

TEMPORARY FOOD STALL OPERATION CHECKLIST

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

FOOD STALL CONSTRUCTION / LAYOUT		✓
1	Roof covering (made from canvas, plastic sheet, or vinyl) provided	
2●	Walls – food preparation and server area are enclosed on three sides with 'polytarp'	
3	Floor – covered by suitable material such as non-slip plastic sheet or vinyl	
4	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.	
5●	Food preparation and storage areas – sufficient space is provided within the confines	
6●	Food preparation and storage areas (including but not limited to, cooking equipment/hot surfaces) are separated from the public by an effective barrier	
7♦	Electrical 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		
8	All food on display are either: 1. whole fruit, vegetables; 2. wrapped or packaged; or 3. completely enclosed in a suitable display cabinet (or dome); or 4. be protected by a physical barrier such as Perspex glass sneeze guard; or <u>located so as not to be openly accessible to the public</u>	
9	Any food provided as 'samples' to customers are given out in a supervised manner, off a tray or plate by a staff member, and not left out for self service	
10●	Condiments, (eg. sauces, salt, sugar) shall be provided in squeeze bottles or dispensers, or provided as individual packets	
11●	Single use eating and drinking utensils are provided pre-wrapped or adequately protected from contamination	
12	Food and equipment (including cooking utensils) are stored above the ground (eg. on shelves or tables)	
13♦	A working digital probe thermometer is provided, and is easily accessible	
14♦	Cold food storage/display – potentially hazardous foods (PHF) are stored/displayed at or below 5°C in the cold fridge display cabinet/cool room/refrigerator/esky or similar and temperatures are checked using an appropriate thermometer	
15♦	Hot food storage/display – PHF are stored/displayed at or above 60°C in the display unit/warmer or similar and temperatures are checked using an appropriate thermometer	
16	There is no preparation or storage of food outside of the food stall/marquee	
17●	A staff member has been designated to handle money only, while other staff serving ready-to-eat food are using tongs or gloves	
CLEANING AND SANITISING		
18●	Adequate supply of potable water in a sealed container (minimum capacity 10 Litres) with a tap and suitable bowls or containers is provided for handwashing, cleaning and sanitising	
19●	Food grade sanitiser provided in a spray bottle (Note: household bleach (4% chlorine) diluted with the correct amount of water, may be used in accordance with Table 1)	
20●	Adequate detergent and cleaning wipes/towels	
21	Counter/tables/benches are clean or covered by clean tableware	
HAND WASHING FACILITIES		
22●	A separate hand washing facility that provides warm running water (provided within the food stall	
23●	A container for the collection of waste water (placed under the hand washing facility)	
24●	Liquid soap and disposable paper towel are at the hand wash basin	
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	

- ◆ Not applicable – if you do not 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 ✓ 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.

Diagram 1: Temporary food stall layout

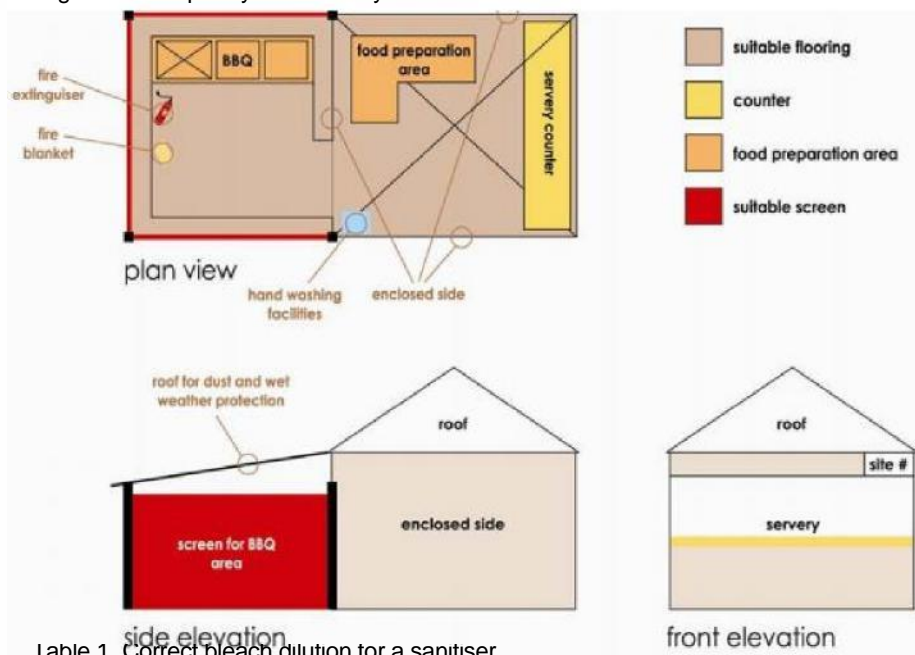
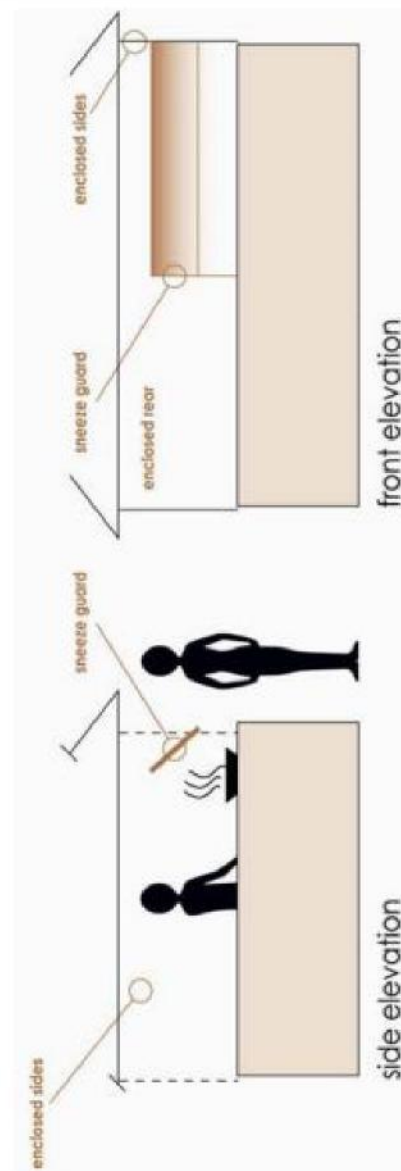


Table 1. Correct bleach dilution for a sanitiser

How much water?	How much bleach?					
	Household (4% chlorine)		Strong domestic (6% chlorine)		Commercial (10% chlorine)	
Concentration required (ppm)	50 ppm	100 ppm	50 ppm	100 ppm	50 ppm	100 ppm
Water temp	Warm	Cold	Warm	Cold	Warm	Cold
1 litre	1.25 ml	2.5 ml	0.85 ml	1.7 ml	0.5 ml	1 ml
10 litres	12.5 ml	25 ml	8.5 ml	17 ml	5 ml	10 ml
50 litres	62.5 ml	125 ml	42.5 ml	85 ml	25 ml	50 ml



NEED MORE INFORMATION?

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

Telephone 1300 ASK SVC (130 275 782)