



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

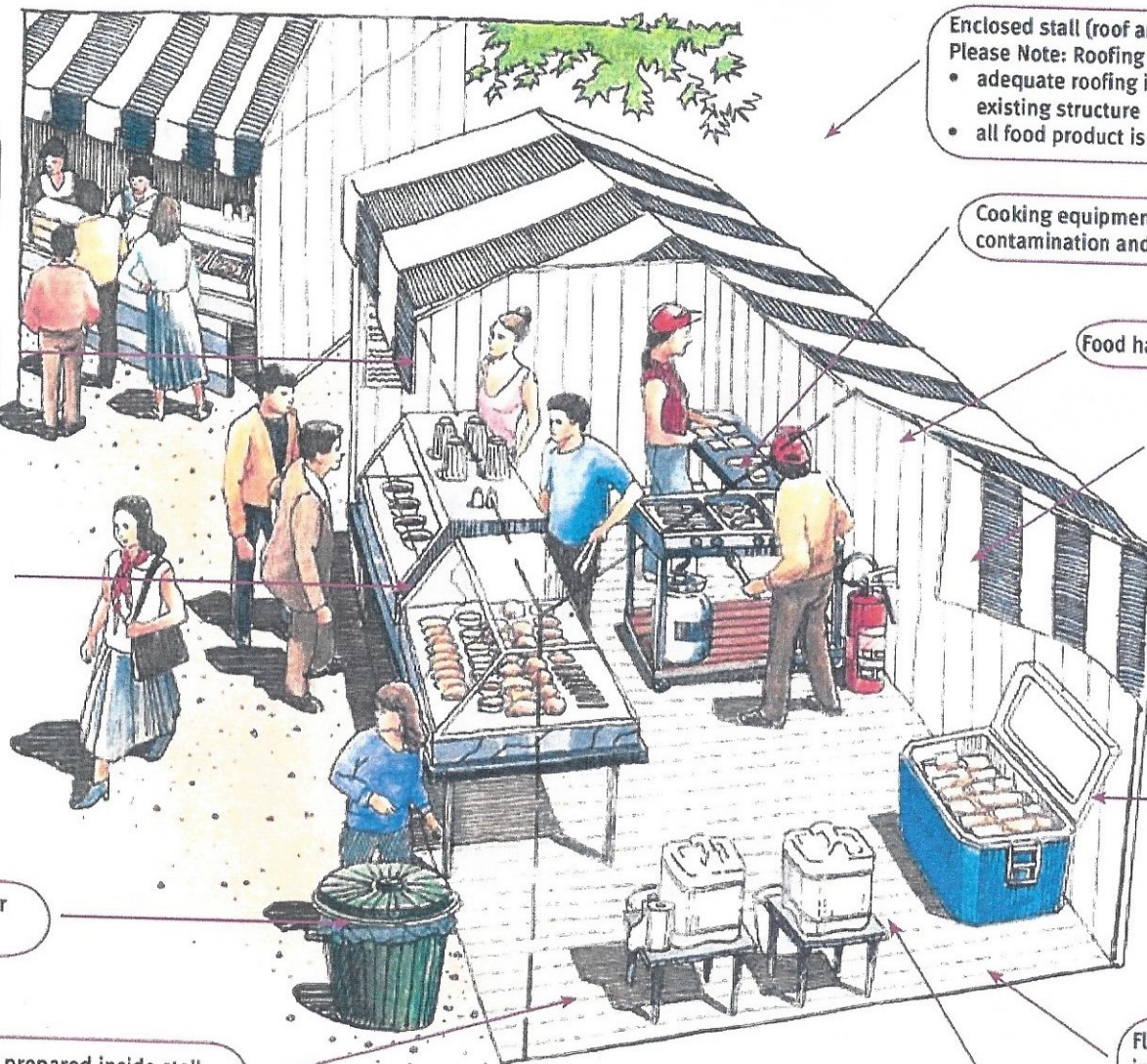
Dry Chemical Fire Extinguisher

Temperature control for potentially hazardous and perishable foods - see over

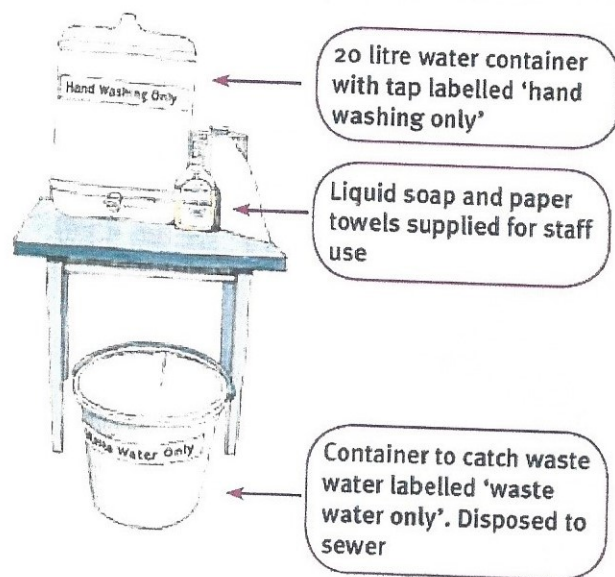
Hand washing facility - see over

Utensil washing facility - see over

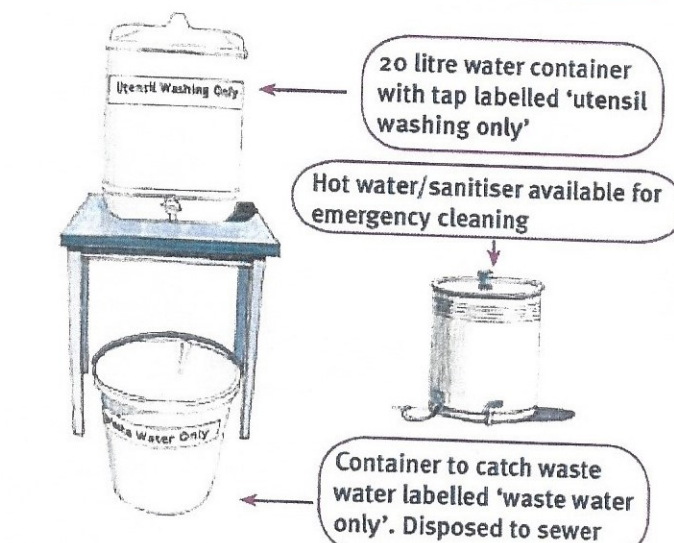
Floor covering - easy to clean, impervious material.
Note: Must be provided if located on unsealed ground.



Minimum hand washing facilities

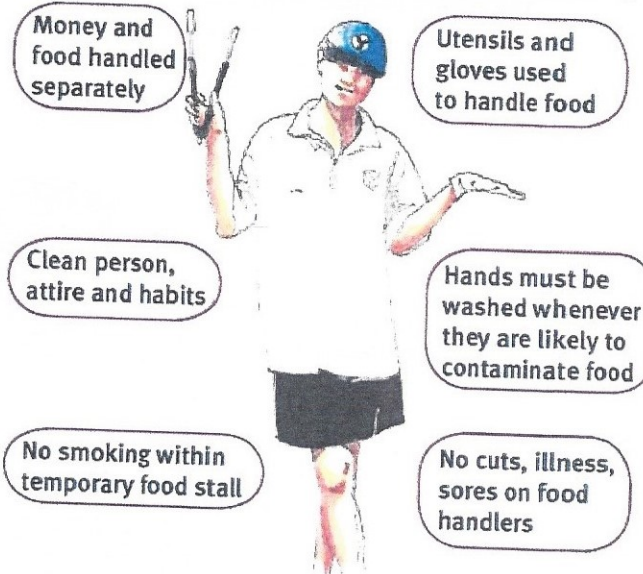


Minimum utensil washing facilities

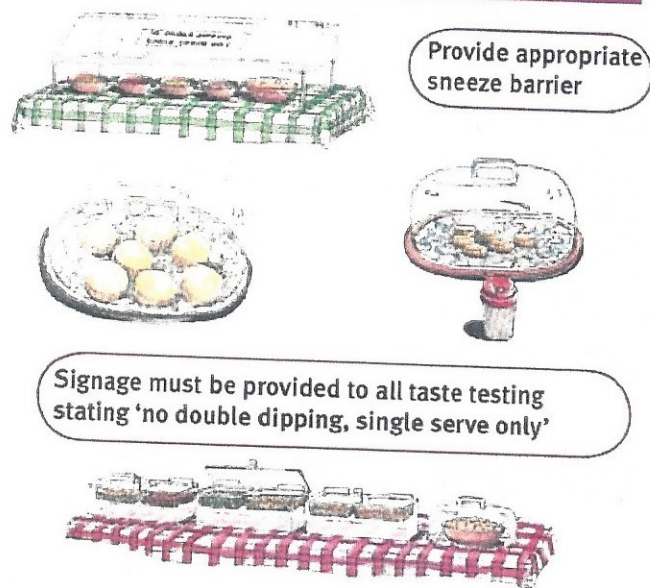


Two containers of sufficient capacity are to also be provided for adequate cleaning of utensils

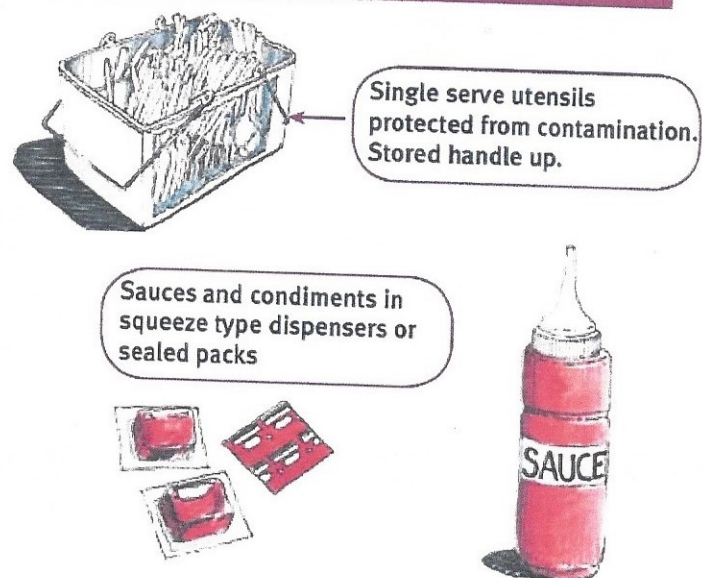
Food handlers



Food display, food protection, taste testing



Sauces, condiments and single serve utensils



Temperature control of potentially hazardous food

