

## Foodstall questionnaire

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

**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)**

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

**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**

**Telephone:** For advice or an appointment – (09) 301 0101 **Fax:** (09) 353 9091

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