

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.

6. CHECKLIST

Probe thermometer	☐	Liquid soap	☐
Spare utensils	☐	Paper towel	☐
Utensil washing facility	☐	Potable water supply	☐
Detergent	☐	Rubbish bins	☐
Tea towels	☐	Waste water disposal	☐
Sanitiser	☐	Oil/fat disposal	☐
Cloths/wipes/sponges	☐	1 st aid kit (with coloured band-aids)	☐
Broom/dustpan/mop	☐	Fire safety equipment	☐
Buckets/containers	☐	Electrical leads tagged and tested	☐

Example floor plan:

