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EHT4

Temporary Food Premises - Food Stall Design Form

(events, markets and non-profit organisations)

Food Act 2006

This form is to be submitted together with an application for a temporary food premises Please complete ALL sections of the form

1. FOOD TYPES		
List the food types to be		

2. STALL TYPE

Ceiling: Describe your roof/ceiling. What material is it?	
How is it secured? Walls:	

Describe your walls.	 	
How many sides?		
What material?		
How are they secured?		

Flooring:

Describe the flooring.
What area does it cover?
What material is it?
How is it secured?

3. STALL LAYOUT

Describe the layout of the
stall:
Include all equipment, e.g.
tables, BBQ, cooler box, bain- marie, hand wash facility etc.
Alternatively, you may draw a floor plan here or attach
separately.
(does not need to be to scale)

4. FOOD STORAGE & DISPLAY	
Food storage during transportation: - Describe how your food is stored during transportation, e.g. refrigerated vehicle, cooler box (esky), enclosed containers.	
Food storage within stall: Describe your food storage facilities within the stall, e.g. cooler box (esky), hot box, enclosed containers	
Food display: If relevant, describe your food display facilities, e.g. bain-marie, _ pie warmer, cold display.	

5. HAND WASHING FACILITY

Hand washing:		
Describe your hand washing		
facilities.		

Liquid soap	
Paper towel	
Potable water supply	
Rubbish bins	
Waste water disposal	
Oil/fat disposal	
1 st aid kit (with coloured band-aids)	
Fire safety equipment	
Electrical leads tagged and tested	
	Paper towel Potable water supply Rubbish bins Waste water disposal Oil/fat disposal 1 st aid kit (with coloured band-aids) Fire safety equipment

Example floor plan:

