

Web: Postal: Office:

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 sold:	

2. STALL TYPE

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

Walls:

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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.	

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:

