Don't Poison Your Customers

Advice to Food Stall/Mobile Van Operators

100°C

60°C

5°C

SAFE HOLDING ZONE

FOR HOT FOOD

DANGER ZONE FOR FOOD

SAFE

STORAGE ZONE FOR COLD FOOD

Personal Hygiene

Wash Hands with Soap and Water Helpers should wash hands and thoroughly dry:

- Before starting work
- After using the toilet
- After handling garbage
- After handling raw food and before handling cooked food
- After using a handkerchief or tissue
- After smoking

Helpers should:

- Wear clean clothing apron or uniform
- Avoid working with food if sick or skin infection on hands
- Be aware of your duty of care to the public

CLEANING	FOOD
 Keep • Van/stall clean and tidy Utensils (plates,knives) clean Stoves, grills plates, urns etc clean 	 Thoroughly cook all food Keep raw/cooked food well separated (raw food contaminates cooked food) Don't expose food to dust, flies, people
Wash with HOT WATER after use	 Keep hot food above 60°C Keep cold food below 5°C

REMEMBER: Only cook food as needed

PRACTICE Food Hygiene PREVENT Food Poisoning

Should you require any further information please contact: Council's Development and Environmental Services Group Telephone: (02) 4429 3111

