

ARTIST'S 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 Hygiene Licence and Registration for temporary food stall

Food display, Food protection, Taste testing - see over

Refuse bin with lid and liner supplied

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

Enclosed stall (roof and three sides)
Please Note: Roofing may not be required where:
• adequate roofing is provided when located within an existing structure
• all food product is prepackaged (no taste testing).

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

Food handler – see over

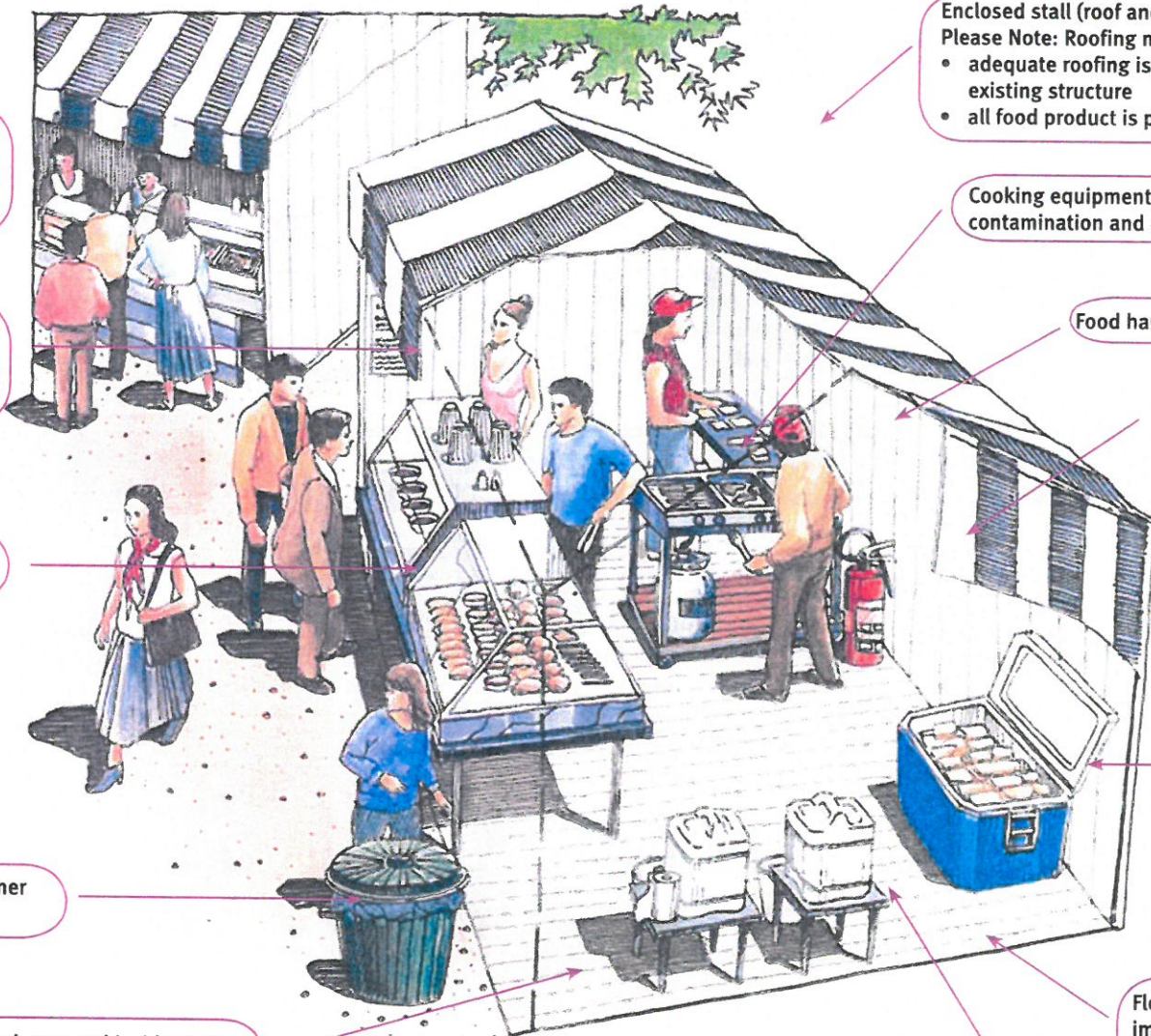
Dry Chemical Fire Extinguisher

Temperature control for potentially hazardous and perishable foods - see over

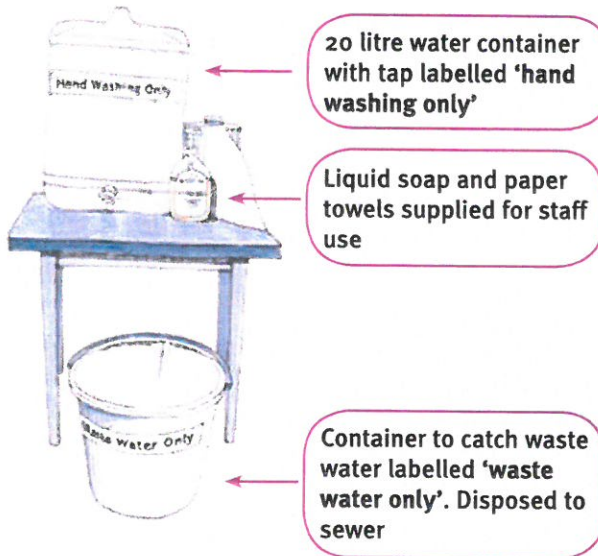
Hand washing facility - see over

Utensil washing facility - see over

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



Minimum hand washing facilities

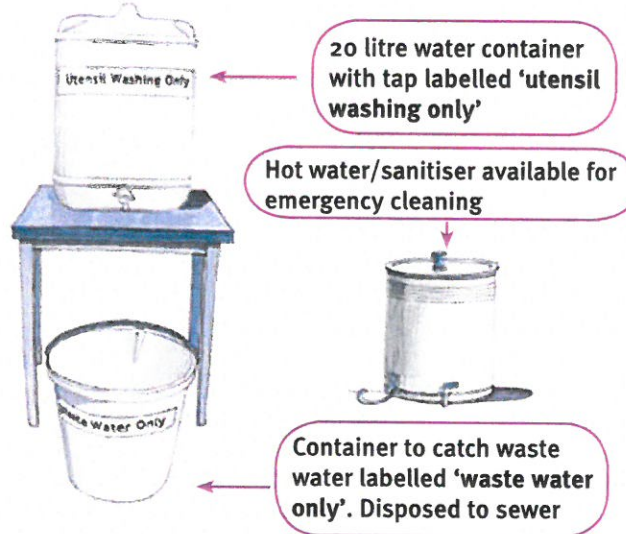


20 litre water container with tap labelled 'hand washing only'

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



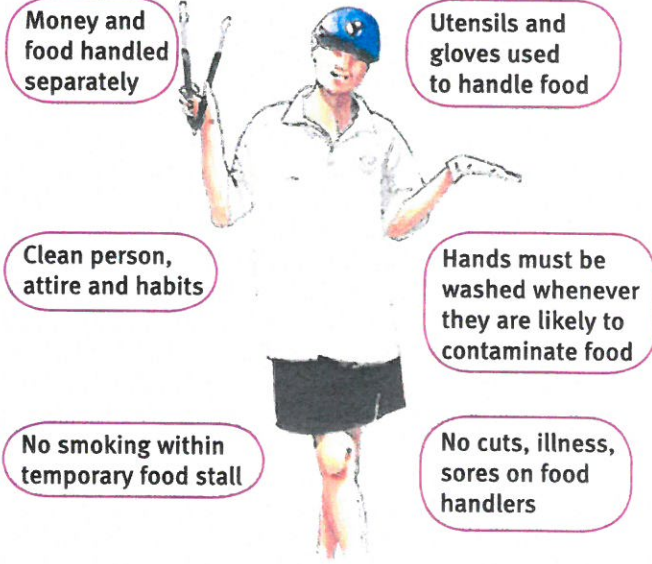
20 litre water container with tap labelled 'utensil washing only'

Hot water/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

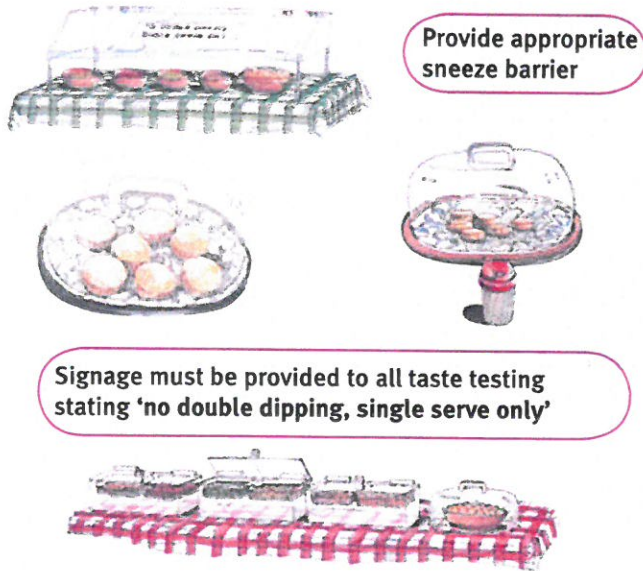
Clean person, attire and habits

Hands must be washed whenever they are likely to contaminate food

No smoking within temporary food stall

No cuts, illness, sores on food handlers

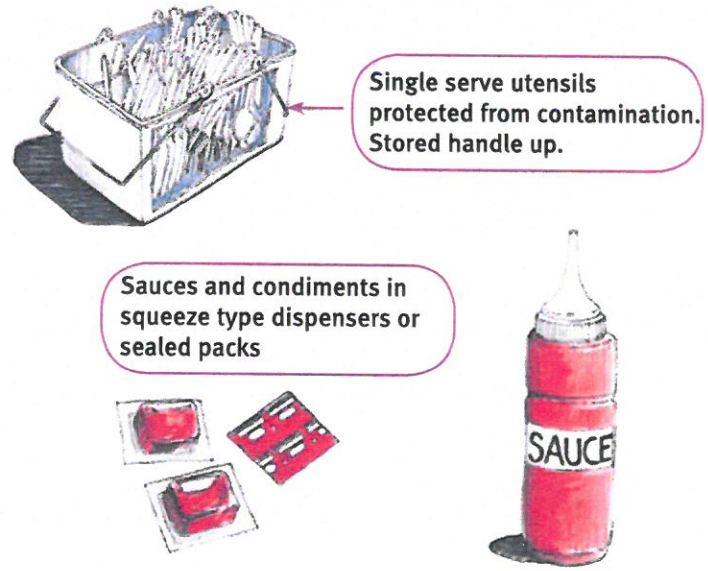
Food display, food protection, taste testing



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 and condiments in squeeze type dispensers or sealed packs

Temperature control of potentially hazardous food



Cold food - ensure 5°C or below

Hot food - ensure 60°C or above

Thermometer in use

Four Hour/Two Hour Guide
(potentially hazardous foods)

under 2 hours	use immediately or refrigerate
2-4 hours	use immediately - do not refrigerate
over 4 hours	throw away!