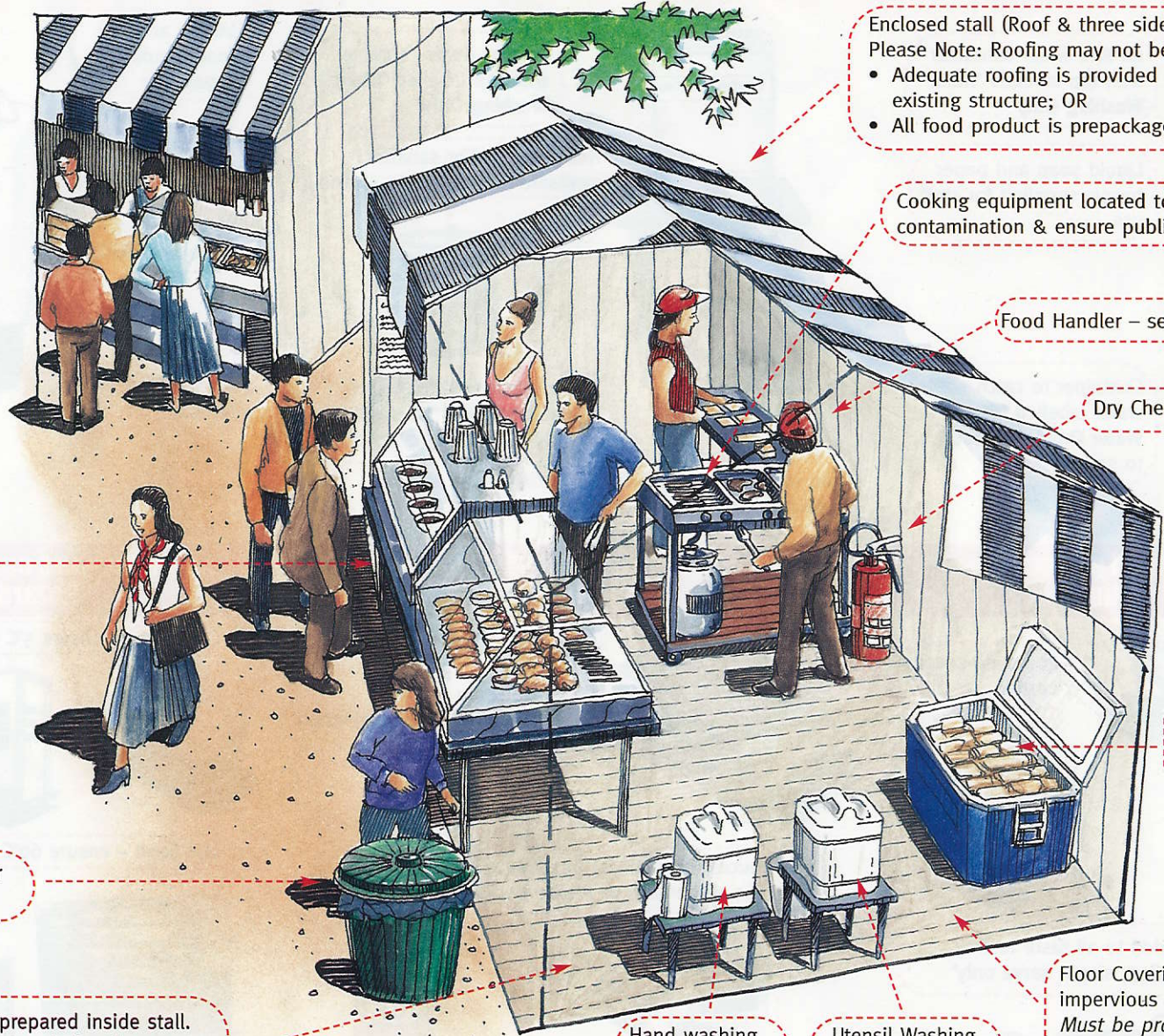


ARTISTS IMPRESSION – MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



Ensure a minimum distance of 10 metres separates food operations and any area that can be accessed by animals

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)

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

Food Handler – see over

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

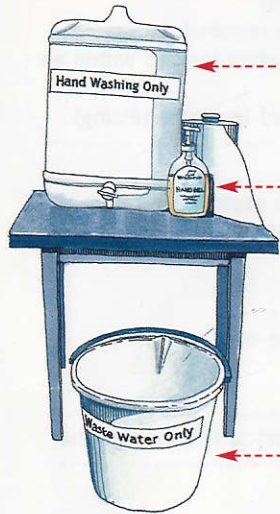
All food prepared inside stall. No food stored directly on ground. Overall clean condition.

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.

Minimum hand washing facilities

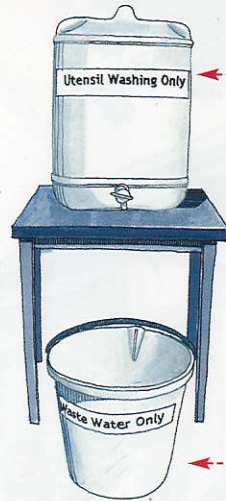


20 litre water container with tap labelled '**Hand Washing Only**'

Liquid soap and paper towels supplied for staff use

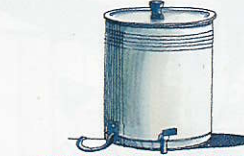
Container to catch waste water labelled '**Waste Water Only**'. Disposed to sewer

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

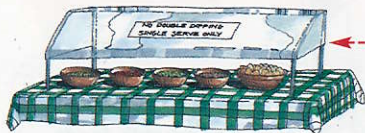
Hands must be washed whenever hands are likely to contaminate food

No smoking within structure

No cuts, illness, sores on food handlers



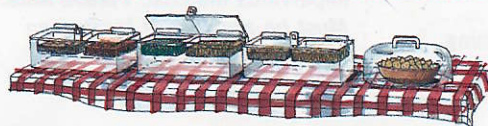
Food display, food protection, taste testing



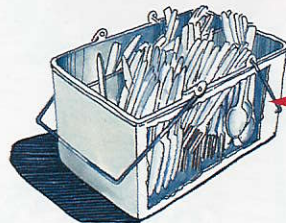
approved sneeze barrier



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

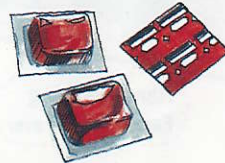


Sauces, condiments and single serve utensils



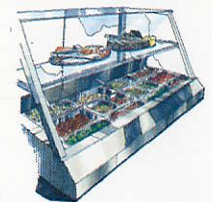
Single serve utensils protected from contamination. Stored handle up.

Sauces, condiments in squeeze type dispensers or sealed packs



Temperature control of potentially hazardous food

Cold Food – ensure 5°C or below



Hot Food – ensure 60°C or above



Thermometre in use

