# Temporary Food Stall Checklist

This is to be used in conjunction with City of Sydney’s [Requirements for the operation of a Temporary Food Stall information form (PDF 38 KB)](http://www.cityofsydney.nsw.gov.au/__data/assets/pdf_file/0003/65892/Requirements-for-the-operation-of-a-Temporary-Food-Stall.pdf).

| **Requirement** | **Additional Information** | **Yes** | **No** | **Corrective Action** |
| --- | --- | --- | --- | --- |
| Temporary Food Registration | Have you registered with the City Of Sydney?Have you provided your TFP number to the event organiser? |  |  |  |
| Training | If you are serving potentially hazardous food do you have a food safety supervisor at the stall?Is the certificate available for inspection?Do all food handlers have good skills and knowledge of food safety? |  |  |  |
| Stall Structure | Does the stall have the correct walls and ceiling - a roof and three sides?Flooring - Durable dust and moisture cover laid over the entire floor area?Adequate lighting is provided within each stall? |  |  |  |
| Hand Washing Facilities | Hand-washing facilities provided within food stall?Are hand wash basins provided with warm water, soap and hand towels? |  |  |  |
| Equipment Washing Facilities | Is there adequate facilities for washing of equipment and utensils?Do these facilities have a supply of warm running water? |  |  |  |
| Food Grade Sanitiser | Do you have a food grade sanitiser available at the stall? |  |  |  |
| Cooking Equipment  | Located within the food stall?The public is protected from hot appliances?Open flame cooking equipment external to the stall but barricaded to prevent public access? |  |  |  |
| Food Display | Food stored inside the stall is wrapped, packaged or within a container and kept 150 mm above the ground?Single use eating and drinking utensils are pre wrapped or adequately protected from contamination?Food protected by physical barrier i.e. Sneeze guard?Food samples distributed in supervised manner, not open to the public? |  |  |  |
| Waste | Stall is provided with a garbage bin for the storage of waste?Provisions made for storage of waste water and cooking oils?(this must not be disposed of into the stormwater system or on the ground) |  |  |  |
| Temperature Control | Do you have a digital temperature probe thermometer at the stall?Adequate facilities to keep food under temperature control? I.e. hot food at or above 600C and cold food at or below 50C, frozen food below -180C.Small amounts of these foods can be stored in a portable cooler together with an adequate supply of ice or other cooling for a period of less than 3 hours.If event last longer than 3 hours or longer, a cool room must be provided to store all potentially hazardous food. |  |  |  |