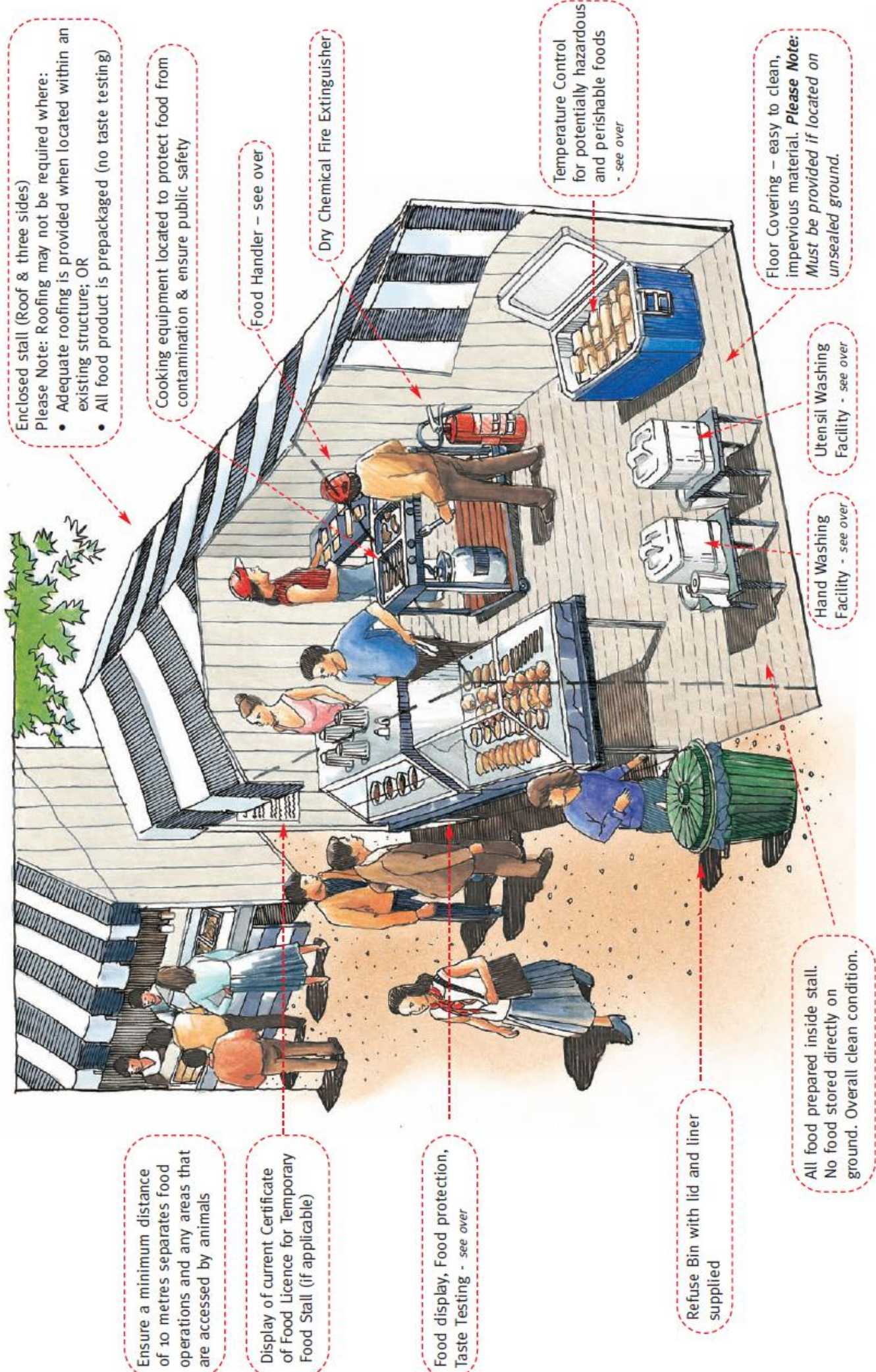
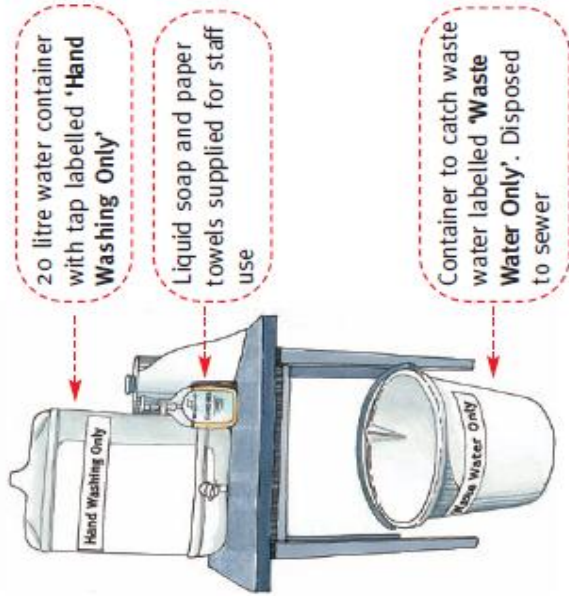


# ARTISTS IMPRESSION – MINIMUM STANDARDS FOR THE OPERATION OF A TEMPORARY FOOD STALL



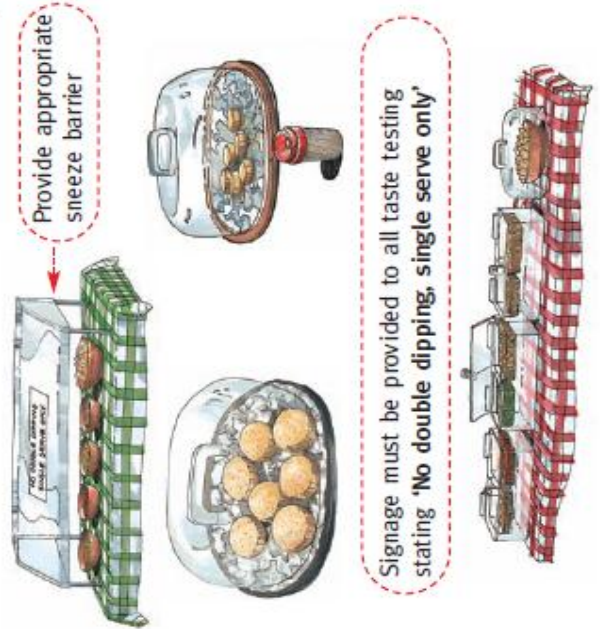
### Minimum hand washing facilities



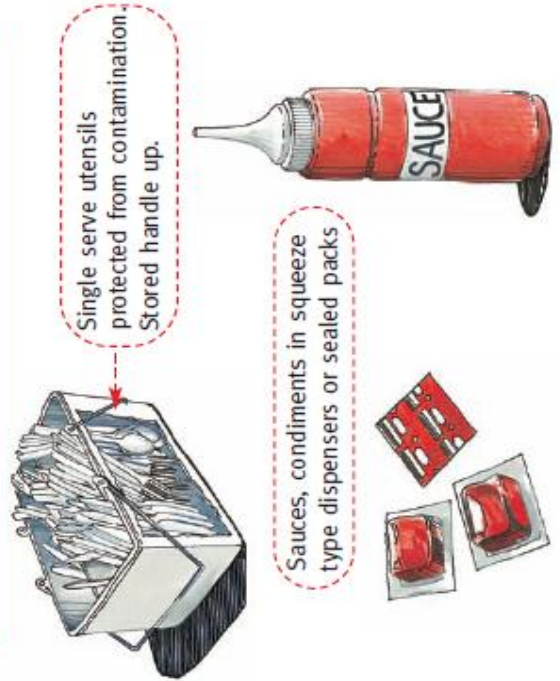
### Minimum utensil washing facilities



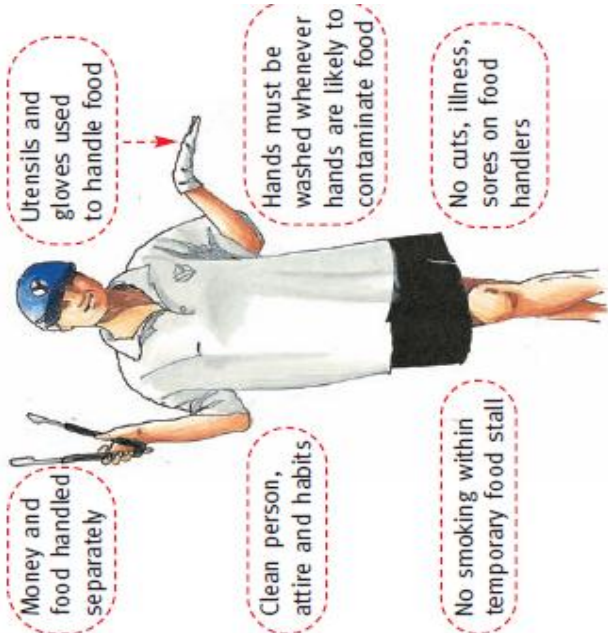
### Food display, food protection, taste testing



### Sauces, condiments and single serve utensils



### Food Handlers



### Temperature control of potentially hazardous food



For further information on this topic, please contact Council