

20 Point Check List		
	Hygiene	
1.	Adequate hand washing facilities are required to be provided in each stall where food preparation is being carried out. These facilities must include a clean 20 litre plastic container with a tap to enable hands to be washed under running water. Soap and paper towels must also be available at all times.	
2.	All staff must wash their hands before commencing or resuming work, after using the toilet, after smoking, after handling rubbish, after using a handkerchief or tissue, after touching your hair or face and before and after handling or eating food.	
3.	Food handlers must wear clean clothing. Please ensure hair is tied back or covered, keep fingernails short, clean and without nail polish, Cover cuts and sores with waterproof, brightly coloured band aids, avoid wearing jewellery and avoid working with food when you are ill.	
4.	Smoking while preparing, cooking and serving food is prohibited.	
	Preparation, Storage and Serving	
5.	Vehicles used for transporting or selling of food must be thoroughly cleaned before use and food must be under temperature control and protected from dust, flies, vermin and other contamination during transportation.	
6.	The stall shall be covered sufficiently with a suitable material, such as a well maintained tarpaulin. Where located on grass or dirt provide an impervious floor surface. Ensure all food, equipment and utensils are also covered and protected from contamination.	
7.	All food is to be stored on benches, tables or shelves and not directly on the ground.	
8.	If hot or cold food is being stored at the stall, a probe thermometer, accurate to +/- 1°C must be provided to ensure that all food is being stored at required temperatures.	
9.	All hot food is to be stored at temperatures of 60°C and above, including all cooked foods that are "ready-to-eat". All cold food is to be stored at temperatures of 5°C and below, including pre-prepared cooked rice, fish, meat and dairy products.	
10.	Tongs or other utensils are to be used when handling or serving food.	
	Cleaning	
11.	A suitable food grade sanitiser must be available and used according to the manufacturer directions. Spray & wipe and other similar products available at supermarkets are not considered suitable.	
12.	Preparation, storage and sale area, and all appliances, equipment and utensils are to be maintained in a clean and hygienic condition at all times.	
13.	Adequate utensil washing and drying facilities are required to be provided in each stall.	
14.	Provide a clean catchment bucket to capture waste water during the hand washing process. Waste water can be disposed of into the Queen Street public toilets. Please ensure this is not emptied into the storm water.	
15.	Table cloths and other surfaces where food is to be prepared must be impervious and able to be effectively cleaned and sanitised.	

	Miscellaneous	
16.	Your food certificate must be prominently displayed on your stall.	
17.	Only disposable containers and eating and drinking utensils are to be served to customers.	
18.	Animals are prohibited in all food stalls.	
19.	Adequate natural or artificial light must be provided for the activities conducted inside the stall.	
20.	All waste, including food scraps and oils must be stored in sealed containers and disposed of appropriately after the event.	

The above standards are a minimum. An authorised officer may, at any time, inspect the food preparation, sale or storage and require action to be taken to meet any of the above standards or any other standard required by the Queensland *Food Act 2006* and Food Standards Code

For further information regarding the operation of a food stall please visit the Burdekin Shire Council website at <http://www.burdekin.qld.gov.au/>