Please complete this checklist - it is an essential part of your application

Tongs, other suitable implements provided	Food Handlers Clean clothing /aprons used Free of infection or illness * Wash hands before handling food and between different activities (e.g. handling money / serving food); and where in use, wash and dry hands before changing gloves for each separate activity
Licence certificate displayed Temperature control for potentially hazardous food (60°C or greater for hot food)	Enclosed stall (roof, 3 sides) unless otherwise approved (i.e. gas safety) Cooking Equipment Located to protect food from contamination and ensure public safety
Food storage Food kept above ground Smooth, impervious, easily cleanable construction Protected from contamination	Dry Chemical Fire Extinguisher and/or Fire Blanket Temperature control for potentially hazardous food (5°C or less for cold food). Note: Adequate ice or ice bricks are required to maintain temperature control throughout the duration of the event.
Benches, tables Smooth, impervious, easily cleanable	Floor provided Easy to clean, impervious (must be provided on unsealed ground)
Waste Disposal Refuse bin with lid and liner supplied **Adequate waste oil/fat collection **Waste oil/fats cannot be disposed to sewer—must be removed off site and disposed to an approved disposal facility	Hand Washing Facilities Must be set-up prior to any food handling Maintain 20L clean potable water Maintain 20L clean potable running water; Soap and single use towel; and *Adequate wastewater collection Dish Washing Facilities (if performed on site) Maintain 20L clean potable water 1 receptacle with detergent 1 receptacle with sanitiser *Adequate wastewater collection