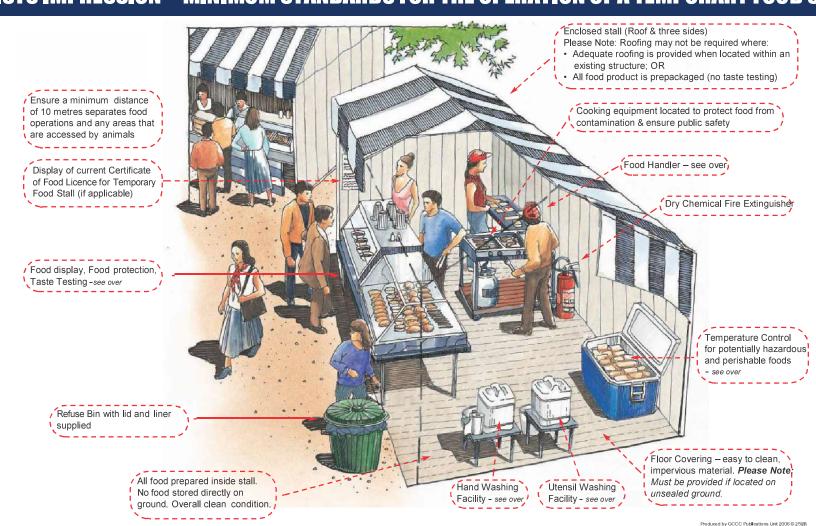




Supported by Lotterywest



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







NO ALCOHOL



Minimum hand washing facilities





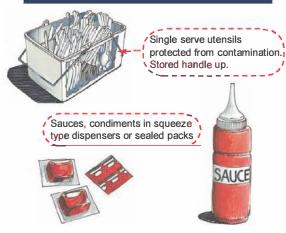


Two containers of sufficient capacity are to also be provided for adequate cleaning of utensils

Food Handlers



Sauces, condiments and single **se** utensils



For further information on this topic, please contact Council

Temperature control of potentially hazardous food

Cold Food - ensure SC or below









