

Foodstall questionnaire

Stall location: Grey Lynn Park	Stall date: 26 November 2016
Stall name:	Event name: Grey Lynn Festival
Name and contact details of person operating stall:	
Charity/ fundraising sausage sizzle or cake stall?	Yes / No - please circle

1. What foods are to be sold at the stall:

2. How will you keep your food hot during transport to the event?

3. How will you keep your food cold during transport to the event?

4. What facilities will be provided at the stall for hand washing?

- A. portable hand basin with running water, liquid soap and disposable paper towels
- B. sealed clean container with tap, water, liquid soap, paper towels and bucket for wastewater
- C. anti-bacterial hand wipes/lotion

If you are cooking or handling open food – options A or B are compulsory

5. What cleaning equipment will be used at the stall?

- detergent and sanitiser (stored separately from food)
- paper towels for drying
- other please detail:

**6. What facilities will be provided at the stall to wash equipment, utensils etc?
(separate hand washing & utensil washing facilities are required)**

- portable sink unit's containers with hot water, detergent and drying cloths
- taken home (an adequate supply of clean equipment must be provided for the duration of the event)

7. Where is the wastewater to be discarded?

(do not dispose of wastewater, oil or rubbish down storm water drains or directly onto the ground)

- sewer outlet (e.g. toilet or sink) other please detail:

8. At your stall how will you protect foods against contamination from insects; dust, people etc?

- stored in sealed robust containers wrapped using aluminium foil/glad wrap etc
 screening/sneeze guards/covers etc keep in original food packaging e.g. tins

9. How will you prevent cross contamination from raw food to ready to eat foods?

- separate storage containers separate surfaces/chopping boards separate utensils - tongs/knives
 not applicable other please detail:

10. How will you keep your food hot or cold? (a thermometer can be used to check temperatures)

Hot food > 63°C Reheating food 82 °C	Yes	No	Frozen food -18 °C Cold food below 5°C	Yes	No
Cooked to order on gas stove etc			Refrigerated vehicle		
Hot display cabinet, bain-marie			Insulated container/chilly bins with ice or chiller packs		
Microwave			Fridge		
Rice cooker			Freezer		

11. What precautions are in place to prevent bare hands touching foods?

- food handling gloves utensils such as tongs/spoons separate money taker
 other please detail:

12. What protective clothing will be worn by staff? (also remember your first aid kit)

- uniform head covering (long hair tied back)
 clean apron other please detail:

Contact Details

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