

*Shire of Derby/West Kimberley*

**TEMPORARY FOOD PREMISES  
GUIDELINES FOR FOOD STALL  
OPERATORS**



**Shire of Derby /  
West Kimberley**

### **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 the 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.