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

Temperature Control for potentially hazardous and perishable foods

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.

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



Food display, food protection, taste testing



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







Minimum utensil washing facilities



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

Sauces, condiments and single serve utensils



Single serve utensils protected from contamination. Stored handle up.

Sauces, condiments in squeeze type dispensers or sealed packs





Food Handlers



Temperature control of potentially hazardous food

Cold Food – ensure 5°C or below







Hot Food - ensure 60°C or above



Thermometre in use





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