

Food & Beverage Stall Checklist

The City of Launceston is very proud of the many events and markets that are held in our municipality. Council is providing you with a checklist to assist you in setting up your food and beverage stall and ensuring you comply with the *Food Act 2003*, Food Standards Code and the Department of Health *Guidelines for Mobile Food Businesses (2021)*.

The relevant website links for the documents and supporting information are on the adjoining page.

Food & Beverage Stall Checklist

Stall Set-up

- Does your stall have impervious (unable to absorb grease/moisture) **floors, walls and ceiling**?
- Sides of stalls** - your stall **must** have either:-
 - 2 permanently open sides; or
 - 1 open side equal to 25% of the total wall area with 30% of the remaining total wall area open and unrestricted.
- Is your stall set up to **prevent contamination** of food and food related items?
- Are **equipment, fixtures and fittings** smooth, impervious and easy to clean?
- Is **lighting** in food preparation and storage areas shatter-proof and sufficient for night time?
- Is your stall set up to provide **pest control** to protect food and equipment from pests (e.g. ants, flies)?
- Do you have **enough supplies** to last for the duration of the event; including **potable water**?

Hand Wash & Equipment washing facilities (including for beverage stalls)

- Are **hand washing facilities** provided inside the stall - at least 20 litres warm water in a container with a tap, soap and paper towel?
- Are separate **equipment washing** facilities provided at the stall?
- Is there a **food grade sanitiser** available and clearly labelled?
- Is there appropriate storage for **rubbish and wastewater** and for disposal?

Temperature Control & Food Handling

- Is there appropriate **temperature control**?
Hot food 60° Celsius or above, cold food 5° Celsius or less
NB: Do not use bain maries to reheat food in.
- Is a food grade **probe thermometer**, accurate to +/- 1 degree Celsius, available at the stall?
- Is food stored appropriately, including off the ground and in **food grade containers**?
- Is all **food preparation** and cooking conducted inside the structure?
- Are **gloves or tongs** available to handle 'ready to eat' foods?
- Are you giving away **food samples**? If yes, is this supervised and protected from contamination? Is there clear labelling such as 'no double dipping' or 'single serve only'? Do you have a clearly marked container for used samplers?
- Are **single use** utensils, serviettes and condiments protected from contamination?

Skills and Hygiene of food handlers

- Are the food handler's **skills and knowledge** in food safety appropriate?
- Is the **health and hygiene** of food handlers appropriate, i.e. no gastro-intestinal illness?
- Do you have a **Food Safety Supervisor** and are they readily available at the stall?

Food Registration

- Is the current food business **certificate of food registration** on display?
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Resources

- *Food Act 2003*
<https://www.legislation.tas.gov.au/view/html/inforce/current/act-2003-008>
- Guidelines for Mobile Food Businesses 2021:
https://www.health.tas.gov.au/_data/assets/pdf_file/0009/218826/Guidelines_for_Mobile_Food_Businesses_October_2021.pdf
- FREE on-line food safety training DoFoodSafely:
<https://dofoodsafely.health.vic.gov.au/index.php/en/>
- Food Standards Code
www.foodstandards.gov.au
- Food Safety in other languages
<https://www.launceston.tas.gov.au/Business-and-Development/Health-Regulations/Food-and-Beverage-Businesses/Information-and-Resources>
- Food Safety Supervisor (DoH):
• [Food safety supervisor | Tasmanian Department of Health](#)

If you have any questions, please do not hesitate to contact an Environmental Health Officer in the Health and Compliance team of Council on 6323 3000.

Alternatively, please send an e-mail to contactus@launceston.tas.gov.au

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As required under the *Personal Information Protection Act 2004*

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