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

#### 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

