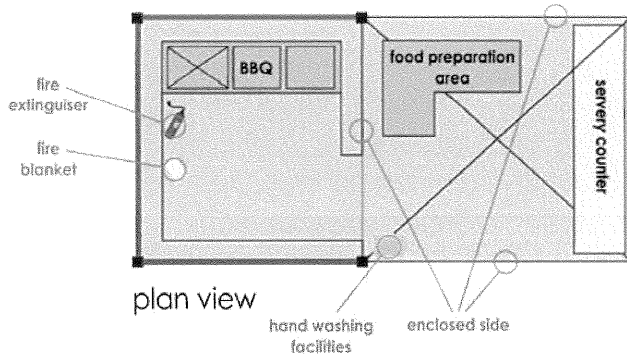
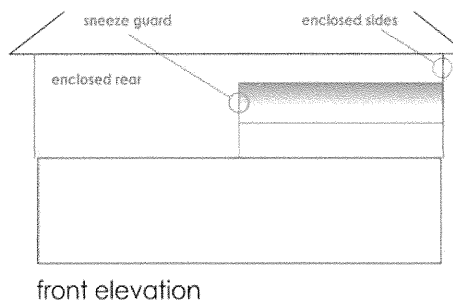
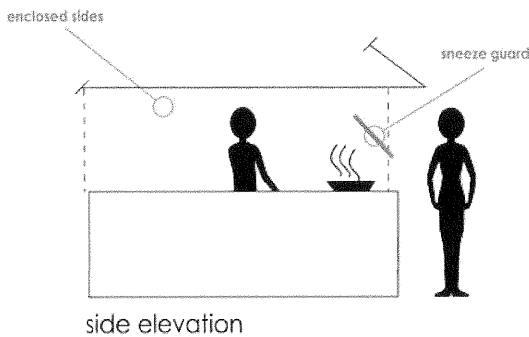
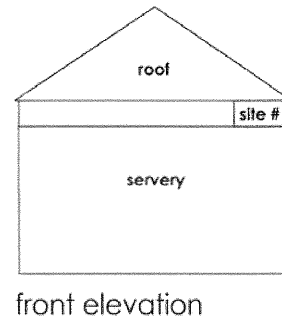
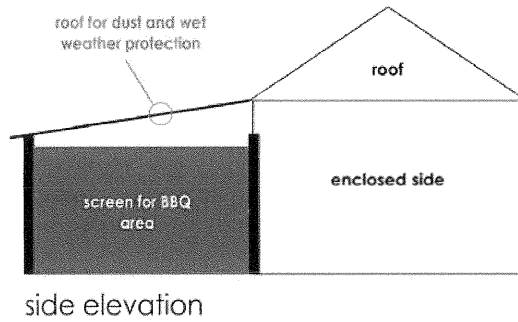


5. TEMPORARY FOOD STALL CHECKLIST

Typical Food Stall



- suitable flooring
- counter
- food preparation area
- suitable screen



5.1 Temporary Food Stall Checklist

HAVE YOU...?

1. Received the necessary approvals:
 - NSW Food Authority for high risk foods?
 - Council for:
 - home-based operations?
 - setting up at the event?
 - satisfactory food vending vehicle inspection?
2. Notified your food business details to the Food Authority?
3. Public indemnity insurance?
4. Asked about inspection fees?
5. Checked your stall will:
 - be located in a dust-free area, away from toilets and garbage bins?
 - have sufficient supply of potable water?
 - have adequate wastewater disposal facilities?
 - have adequate garbage bins?
 - have power?
 - have suitable construction – floor, walls and ceiling?
 - have food handling facilities for storage, cooking, hot/cold holding, preparation and serving?
 - have cleaning and wash-hand facilities?
 - address safety issues – fire control and WorkCover issues?
6. Provided a suitable vehicle and containers for the transport and storage of the food?
7. Addressed food handling operations adequately, including:
 - all food handlers have adequate skills and knowledge for their activities?

- checked if there are potentially hazardous foods involved? If YES, then have you...
 - provided adequate hot or cold storage facilities (eg. portable coolrooms, adequate supply of ice, hot boxes)?
 - checked that there is a thermometer?
 - checked a sanitiser is available?
 - checked that frozen foods can be correctly thawed?
 - organised designated staff to handle money only, while other staff serve ready-to-eat food using tongs or gloves?
 - provided adequate measures to protect food from contamination (eg. lidded containers, sneeze barriers)?
 - checked that eating and drinking utensils are protected from contamination until use?
- minimised the need for re-useable dinnerware and tableware?
- packaged food is appropriately labelled?
- adequate shelving so food is not stored on the ground?
- checked that hand washing supplies, including soap and paper towels, have been provided?

If you answered NO to any of these questions (except having potentially hazardous foods), then you may need to discuss these issues with the local council and/or change your management plan, before the event begins.

6. CONTACT INFORMATION

Please contact your local council or the NSW Food Authority for further information. Council contact information appears in the telephone White Pages or on their respective website.

6.1 NSW Councils

Tel: White Pages or Yellow Pages

Website: <http://www.lgsa.org.au/site/councils.html>

6.2 NSW Food Authority

Tel: 1300 650 124

Fax: 02 9647 0026

Website: <http://www.foodauthority.nsw.gov.au>

Email contact@foodauthority.nsw.gov.au

6.3 Food Standards Australia New Zealand

Website:

<http://www.foodstandards.gov.au/foodsafetystandardsaustraliaonly/>

Food safety fact sheets:

<http://www.foodstandards.gov.au/mediareleasespublications/factsheets/foodsafetyfactsheets/index.cfm>

6.4 WorkCover NSW

Switchboard

Phone: 02 4321 5000

Fax: 02 4325 4145

Website: <http://www.workcover.nsw.gov.au/default.htm>

6.5 NSW Fire Brigades

Tel: 02 9265 2999

Fax: 02 9265 2988

Business hours: 9.00 am to 5.00 pm

Website: <http://www.nswfb.nsw.gov.au/>