

**YARRAVILLE VILLAGE
FARMERSMARKET**

**DOCKLANDS
SUNDAY MARKET**

**WILLIAMSTOWN
BLUESTONE CHURCH
TWILIGHT MARKET**

Name:

Food Type:

Use this checklist each time you set up and operate your temporary food business.

Stall Construction

- A marquee set up with three walls and a roof (if unpackaged food is being handled)?
- Adequate floor covering (if unpackaged food is being handled)?

Hand wash facilities (if any unpackaged food is being handled)

- Potable water for hand washing in a water container with a tap outlet
- Heating element such as kettle or urn
- Liquid soap & paper towels
- Waste water bucket for the collection of waste water

Equipment washing facilities (if any food or utensil washing and sanitising occurs)

- Potable water in a water container with a tap outlet
- Sanitiser Detergent/sponges
- Waste water bucket for the collection of waste water

Cooking Facilities

- Deep fryer Oven Microwave Barbeque set

Food Storage

- Mobile coolroom Bar fridge freezer Esky

Food Display

- Bain marie unit for keeping food hot
- Cold display unit for keeping food cold

Food Protection

- Clean sealable plastic food grade containers

Equipment Storage

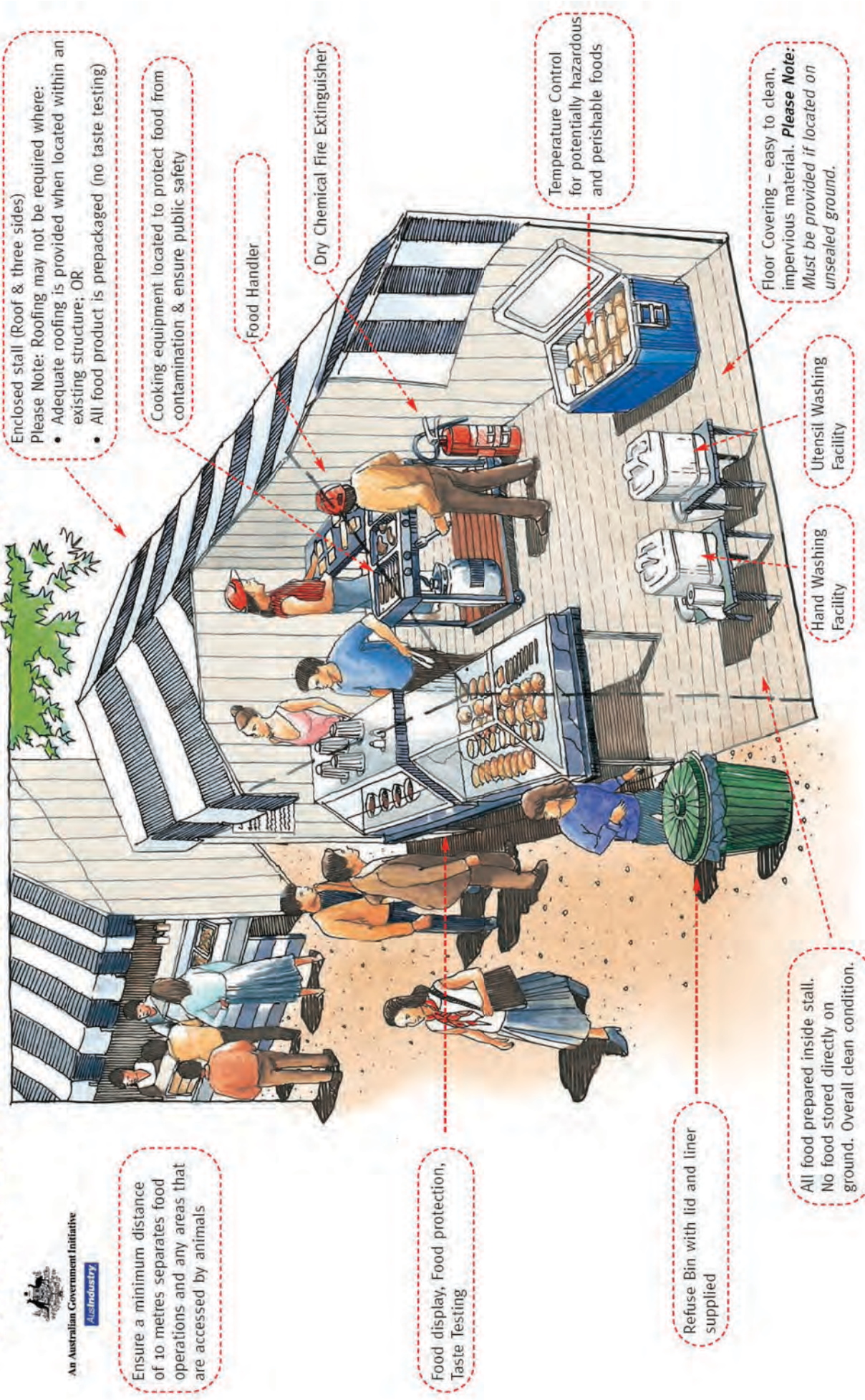
- Tables for food preparation and storage

General

- Single use items
- Provide extra utensils
- Label all pre-packaged food
- Food safety program
- Food safety program Records
- Thermometer

Signature and Date:

MINIMUM STANDARD FOR A TEMPORARY FOOD PREMISES



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)

Ensure a minimum distance of 10 metres separates food operations and any areas that are accessed by animals

Food display, Food protection, Taste Testing

Refuse Bin with lid and liner supplied

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

Hand Washing Facility

Utensil Washing Facility

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

Temperature Control for potentially hazardous and perishable foods

Dry Chemical Fire Extinguisher

Food Handler

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

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Note: An example of a temporary food premises (TFP) operating for 1-2 days. TFP operating for longer periods may have additional requirements.