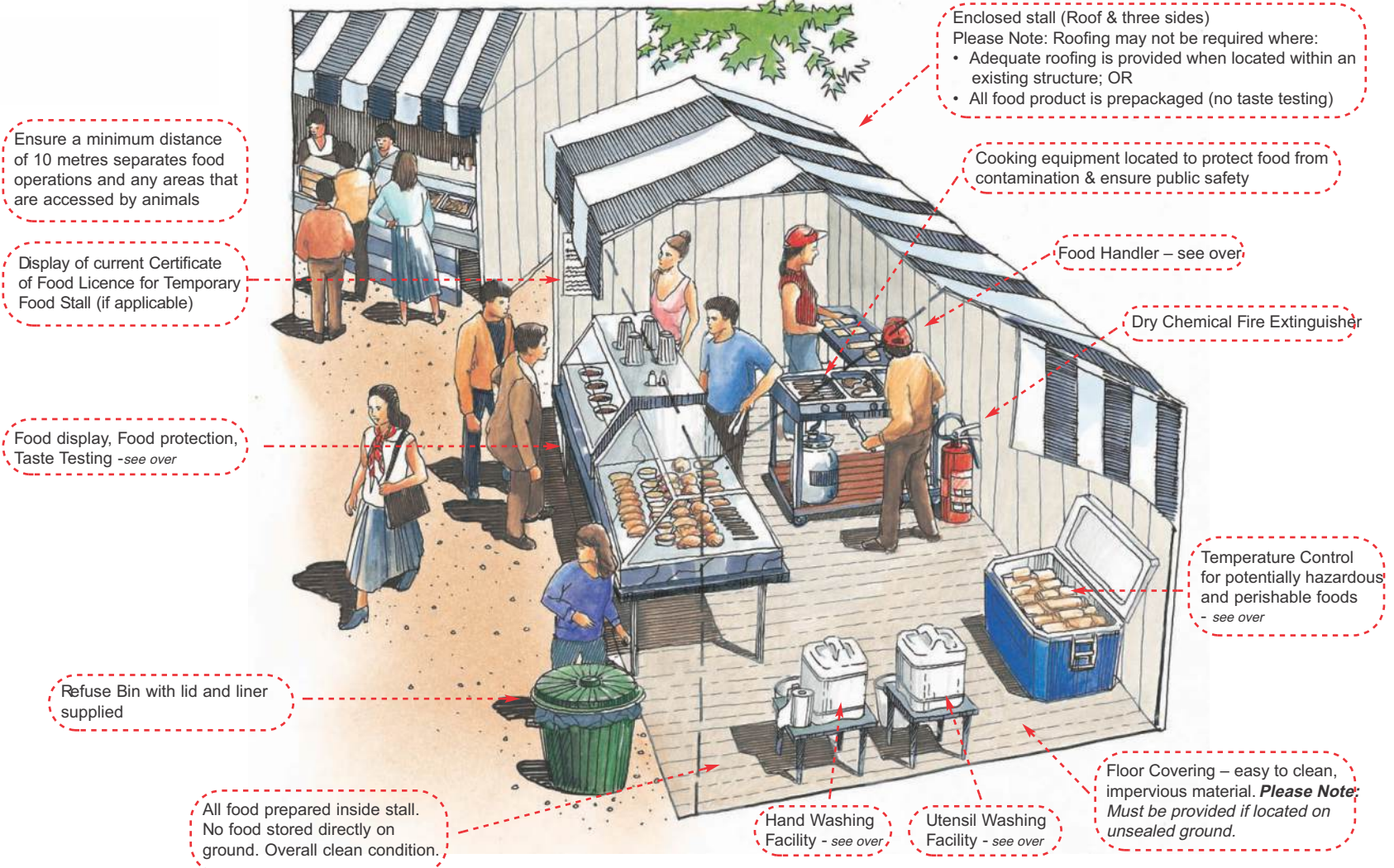




Celebrating the West Kimberley Lifestyle **JULY 4 - JULY 20 | 2014**  
**Mardi-Gras Friday 4 July | 2014**  
**Derby Town Oval**



**ARTISTS IMPRESSION – MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL**





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# Mardi-Gras Friday 4 July | 2014

## Minimum hand washing facilities

- 20 litre water container with tap labelled 'Hand Washing Only'
- Liquid soap and paper towels supplied for staff use
- Container to catch waste water labelled 'Waste Water Only'. Disposed to sewer

## Minimum utensil washing facilities

- 20 litre water container with tap labelled 'Utensil Washing Only'
- Hot water and/or sanitiser available for emergency cleaning
- Container to catch waste water labelled 'Waste Water Only'. Disposed to sewer

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

## Food Handlers

- Money and food handled separately
- Utensils and gloves used to handle food
- Clean person, attire and habits
- Hands must be washed whenever hands are likely to contaminate food
- No smoking within temporary food stall
- No cuts, illness, sores on food handlers

## Food display/food protection, taste testing

- Provide appropriate sneeze barrier
- Signage must be provided to all taste testing stating 'No double dipping, single serve only'

## Sauces, condiments and single serve utensils

- Single serve utensils protected from contamination. Stored handle up.
- Sauces, condiments in squeeze type dispensers or sealed packs.

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

**Four Hour/Two Hour Guide**  
(potentially hazardous food)

- under 2 hours: use immediately or refrigerate
- 2-4 hours: use immediately - do not refrigerate
- over 4 hours: throw away!