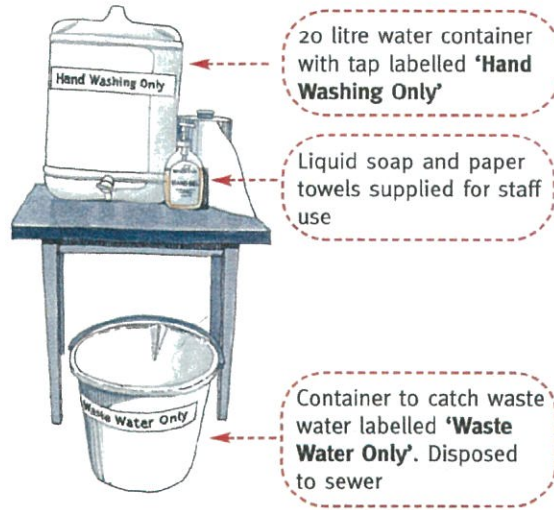
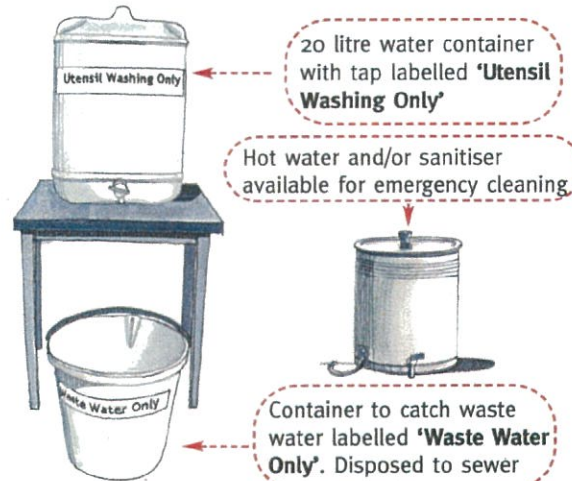


### Minimum hand washing facilities



### Minimum utensil washing facilities

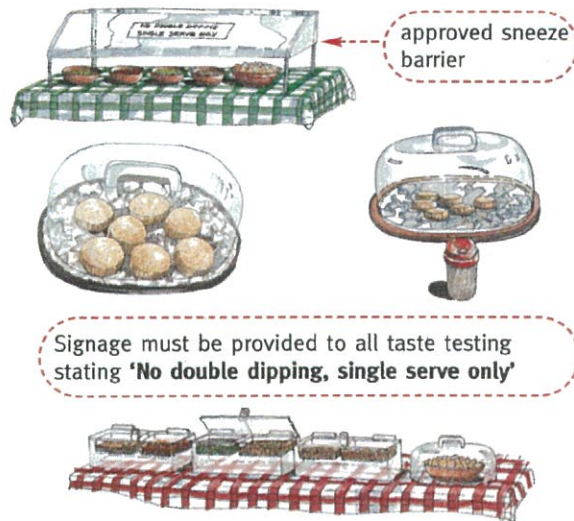


Two containers of sufficient capacity are to also be provided for adequate cleaning of utensils

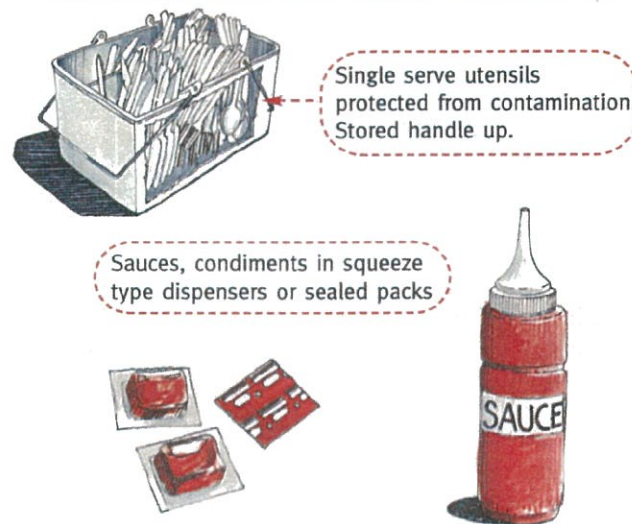
### Food Handlers



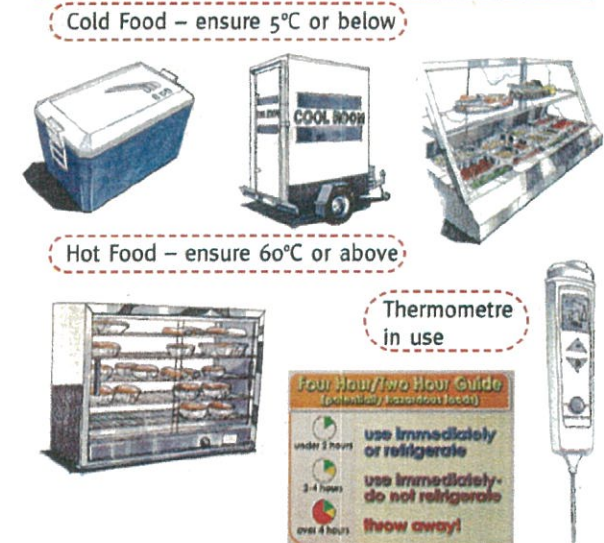
### Food display, food protection, taste testing



### Sauces, condiments and single serve utensils



### Temperature control of potentially hazardous food



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# ARTISTS IMPRESSION – MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL

Ensure a minimum distance of 10 metres separates food operations and any area that can be accessed by animals

Food display, Food protection, Taste Testing - see over

Refuse Bin with lid and liner supplied

All food prepared inside stall. No food stored directly on ground. Overall clean condition.

Enclosed stall (Roof & 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)

Cooking equipment located to protect food from contamination & ensure public safety

Food Handler – see over

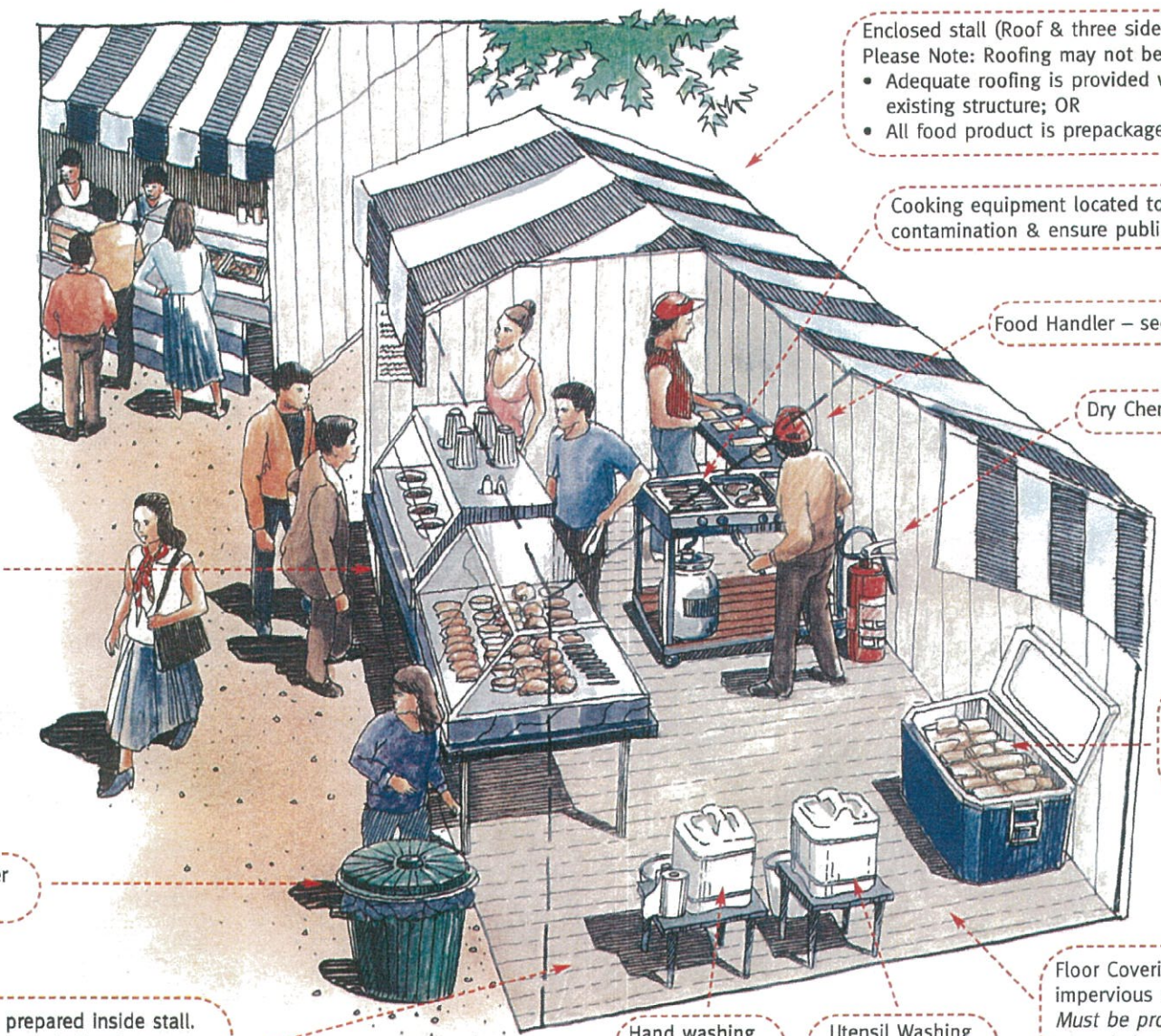
Dry Chemical Fire Extinguisher

Temperature Control for potentially hazardous and perishable foods - see over

Hand washing Facility - see over

Utensil Washing Facility - see over

Floor Covering – easy to clean, impervious material. **Please Note:** Must be provided if located on unsealed ground.



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