

ARTISTS 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 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

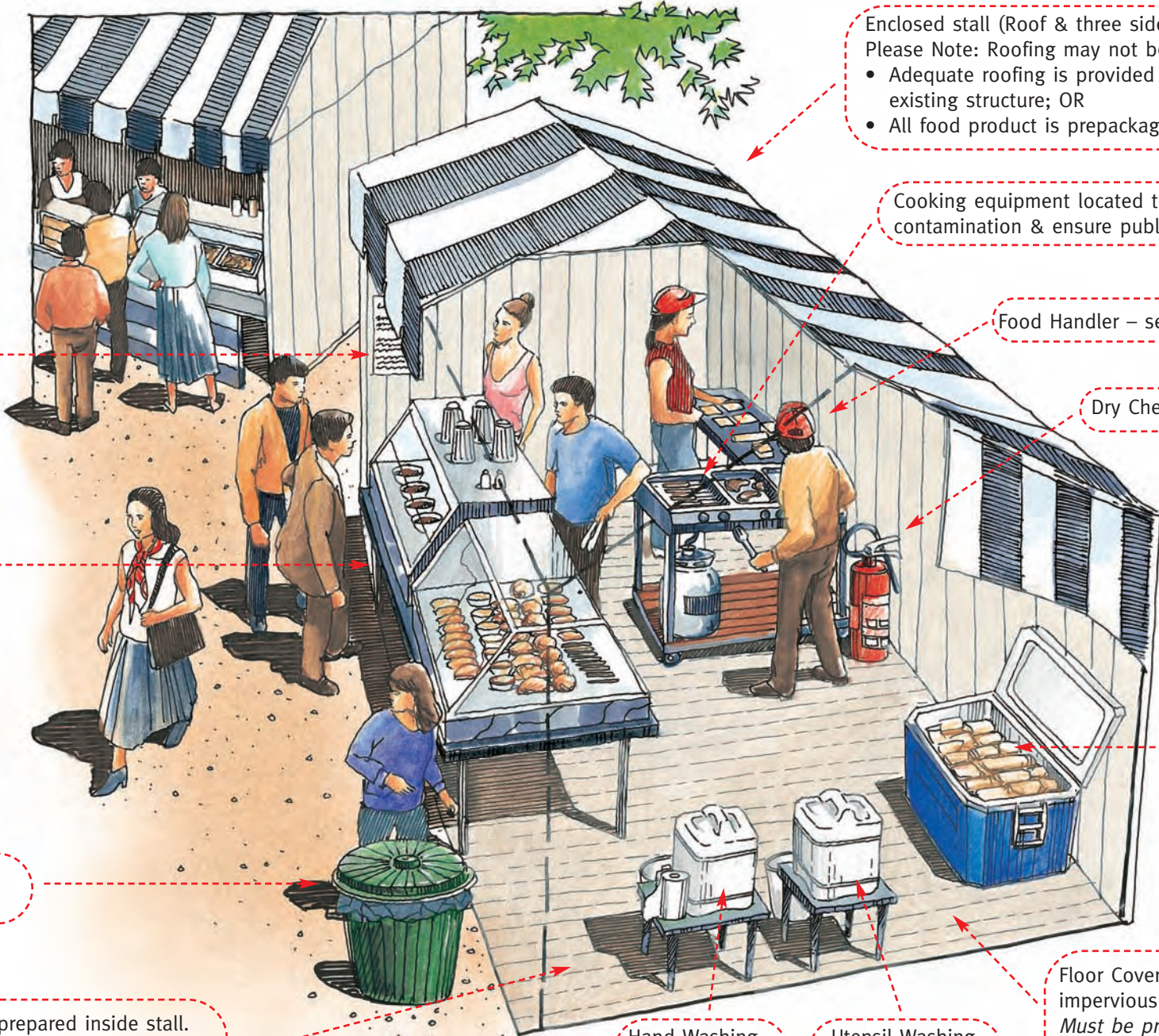
Dry Chemical Fire Extinguisher

Temperature Control for potentially hazardous and perishable foods - see over

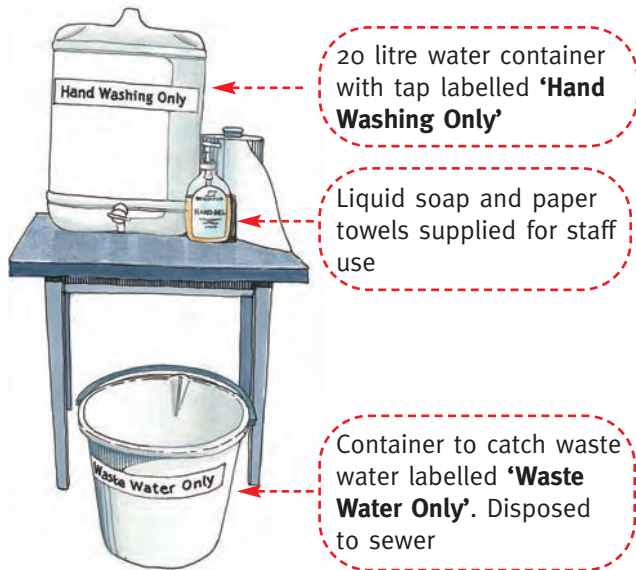
Floor Covering – easy to clean, impervious material. **Please Note:** Must be provided if located on unsealed ground.

Hand Washing Facility - see over

Utensil Washing Facility - see over

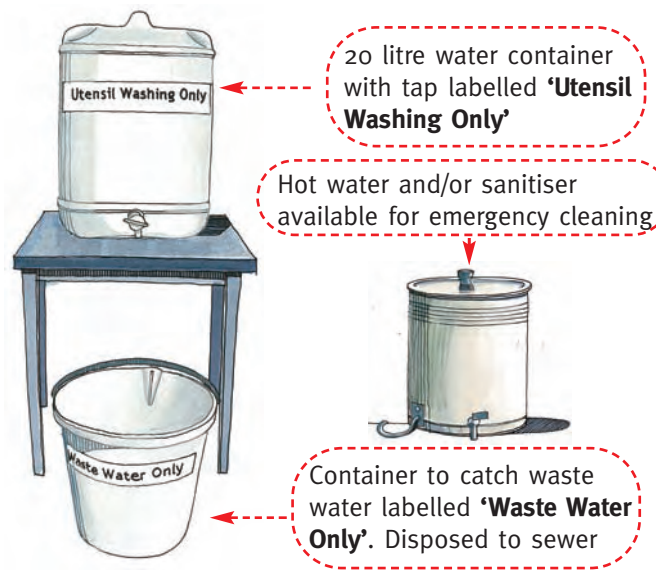


Minimum hand washing facilities



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

Minimum utensil washing facilities



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

Food Handlers



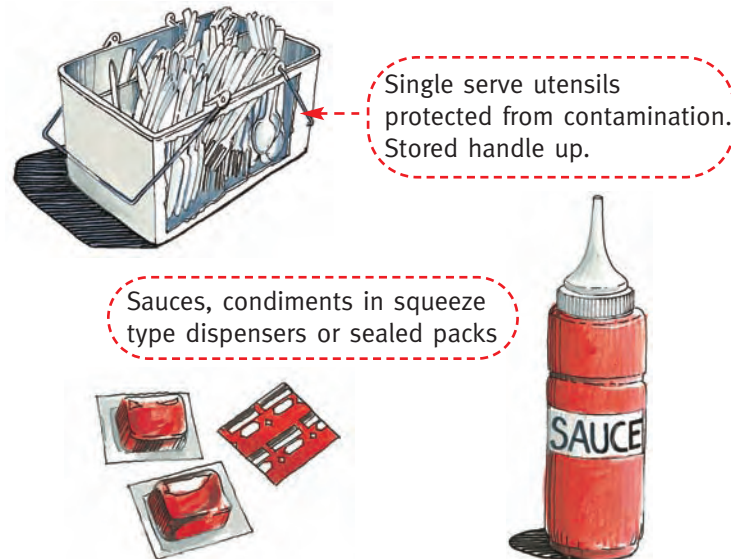
Food display, food protection, taste testing



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



Sauces, condiments and single serve utensils



For further information on this topic, please contact Council

Temperature control of potentially hazardous food

Cold Food – ensure 5°C or below



Hot Food – ensure 60°C or above

