

Obtaining necessary approvals (continued)

Minimum standards for the operation of a temporary food stall



1. Enclosed stall (Roof and three sides)
Please Note: Roofing may not be required where:
 - Adequate roofing is provided when located within an existing structure; OR
 - All food product is prepackaged (no taste testing).

2. Ensure a minimum distance of 10 metres that separates food operations and any areas that are accessed by animals
3. Display of current Certificate of Food Licence for Temporary Food Stall (if applicable)
4. Food display, food protection, taste testing – see page 17
5. Refuse Bin with lid and liner supplied
6. All food prepared inside stall. No food stored directly on ground. Overall clean condition
7. Hand washing facility – see page 17
8. Utensil washing facility – see page 17
9. Floor covering – easy to clean, impervious material. *Please Note: Must be provided if located on unsealed ground.*
10. Temperature control for potentially hazardous and perishable foods – see page 17
11. Dry chemical fire extinguisher
12. Food handler – see page 17
13. Cooking equipment located to protect food from contamination and ensure public safety.

Minimum hand washing facilities

20 litre water container with tap labelled '**Hand Washing Only**'

Liquid soap and paper towels supplied for staff use

Container to catch waste water labelled '**Waste Water Only**'. Disposed to sewer



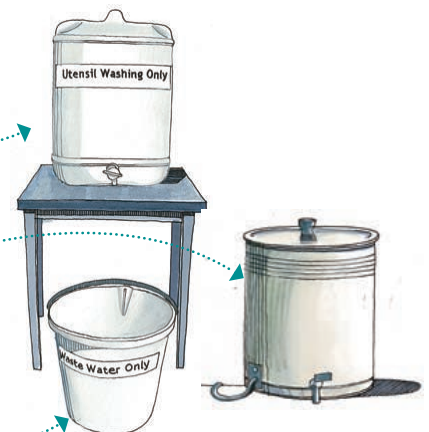
Minimum utensil washing facilities

20 litre water container with tap labelled '**Utensil Washing Only**'

Hot water and/or sanitiser available for emergency cleaning

Container to catch waste water labelled '**Waste Water Only**'. Disposed to sewer

Two containers of sufficient capacity are to be provided for adequate cleaning of utensils



Food Handlers

Money and food handled separately

Utensils and gloves used to handle food

Clean person, attire and habits

Hands must be washed whenever hands are likely to contaminate food

No smoking within temporary food stall

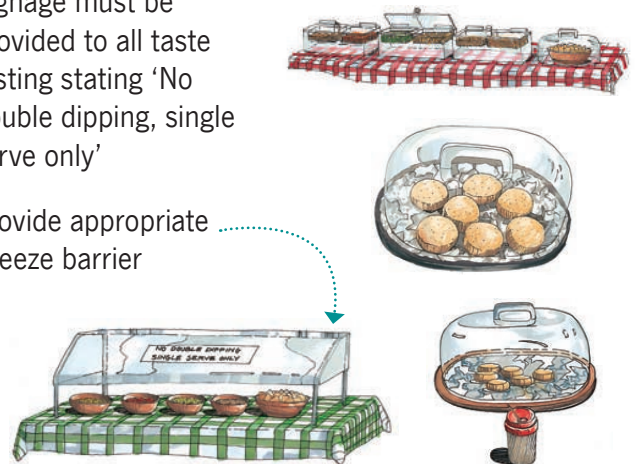
No cuts, illness, sores on food handlers



Food display, food protection, taste testing

Signage must be provided to all taste testing stating 'No double dipping, single serve only'

Provide appropriate sneeze barrier



Sauces, condiments and single serve utensils

Single serve utensils protected from contamination. Stored handle up.

Sauces, condiments in squeeze type dispensers or sealed packs



For further information on this topic, please contact the City's Environmental Health Team on 08 9411 3444 or email publiceventenquiry@cockburn.wa.gov.au

Temperature control of potentially hazardous food

Cold Food
ensure 5°C or below

Hot Food
ensure 60°C or above

Thermometer in use

