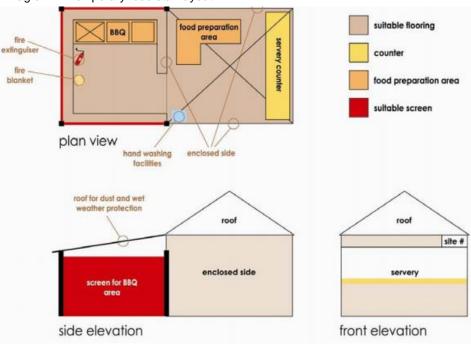
## **TEMPORARY EVENT FOOD STALL OPERATOR CHECKLIST**



This checklist outlines the requirements for temporary food stalls as per the Food Act 2003 and Food Standards Code. Temporary food stall operators should review this checklist prior to operating.

Roof covering (made from carwas, plastic sheet, or vinyl) provided	FOO	D STALL CONSTRUCTION / LAYOUT								
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 tablectoth 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 of the structure food preparation and storage areas (including but not limited to, cooking equipment/hot surfaces) are separated from the public by an effective barrier  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  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 be located so that food is not accessible to the public  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 an equipment (including cooking utensils) are stored 150mm above the ground (eg. on shelves or tables)  13. A working digital probe thermometer is provided, and is 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/seky or similar and temperatures are checked using an appropriate thermometer  15. Hot tood 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 is p	1	Roof covering (made from canvas, plastic sheet, or vinyl) provided								
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28 Wastewater must be self-managed and disposal facilities are available for the collection of and										
appropriate disposal for liquid waste										
		appropriate disposal for liquid waste								

Diagram 1: Temporary food stall layout



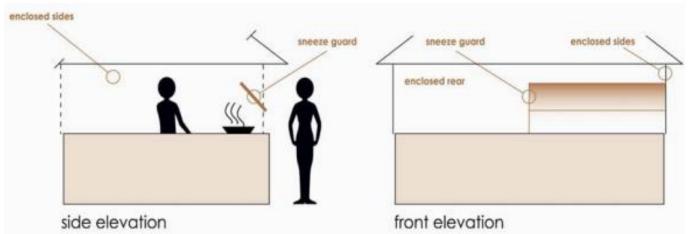


Table 1. Correct bleach dilution for a sanitiser

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