

Shire of Esperance

BASIC CHECKLIST



STALL	YES	NO
Are the stall and components kept in a clean condition?	<input type="checkbox"/>	<input type="checkbox"/>
Is the food stall at least 30m from an animal enclosure or activity?	<input type="checkbox"/>	<input type="checkbox"/>
Is the food preparation area roofed and adequately enclosed to stop dust?	<input type="checkbox"/>	<input type="checkbox"/>
Is there sufficient food handling/serving equipment provided?	<input type="checkbox"/>	<input type="checkbox"/>
Are all preparation benches smooth and impervious?	<input type="checkbox"/>	<input type="checkbox"/>
Is an adequate power supply provided?	<input type="checkbox"/>	<input type="checkbox"/>
Are all power cords tagged and made safe?	<input type="checkbox"/>	<input type="checkbox"/>
Are there safety barricades around hot surfaces to prevent the public endangering themselves?	<input type="checkbox"/>	<input type="checkbox"/>
Are there hot water provisions?	<input type="checkbox"/>	<input type="checkbox"/>
Are procedures in place to regularly bag and remove rubbish?	<input type="checkbox"/>	<input type="checkbox"/>

CROSS CONTAMINATION	YES	NO
Is all food adequately protected from dust, contamination, flies, sunlight, touch etc?	<input type="checkbox"/>	<input type="checkbox"/>
Are all sauces served in squeeze type dispensers or individually sealed?	<input type="checkbox"/>	<input type="checkbox"/>
Can the public access and serve themselves unprotected food?	<input type="checkbox"/>	<input type="checkbox"/>
Are all different types of foods separately packaged?	<input type="checkbox"/>	<input type="checkbox"/>
Are only disposable utensils used for the public?	<input type="checkbox"/>	<input type="checkbox"/>
Are raw foods kept separate from other foods?	<input type="checkbox"/>	<input type="checkbox"/>
Are there separate cutting boards for each food type?	<input type="checkbox"/>	<input type="checkbox"/>

PERSONAL CLEANLINESS	YES	NO
Is everyone clean and wearing clean clothes?	<input type="checkbox"/>	<input type="checkbox"/>
Is there soap, washing and drying facilities available?	<input type="checkbox"/>	<input type="checkbox"/>
Are all wounds covered up with coloured and waterproof bandages and disposable gloves used?	<input type="checkbox"/>	<input type="checkbox"/>
Do all staff members have their hair adequately covered?	<input type="checkbox"/>	<input type="checkbox"/>

TEMPERATURE CONTROL	YES	NO
Are raw and perishable foods being kept at less than 5°C?	<input type="checkbox"/>	<input type="checkbox"/>
Are hot foods kept above 60°C?	<input type="checkbox"/>	<input type="checkbox"/>
Is there a thermometer in the premises?	<input type="checkbox"/>	<input type="checkbox"/>

LABELLING	YES	NO
Are all foods clearly labelled outlining ingredients used?	<input type="checkbox"/>	<input type="checkbox"/>