

Temporary Food Vendor

Self-assessment checklist

This 'self-assessment checklist' must be completed by temporary food (and drink) vendors **prior to commencing trade** within the City of Stirling. Further information for [food businesses](#) is available on the City's website.

In the interests of public health and food safety, the following minimum requirements must be demonstrated to the Event Organiser and/or the City's Environmental Health Officers. We wish you a safe and enjoyable event.

Self-assessment checklist – Minimum food safety requirements		Complete (✓)
Current (valid) City of Stirling Stallholder's Permit to Provide Food at Events .		
Hand-wash facilities unobstructed and set up with: <ul style="list-style-type: none"> - warm running water, liquid soap and paper handtowels; and - wastewater collection (e.g. holding tank). 		
All potentially hazardous food stored under temperature control*: <ul style="list-style-type: none"> - food transported under temperature control; - warmers and fridges <u>turned on and maintaining</u> hot food $\geq 60^{\circ}\text{C}$ and cold food $\leq 5^{\circ}\text{C}$; and - a calibrated thermometer onsite (accurate to $\pm 1^{\circ}\text{C}$) and sanitising wipes to clean between use. <i>*Relevant <u>records</u> must be readily available onsite, and retained for a minimum of 3 months.</i>		
Food protected from contamination: <ul style="list-style-type: none"> - food stored in clean food-grade containers with secure covers; - food and cooking equipment covered, stored off the ground (within the vehicle/stall); - displayed in fridge or warmer (bain marie/warmers are not suitable to reheat food); - keeping food wrapped or covered, and protected by sneeze barriers (as appropriate); and - single-use items (handtowels, napkins, cutlery, gloves, cups etc.) stored in clean containers. 		
Qualified Food Safety Supervisor (FSS) and Record Keeping (s3.2.2A): <ul style="list-style-type: none"> - FSS onsite, or contactable by telephone (except charity /community fundraising events); and - adequate <u>record-keeping</u> to be maintained and readily available*. <i>* <u>Standard 3.2.2A Food Safety Management Tools</u> (all Category 1 Food Businesses).</i>		
All food handlers: <ul style="list-style-type: none"> - have undertaken basic food handling training (e.g. <u>FoodSafe/I'm Alert</u>); and - consistently demonstrate food safety practices (e.g. frequent handwashing, clean attire). 		
Temporary dishwashing station set up with: <ul style="list-style-type: none"> - running water, detergent, food-grade sanitiser, paper towels, and a waste-water bucket; and - hot water and food-grade chemical sanitiser for cleaning and sanitising utensils. 		
Marquee stalls to be set up with: <ul style="list-style-type: none"> - a roof, three walls, floor covering, adequate lighting and secured with weights or tie-downs; - cooking equipment (including BBQs) positioned undercover (with barriers to protect customers). 		
Other waste and safety considerations: <ul style="list-style-type: none"> - waste receptacles to contain and manage oil, food, liquid waste during the event; - cartons/boxes/large items adequately contained and managed during the event; - fire extinguisher and/or fire blanket tested and tagged within past 12 months; - store LP Gas and butane cylinders outside in accordance with <u>DEMIRS safety requirements</u>; and - electrical equipment tested and tagged by qualified professional within the past 12 months. 		
Checklist completed by:		
Proprietor/Supervisor name:		Event name:
Stallholder(s) Trading name:		Date: