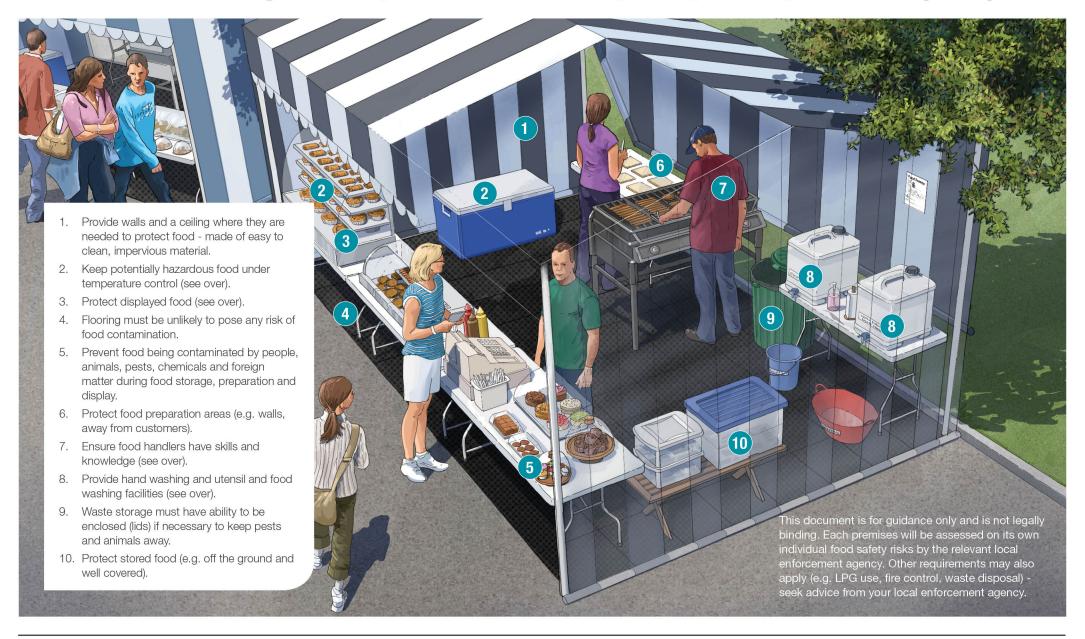
Guide for the design and operation of a temporary food premises (stall)



Hand washing facilities and utensil and food washing facilities

- Container of sufficient size (e.g. 20 litres) with tap and potable water (warm running water is required unless written aproval from enforcement agency).
- 2. Liquid soap and paper towels.
- Container for waste water. The waste water is to be disposed of appropriately (e.g. to sewer or without risk of entering stormwater/waterways).
- Provide separate washing and rinsing containers for food and for utensils as needed.
- 5. Hot water and/or food grade chemical sanitiser for sanitising if needed.



Food handlers

- Ensure food, utensils and food contact surfaces are not contaminated by hands, hair, jewellery, wounds, coughs, etc.
- Clean person, attire and habits.
- No smoking in stall.
- Money and food handled separately.
- Must have skills and knowledge in food safety and food hygiene matters.
- Exposed wounds covered with waterproof covering.
- Avoid unnecessary contact with food by using utensils or gloves.
- Hands must be washed whenever they are likely to contaminate food.



Food display, single use items and condiments

- Protect displayed food from contamination (e.g. using lids, cling wrap or sneeze barriers).
- Provide separate serving utensils for each self-serve food.
- Protect single serve utensils from contamination (e.g. store handle up) and do not reuse.
- Clean the outside and top of dispenser bottles and do not top-up bottles.



Temperature control of potentially hazardous food

- Check food temperature with thermometer (accurate to +/- 1°C)
- Cold food ensure 5°C or below
- Hot food ensure 60°C or above

Note: Please seek advice from your local enforcement agency if planning to use an alternative method of temperature control for the storage and display of potentially hazardous food.



