

Temporary Food Stall Equipment Checklist

Event Description	
Date & Time	
FBL Number	
Licensee & Trading Name	
Contact Details	

Equipment List	Equipment required?			Comments
	Yes	No	N/A	
Tent - walls, roof and tent pegs				
Floor covering				
Hot & cold display unit				
Appropriate sneeze barriers for unpackaged food				
Table/s for food preparation				
Table/s for hand washing				
Table/s for utensil washing				
Table/s for servery or barrier to public				
Esky or mobile cold room				
Ice or cold bricks for esky				
Waste bin with lid				
Waste bin liner/s				
20L water container for hand washing filled with potable water				
Waste water bucket for hand washing				
20L water container for utensil washing filled with potable water				
Waste water bucket for utensil washing				
Heavy duty cleaner and sponge/cloth				
Food grade sanitiser for food contact equipment				
Liquid soap				
Paper towels				



Equipment List	Equipment required?			Comments
	Yes	No	N/A	
Utensils – tongs, spoons, spatulas etc. in a sealed container				
Spare utensils				
Disposable gloves				
Disposable cutlery, cups, plates, straws etc				
Cutlery container				
Single use Serviettes				
Straw dispenser				
Sauce squeeze bottle				
Individually sealed packs of condiments				
Taste testing disposable container				
Taste testing waste container				
Taste testing disposable utensils				
BBQ/cooking equipment				
Gas certification and correct connection				
Extinguisher/extinguisher sign				
Thermometer				
Alcohol swabs				
Copy of current licence certificate (<i>Food Act 2006</i>)				
First aid equipment				
Temperature log sheets				
Pen				
Labels for hand washing				
Labels for utensil washing				
Labels for no double dipping – single serve only				
Food handler hat/apron				

