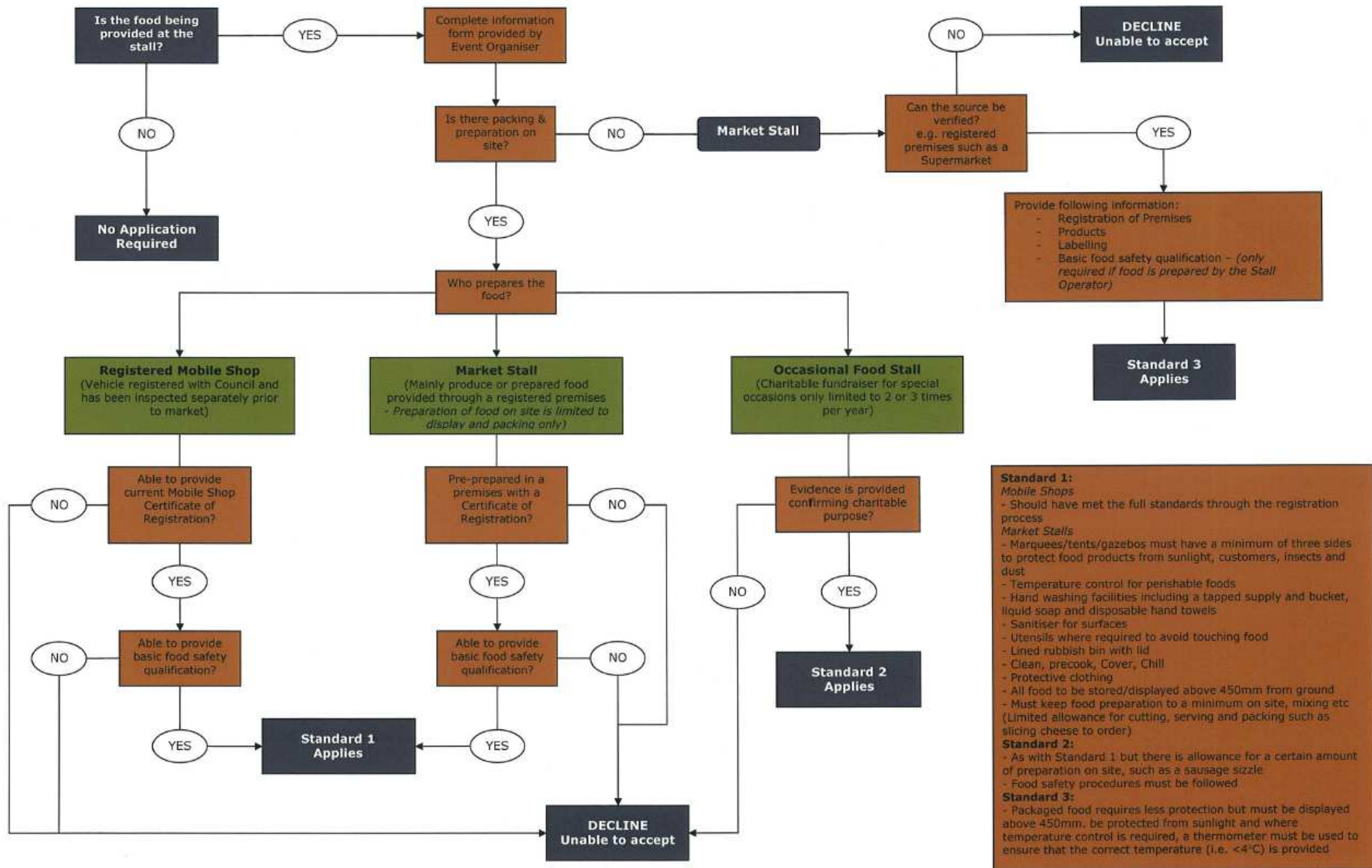


# Guide to Sale of Food Products at Events



- Standard 1: Mobile Shops**  
- Should have met the full standards through the registration process
- Market Stalls**  
- Marquees/tents/gazebos must have a minimum of three sides to protect food products from sunlight, customers, insects and dust  
- Temperature control for perishable foods  
- Hand washing facilities including a tapped supply and bucket, liquid soap and disposable hand towels  
- Sanitiser for surfaces  
- Utensils where required to avoid touching food  
- Lined rubbish bin with lid  
- Clean, precook, Cover, Chill  
- Protective clothing  
- All food to be stored/displayed above 450mm from ground  
- Must keep food preparation to a minimum on site, mixing etc (Limited allowance for cutting, serving and packing such as slicing cheese to order)
- Standard 2:**  
- As with Standard 1 but there is allowance for a certain amount of preparation on site, such as a sausage sizzle  
- Food safety procedures must be followed
- Standard 3:**  
- Packaged food requires less protection but must be displayed above 450mm, be protected from sunlight and where temperature control is required, a thermometer must be used to ensure that the correct temperature (i.e. <math><4^{\circ}\text{C}</math>) is provided