

TEMPORARY FOOD PREMISES GUIDELINES FOR FOOD STALL OPERATORS

1. TEMPERATURE CONTROL

Food must be kept at a temperature of **below 5°C or above 60°C** at all times to prevent the growth of microorganisms capable of causing food borne illness.

2. HAND WASHING FACILITIES

- An adequate water supply must be provided to last the duration of the event. The water must be of drinkable quality and stored in a clean container.
- Disposable paper hand towels and liquid soap and must be provided in each food stall.
- No disposal of waste water onto the ground is permitted.

3. PROTECTION OF FOOD

- A food stall must be enclosed adequately to protect the food preparation area from the elements.
- All food must be kept covered or protected from insects and dust at all times, and must be stored in clean containers.
- Raw and cooked foods must be kept separated at all times.

4. PERSONAL HYGIENE & SAFE FOOD HANDLING

- All persons operating a food stall must be neat and tidy, wearing clean clothing.
- Enclosed footwear must be worn.
- Hands must be washed regularly using the hand washing facilities provided.
- Long hair must be tied back.
- As far as is practicable food is to be handled with clean utensils or with the hands covered with clean disposable rubber gloves.

5. COOKING AND FOOD PREPARATION AREAS

The cooking and food preparation areas shall be kept clean and free of dust and dirt as far as practicable.

6. RUBBISH DISPOSAL

All rubbish is to be removed hygienically and regularly to an approved disposal.

