

## **TEMPORARY FOOD STALL OPERATION CHECKLIST**

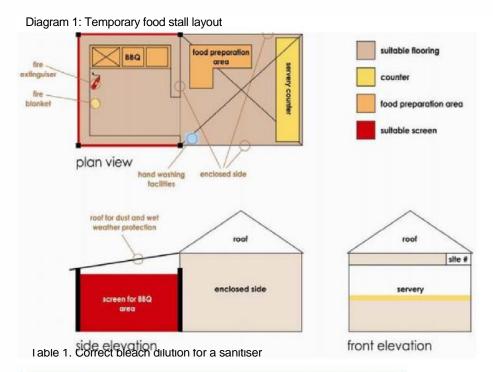
This checklist outlines the requirements for temporary food stalls as per the Food Act 2003 and Food Standards Code

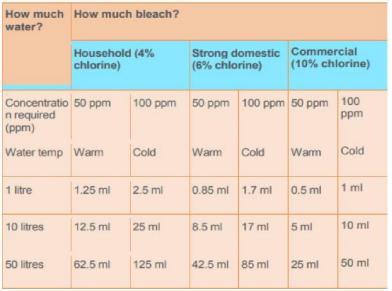
Roof covering (made from canvas, plastic sheet, or vinyl) provided   Walls - food preparation and server area are enclosed on three sides with 'polytarp'   Floor - covered by suitable material such as non-slip plastic sheet or vinyl   Counters/tables/benches are smooth and impervious (clean plastic material or a plastic tablecloth may be used to meet this requirement). Surfaces that are not able to be effectively cleaned, such as wood are not acceptable.   Food preparation and storage areas - sufficient space is provided within the confines   Food preparation and storage areas - sufficient space is provided within the confines   Food preparation and storage areas - sufficient space is provided within the confines   Food preparation and storage areas (including but not limited to, cooking equipment/hot surfaces) are separated from the public by an effective barrier   Flectrical equipment /appliances (such as hot display units and refrigerators) are secured, connected to power points and in good working condition   FOOD DISPLAY/PROTECTION AND HANDLING CONTROLS   All food on display are either:   Nahole fruit, vegetables:   Secure of the public   Nahole fruit, vegetables:   Nahole fruit, vegetables:   Nahole on display are either:   Nahole fruit, vegetables:   Nahole fruit, vegetables:   Nahole on display are either:   Nahole fruit, vegetables:   Nahole fruit, vegetables:   Nahole on display are either:   Nahole fruit, vegetables:   Na	FOOI	D STALL CONSTRUCTION / LAYOUT	<b>√</b>
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GENERAL			
25 Labelling – All pre-packaged food for sale are adequately labelled			
26♦ A copy of the Food Safety Supervisor (FSS) certificate is available for Council's inspection upon request			
27 Garbage bins – adequate and properly located within the stall			
28 Wastewater disposal facilities are available for the collection of liquid waste	28•	Wastewater disposal facilities are available for the collection of liquid waste	

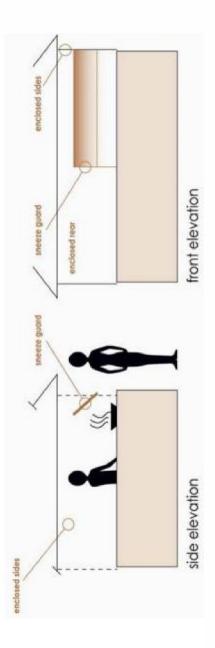
Reviewed 5/8/2019 Doc Id 2015195

- ♦ Not applicable if you do <u>not</u> handle/prepare potentially hazardous food, including but not limited to, meat; dairy products, seafood; prepared salads; cooked rice and pasta; processed soya bean products; raw-egg products, and products containing beans and nuts; or other protein-rich foods.
- Not applicable if you sell only packaged food products such as bottled/sealed drinks, jam, honey, sweets, biscuits

If you were unable to  $\sqrt{\text{any}}$  of the above checklist items, then you may need to take immediate action to ensure that outstanding items are addressed prior to commencement of business.







## **NEED MORE INFORMATION?**

For further information regarding temporary food stall operation requirements, please contact us via:

**Telephone** 1300 ASK SVC (130 275 782)