

Temporary food stall equipment checklist

Date: _____ Event: _____ Operator: _____

Equipment list	Equipment required Yes(✓)/No(X)	Comments/Actions
Tent (3 walls & roof and tent pegs if necessary)		
Floor covering		
Hot & cold display unit		
Appropriate sneeze barriers (unpackaged food)		
Table/s for preparation		
Table/s for <ul style="list-style-type: none"> ■ hand washing & ■ utensil washing 		
Esky or mobile cool room		
Waste bin with lid		
Waste bin liner/s		
Potable water (hand washing)		
20 litre water container (hand washing)		
Waste water bucket (hand washing)		
Potable water (utensil washing)		
20 litre water container (utensil washing)		
Waste water bucket (utensil washing)		
Heavy duty cleanser & sponge/cloth		
Sanitiser		
Liquid soap		
Paper towels		
Utensils (tongs, spoons, spatula etc.)		
Disposal gloves		
Cutlery		
Cutlery container		
Serviettes		
Straw dispenser		
Disposable equipment (straws, cups and plates etc.)		
Sauce squeeze bottle		
Individually sealed packs of condiments		
Tablecloths		

For more information, contact your local Council

Taste testing container		
Taste testing waste container		
Taste testing utensils		
BBQ/cooking equipment		
Extinguisher/ extinguisher sign		
Thermometer		
Alcohol swabs		
Copy of your licence certificate (<i>Food Act 2006</i>)		
First aid equipment		
Temperature log sheets		
Pen		
Labels <ul style="list-style-type: none"> ■ hand washing ■ utensil washing ■ no double dipping – single serve only. 		
Food handler - hat/apron		