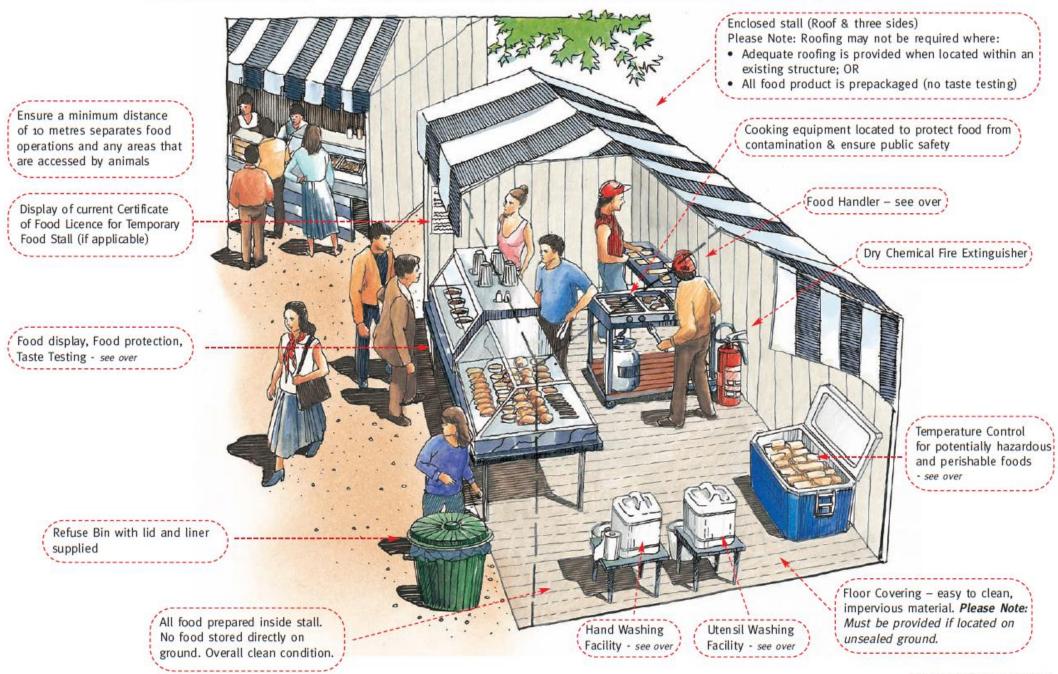
### ARTISTS IMPRESSION — MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



#### **Minimum hand washing facilities**



#### Minimum utensil washing facilities



Two containers of sufficient capacity are to also be provided for adequate cleaning of utensils

#### **Food Handlers**



# Food display, food protection, taste testing



Signage must be provided to all taste testing stating 'No double dipping, single serve only'



## Sauces, condiments and single serve utensils



For further information on this topic, please contact Council

#### Temperature control of potentially hazardous food

Cold Food - ensure 5°C or below



Hot Food - ensure 60°C or above)



Thermometer in use

