



Te Kaunihera o
MANUKAU
City Council

Correspondence:
Environmental
Services
Private Bag 76-917
Manukau City
New Zealand
Tel: (09) 262 5104
Fax: (09) 262 8948

Checklist For Display On Stall

For further advice or assistance, please contact Environmental Services - telephone 262 5104.

- 1** All food handlers to be familiar with personal hygiene.
- 2** Toilet and hand washing facilities to be available.
- 3** All food has been correctly stored prior to use.
- 4** Try to provide food which will be cooked on site.
- 5** All food to be correctly stored at site.
- 6** All food to be protected from contamination and from being handled by customers.
- 7** Tongs, spoons etc to be provided for the serving of food (make provision for hanging and cleaning them).
- 8** When using disposable plates and cutlery, make sure they are stored so that they do not become soiled. This is the best way of serving stall food and drink.
- 9** One person who does not handle food to handle all the money, not food and money at the same time.
- 10** Keep the area clean and tidy at all times. Provide bins for rubbish disposal.
- 11** Cakes for cake stalls must all be pre-wrapped and not contain custard or cream.
- 12** Make sure your temperature control is correct.
- 13** Shelter food from the sun.
- 14** Food handlers are to wear clean aprons or smocks, and are not permitted to smoke.
- 15** Prevent customers from handling food. Provide tongs, spoons and cake slices. (Have clean ones available and change often).