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Temporary Food Stall Minimum Requirements

Design, construction & operation requirements:

- ü Food stalls are to be located within a tent or marquee, with a suitable floor and roof covering and enclosed on 3 sides (i.e. plastic or vinyl sheeting) or be provided with suitable barriers to prevent public access and potential contamination.
- ü Cooking equipment, food preparation and storage areas are to be located within the confines of the food stall.
- ü Cooking or heating equipment must be located out of the reach of the public.

Food transportation & storage:

- ü Food is to be stored at least 750mm off the floor within the food stall.
- ü Food is to be transported and stored in food grade containers with lids e.g. not Chinese takeaway containers etc
- ü Perishable food e.g. sausages, milk etc is to be transported and stored in refrigerated containers/eskies/vans etc.

Prevention from contamination:

- ü Raw food is to be stored separately from ready to eat cooked food at all times.
- ü Use separate utensils for raw and cooked foods.
- ü Wear gloves properly! Change your gloves as often as you change tasks.

Food temperature control:

- ü Food that is to be kept or served cold is to be maintained at or below 5°C at all times.
- ü Food that is to be kept or served hot is to be maintained at or above 60°C at all times.
- ü Potentially hazardous foods e.g. meat, dairy etc are not be stored between 5C and 60C, this is know as the Temperature Danger Zone – bacteria grows and multiplies rapidly.
- ü Digital probe thermometer is to be provided to the food stall.

Food display:

- ü Drinking straws, disposable cutlery are to be provided in suitable dispensers.
- ü Condiments such as sauce, mustard etc will be provided in squeeze type dispensers or individual sealed packs.
- ü Disposable napkins will be provided for customers.

Hand washing facilities:

- ü Hand washing facilities (with hot and cold water, liquid soap and paper towels) is to be provided within the stall.
- ü Facilities for washing utensils (with hot and cold water, detergent and clean drying towels) are to be provided within the stall.