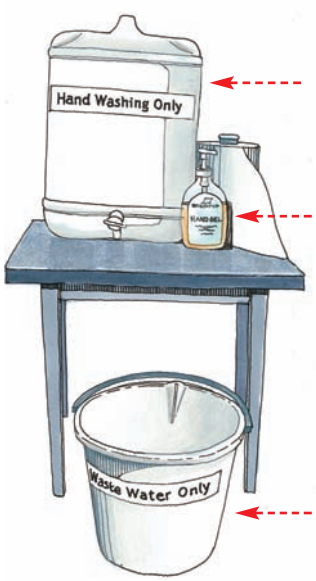
Hand Washing Facility - *see over*

Utensil Washing Facility - *see over*

Floor Covering – easy to clean, impervious material. ***Please Note:*** *Must be provided if located on unsealed ground.*

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Minimum hand washing facilities

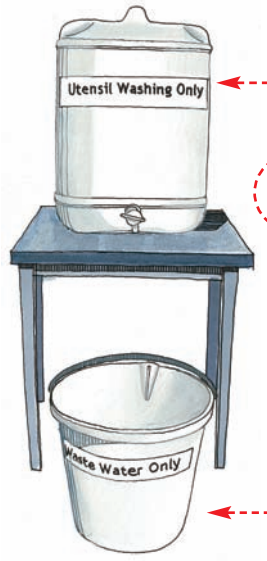


20 litre water container with tap labelled **'Hand Washing Only'**

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 sanitiser 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

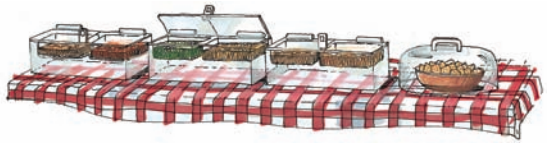


Provide appropriate sneeze barrier





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

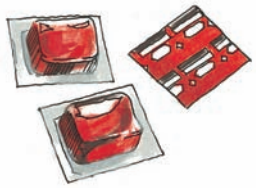


Sauces, condiments and single serve utensils



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

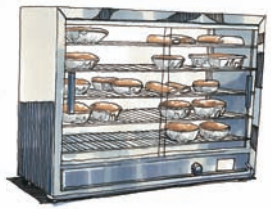
Cold Food – ensure 5°C or below







Hot Food – ensure 60°C or above



Thermometer in use



