

This checklist has been designed to assist food business operators/proprietors to understand and meet the requirements of the City of Perth’s Temporary Food Business Guidelines, Food Act 2008 and Food Standard Code. To be completed by food business prior to commencement of business

Trading Name
Event/Market
Date

Note : by ticking each tick box, you agree to meet the all listed requirements.

		Tick	N/A
1 Transportation of food	<ul style="list-style-type: none"> • Food to be premade in an approved food premises only • All food is transported in sealed appropriate food grade containers • *All potentially hazardous food must be transported under temperature control while the generator is off (on ice in eskies or in thermally insulated bags) 		
2 Structural Requirements (Marquee/Tent) Business may not trade until the stall is set-up appropriate for business operations.	<ul style="list-style-type: none"> • roof • 3 sides (mesh walls or solid walls) • floor covering • weights/tie downs • clear and unobstructed exit pathway 		
◆ *3 Temperature Control -Storing Foods Note: Do not over pack eskies.	<ul style="list-style-type: none"> • Potentially Hazardous foods (chicken, meat, seafood, cooked rice, prepared salads etc.) must be kept at/below 5°C or above 60°C on display/in storage. • Food grade ice box(es) (not polystyrene boxes) to be used in conjunction with ice to maintain the safe storage of cold food. • Adequate supply of ice and ensure they can be replenished as required. 		
◆ * 4 Temperature Control – Display foods Business may not trade until equipment is operating at correct holding temperature.	<ul style="list-style-type: none"> • Bain Marie/warmer’s are not to be used for reheating foods. • Bain Marie/warmer or fridges are switched on and at correct temperature for hot above 60°C or cold at/below 5°C holding before food in put in them 		
* 5 Hand Washing Facilities Business may not trade until hand wash items are set-up. <i>Note: Hand sanitiser gel is not an acceptable alternative for hand washing</i>	<ul style="list-style-type: none"> • Running potable water • liquid hand soap • paper towels • wastewater bucket with tight fitting lid • signage and within accessible location 		
*Option 1: 6 Utensil Washing Facilities Business may not trade until dish washing items are set-up. <i>Note: must be Sufficient capacity for washing food contact items such as dishes, utensil, and cooking equipment</i>	<ul style="list-style-type: none"> • hot running potable water and/or food grade sanitiser • detergent • paper towels • wastewater bucket and with tight fitting lid • signage 		
*Option2: Alternative arrangements for Utensil Washing Facilities Depending on the duration of the event you could ensure you have sufficient spare utensils instead of setting up dish washing facilities	<ul style="list-style-type: none"> • Adequate storage facilities for dirty equipment away from food and food contact surfaces • All back-up utensils and equipment must be protected from the contamination and kept cleaned. 		

<p>◆ *7 Hot surfaces (BBQ and hot plates) located:</p> <ul style="list-style-type: none"> • within the stall undercover • not pose hazards/burns risk 	<p>Business may not trade until:</p> <ul style="list-style-type: none"> • All equipment, including open flame barbecues and cooking plates is under marquee/tent and protected from potential contamination. • All equipment is placed in an appropriate location/has barrier to prevent injury to customers. 	Tick	N/A
<p>*8 Onsite Preparation – Activity Areas</p>	<p>Business may not trade until</p> <ul style="list-style-type: none"> • All food preparation tables and benches are always to be located within the stall/marquee. All food prepared inside the stall only. • All tables are to be smooth, have easily cleanable surfaces and to be impervious to liquids and grease • All equipment, utensils and surfaces must be cleaned and sanitised prior to use 		
<p>9 Personal Hygiene</p> <p><i>Note: Food handlers will be asked to cease handling food until they comply.</i></p>	<ul style="list-style-type: none"> • Food handlers must wash their hands before preparing food or working with clean equipment and utensils. • clean clothes, nails, long hair tied back, jewellery protected, cuts protected with coloured plasters. 		
<p>10 Food Storage</p>	<ul style="list-style-type: none"> • ◆ *Raw foods and ready to eat foods are handled and kept separate • All food must be protected from dust, flies, sunlight, and patrons. • All food must be stored off the floor • All food, including condiments, must be in sealed & clean food grade containers 		
<p>11 Taste Testing/Display</p>	<ul style="list-style-type: none"> • All food on display must be protected from contamination (etc. physical barrier, sneeze guard, wrapped or packaged, display cabinet) • Signs stating '<i>No double dipping, single serve only</i> • Single serve utensils only. 		
<p>◆ 12 Probe thermometer & sanitiser wipes (alcohol swabs)</p>	<ul style="list-style-type: none"> • Must be able to demonstrate correct use if asked by the City's Authorised Officer. 		
<p>*13 Waste Management</p>	<ul style="list-style-type: none"> • Rubbish bins with lids are provided. • Waste oil is stored and disposed of correctly. • Wastewater is to be contained and must be disposed to an approved sewer point (no tipping on the ground or into the stormwater drain) • Rubbish from temporary food stalls to be removed regularly to prevent accumulation 		
<p>14 Lighting</p>	<ul style="list-style-type: none"> • Adequate lighting equipment provided where operating after dark. 		

Additional Requirements

<p>*1 Electrical Safety – Cords/Cables/Generators</p> <p>Business may not trade until the stall is set-up appropriate for business operations.</p>	<ul style="list-style-type: none"> All leads, plugs, etc. are protected from the weather and hazards such as water or other liquids, etc. Cords / leads must not be placed in damp or trafficable areas. Generators, if used, safely positioned, secured and access to area restricted. Leads that cannot be supported overhead or flown, are run along the ground, and covered with cable tray or insulated material All electrical leads to be tagged and in date by licensed electrician within the last 6 months. 	Tick	N/A
<p>*2 Gas Safety – Gas Bottle and Butane Gas Burners</p>	<ul style="list-style-type: none"> Gas appliances comply with the Gas Standards Act 1972 – Refer to the gas appliance checklist for installation gas appliances checklist (commerce.wa.gov.au) 		
<p>*3 Fire Fighting Equipment</p> <p>Requirement for all stalls with electrical equipment, gas, open flame burners or charcoal cooking).</p>	<ul style="list-style-type: none"> A minimum of one 4.5kg B (E) dry chemical fire extinguisher and fire blanket Fire-fighting equipment is to be maintained in accordance with AS 1851 i.e.: tested and evidence shown on equipment (tagged) every 12 months. 		
<p>4 Food Labelling</p>	<ul style="list-style-type: none"> All pre-packaged foods must be labelled in compliance with the Australia New Zealand Food Standards Code. 		

Comments:

Manager/Supervisor Name:

Signature

◆ Not applicable – if you do NOT handle/prepare potentially hazardous food, including but not limited to, meat; dairy products, seafood; prepared salads; cooked rice and pasta; processed soya bean products; egg products, and products containing beans and nuts; or other protein-rich foods

* Not applicable – if you sell only packaged food products such as bottled/sealed drinks, jam, honey, sweets, biscuits