

TEMPORARY FOOD STALL CHECKLIST



Administration

- Food Safety Supervisor is appointed and certificate kept onsite at stall

Construction

- Stall is fitted with a roof and three sides
- A smooth and impervious floor cover has been supplied as flooring and is able to be cleaned
- A physical barrier i.e. sneeze guards are installed in front of all cooking and preparation areas
- Hand wash basin is provided and located within the stall
- Hand wash basin is supplied with warm running water, liquid soap and paper towels
- Utensil/equipment washing facilities are provided and located within the stall
- Utensil/equipment washing facilities are provided with warm water, and detergent

Food handling

- Potentially hazardous food (PHF) is under temperature control: food receipt, storage, display and transport; cold food at or less than 5°C, Hot food at or above 60°C.
- Digital Probe Thermometer provided to stall, readily accessible – accurate to +/- 1°C
- Food is stored a minimum of 150mm off the floor
- Food is stored in food grade containers
- Disposable eating utensils, straws etc. are stored in dispensers and protected from contamination
- Food handlers wash and dry hands thoroughly using hand wash facilities regularly
- Food handlers avoid unnecessary contact with ready to eat food or food contact surfaces by use of utensils, a gloved hand, food wraps etc.
- Procedures in place for staff when handling food and money etc.
- Food safe sanitiser available for food preparation surfaces and equipment

Other

- Premises, equipment and food contact surfaces are kept in a clean and sanitary condition
- Equipment in a good state of repair and working order
- Suitable garbage and recycling receptacles are provided and arrangements made for frequent removal of garbage and recyclable materials
- Food labelling complies with Food Standards Code