



Smarter Than Smoking MARDI GRAS

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FRIDAY JULY 3 2020

MAKE SMOKING
HISTORY

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Shire of Derby/
West Kimberley

TEMPORARY FOOD PREMISES GUIDELINES FOR FOOD STALL OPERATORS

1. TEMPERATURE CONTROL

- Food must be kept at a temperature of **below 5°C or above 60°C** at all times to prevent the growth of microorganisms capable of causing food borne illness.

2. HAND WASHING FACILITIES

- An adequate water supply must be provided to last the duration of the event. The water must be of drinkable quality and stored in a clean container.
- Disposable paper hand towels and liquid soap and must be provided in each food stall.
- No disposal of waste water onto the ground is permitted.

3. PROTECTION OF FOOD

- A food stall must be enclosed adequately to protect the food preparation area from the elements.
- All food must be kept covered or protected from insects and dust at all times, and must be stored in clean containers.
- Raw and cooked foods must be kept separated at all times.

4. PERSONAL HYGIENE & SAFE FOOD HANDLING

- All persons operating a food stall must be neat and tidy, wearing clean clothing.
- Enclosed footwear must be worn.
- Hands must be washed regularly using the hand washing facilities provided.
- Long hair must be tied back.
- As far as is practicable food is to be handled with clean utensils or with hands covered with clean disposable rubber gloves.

5. COOKING AND FOOD PREPARATION AREAS

- The cooking and food preparation areas shall be kept clean and free of dust and dirt as far as practicable.

6. RUBBISH DISPOSAL

- All rubbish is to be removed hygienically and regularly to an approved disposal.

