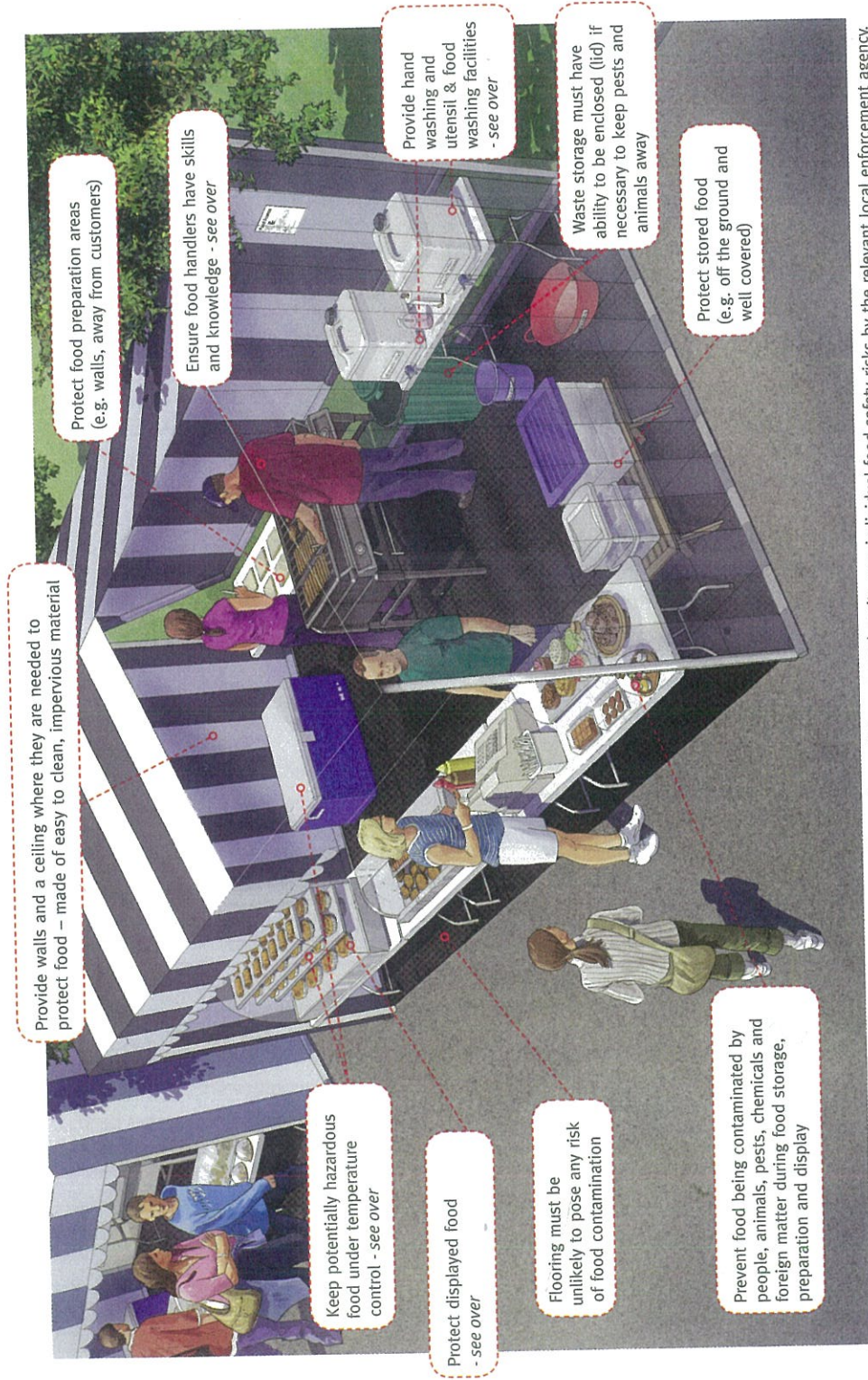


**GUIDE FOR THE DESIGN AND OPERATION OF A TEMPORARY FOOD PREMISES (STALL)**



(image provided courtesy of City of Gold Coast)

This document is for guidance only and is not legally binding. Each premises will be assessed on its own individual food safety risks by the relevant local enforcement agency. Other requirements may also apply (e.g. LPG use, fire control, waste disposal) – seek advice from your local enforcement agency.

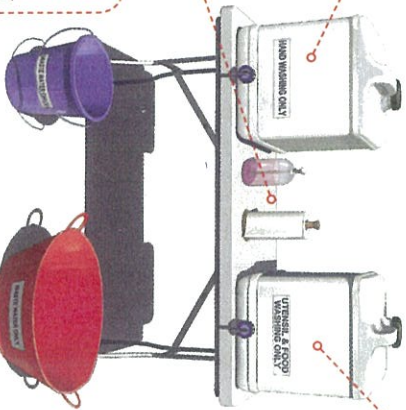
(Image provided courtesy of City of Gold Coast)

**Hand washing facilities**

Container of sufficient size (e.g. 20 litres) with tap and potable water (warm running water is required unless written approval from enforcement agency)

Liquid soap and paper towels

Container for waste water: The waste water is to be disposed of appropriately (e.g. to sewer or without risk of entering stormwater/ waterways)



**Utensil and food washing facilities**

Container of sufficient size (e.g. 20 litres) with tap and potable water

Hot water and/or food grade chemical sanitiser for sanitising if needed

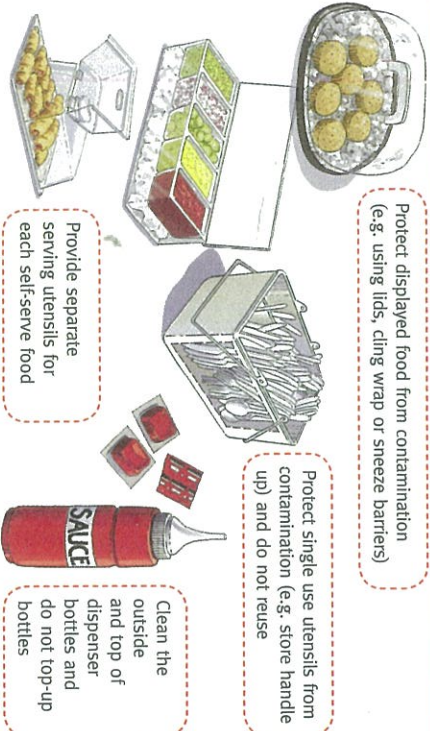
Provide separate washing and rinsing containers for food and for utensils, as needed

**Food display, single use items and condiments**

Protect displayed food from contamination (e.g. using lids, cling wrap or sneeze barriers)

Protect single use utensils from contamination (e.g. store handle up) and do not reuse

Provide separate serving utensils for each self-serve food



Clean the outside and top of dispenser bottles and do not top-up bottles

**Food handlers**

Ensure food, utensils and food contact surfaces are not contaminated by hands, hair, jewellery, wounds, coughs, etc.

Clean person, attire and habits

No smoking in stall

Money and food handled separately



Must have skills & knowledge in food safety and food hygiene matters

Exposed wounds covered with waterproof covering

Hands must be washed whenever they are likely to contaminate food

Avoid unnecessary contact with food by using utensils or gloves

**Temperature control of potentially hazardous food**

Check food temperature with thermometer (accurate to +/- 1°C)

Cold food – ensure 5°C or below

Hot food – ensure 60°C or above

Please seek advice from your local enforcement agency if planning to use an alternative to appropriate temperature control for display of potentially hazardous food.

