

# ARTIST'S IMPRESSION - MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



An Australian Government Initiative

AusIndustry

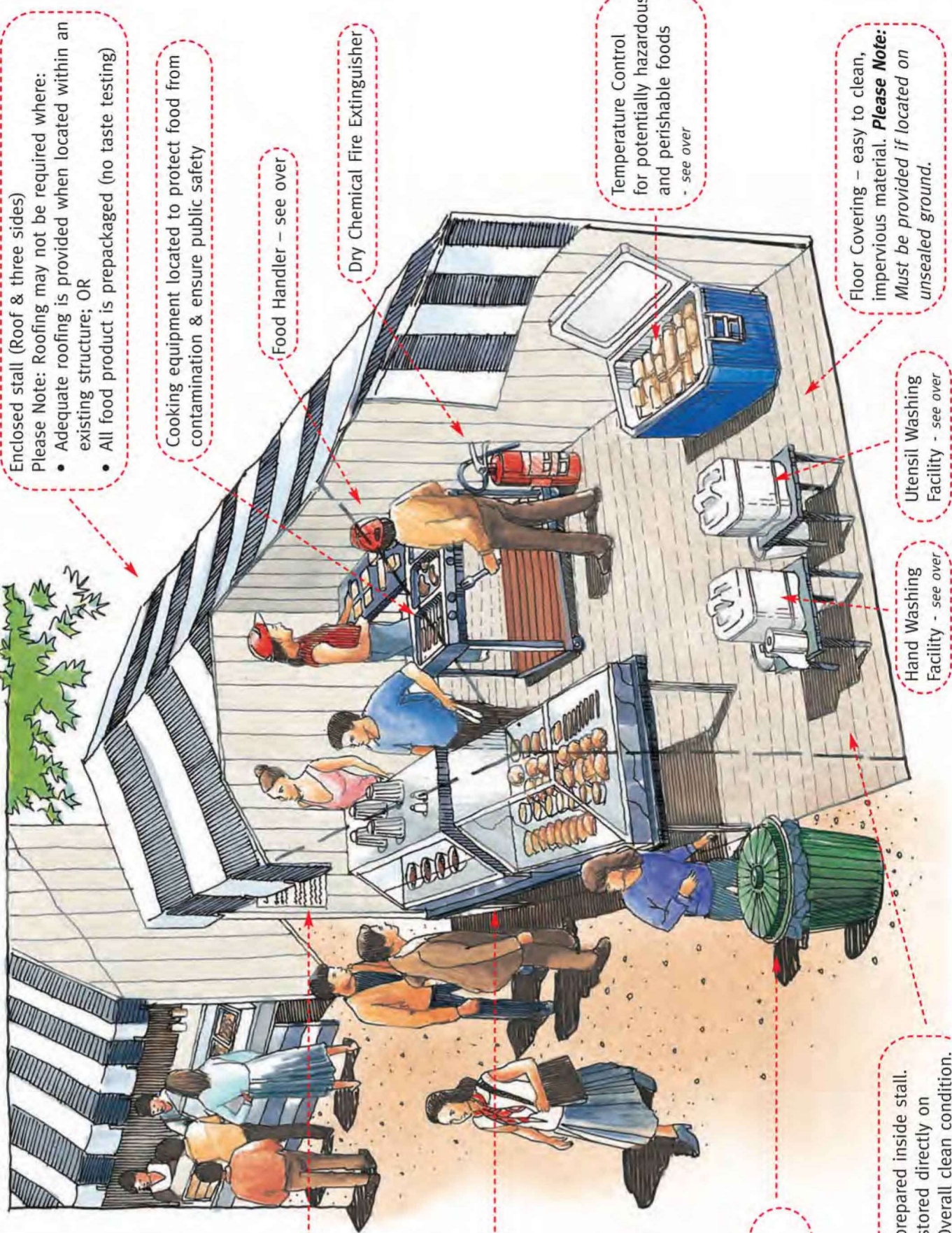
Ensure a minimum distance of 10 metres separates food operations and any areas that are accessed by animals

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

Food display, Food protection, Taste Testing - see over

Refuse Bin with lid and liner supplied

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



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

Temperature Control for potentially hazardous and perishable foods - see over

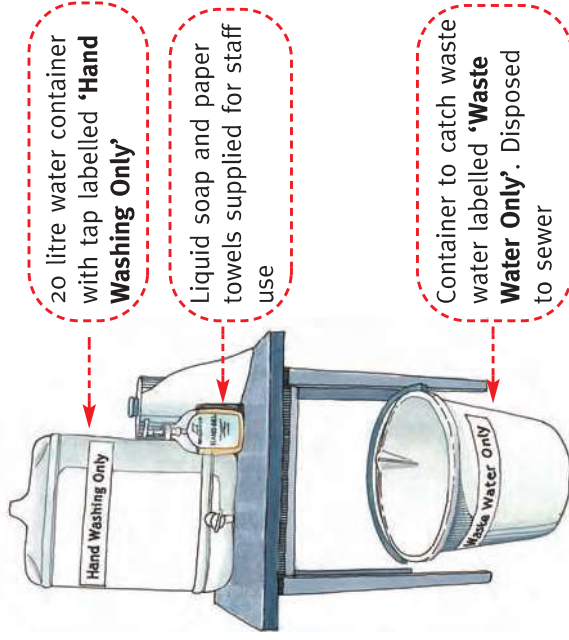
Floor Covering - easy to clean, impervious material. **Please Note:** Must be provided if located on unsealed ground.

Utensil Washing Facility - see over

Hand Washing Facility - see over



## Minimum hand washing facilities



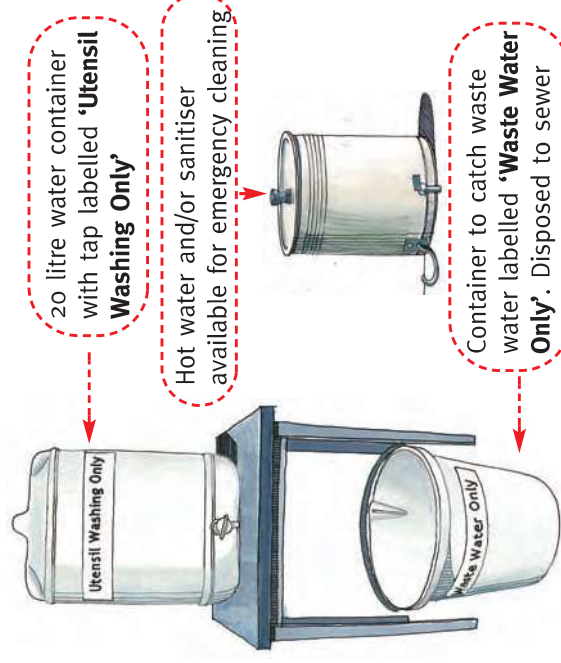
20 litre water container with tap labelled **'Hand Washing Only'**

Liquid soap and paper towels supplied for staff use

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

Sinks and basins draining directly to waste water containers may be required for regular market stalls

## Minimum utensil washing facilities



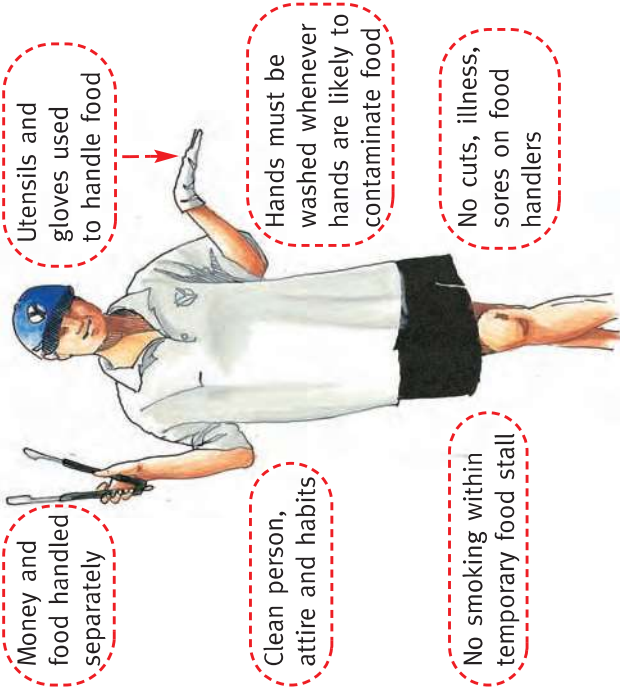
20 litre water container with tap labelled **'Utensil Washing Only'**

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

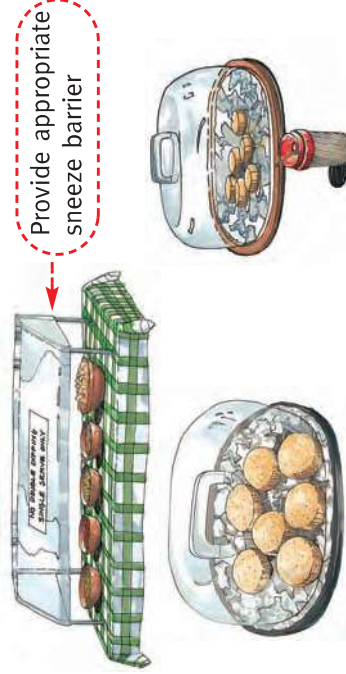
Clean person, attire and habits

Hands must be washed whenever hands are likely to contaminate food

No cuts, illness, sores on food handlers

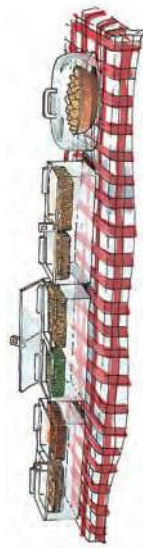
No smoking within temporary food stall

## Food display, food protection, taste testing

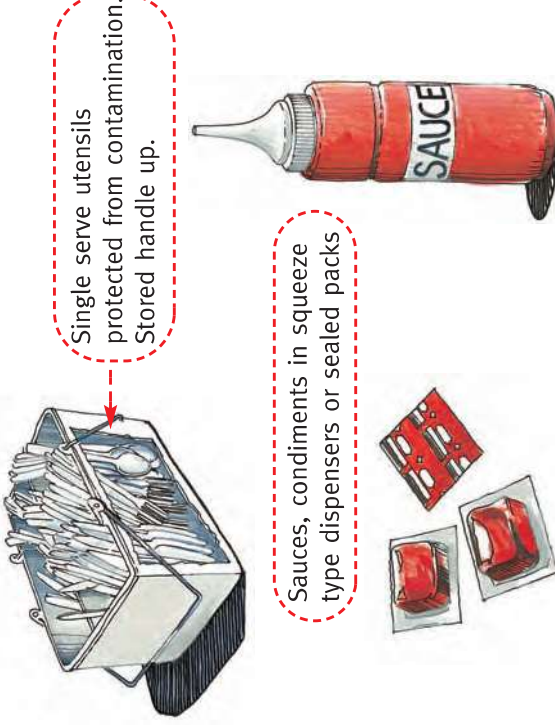


Provide appropriate sneeze barrier

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

## Temperature control of potentially hazardous food

Cold Food – ensure 5°C or below



Hot Food – ensure 60°C or above

Thermometer in use

