

Temporary Event Food Stall Checklist

Council Notification

All food handlers have appropriate skills and knowledge for food handling activities

Check your stall will:

- be located in a dust free area, away from toilets and garbage bins
- have sufficient supply of potable (drinking) water
- have power
- have suitable floor finish
- have suitable wall finish
- have suitable ceiling finish

Provide a suitable vehicle and containers for the transport and storage of the food

Food Storage & Preparation Facilities:

- Provision of cold facilities: coolroom or esky with ice
- Provision of adequate hot facilities: hot boxes
- Hot & cold display units
- Frozen foods thawed in a safe manner (under temperature control)
- Sneeze barriers or containers with well fitted lids (unpackaged food)
- Tables for preparation
- Utensils such as tongs, spoons, spatula
- Thermometer that measures the temperature of food to +/-1°C (probe or infrared)
- Temperature log sheets
- Alcohol swabs (for probe thermometers only)
- Package food appropriately labelled
- Allergens declared
- Food not stored on the ground

Hand Washing Facilities:

- Drinking quality water (at least 10L)
- Table for hand washing
- Waste water bucket
- Soap
- Paper towel

Washing Up Facilities:

- Drinking quality water (at least 10L)
- Table for utensil
- Waste water bucket
- Dishwashing detergent
- Food grade sanitiser

Other items:

- Waste bins with lid
- Disposable eating utensils
- Cutlery container
- Serviettes
- Straw dispenser
- Taste testing container
- Taste testing waste container
- Taste testing utensils
- Labels such as:
 - hand washing,
 - utensil washing
 - no double dipping – single serve only
- Food handler hats and aprons
- Designate staff to handle money only

If you answered NO to any of these questions, then you may need to discuss these issues with Council's Environmental Health Officers on 1300 292 442 prior to you commencing trade.