

Food Stall Inspection Sheet

Food Act 2008 (FPS061)



89 Earl Street
PO Box 1145
Narrogin WA 6312



(08) 9890 0900



www.narrogin.wa.gov.au
enquiries@narrogin.wa.gov.au

CASHIER HOURS:
8:30am – 4:30pm
MONDAY- FRIDAY

Business Name		Date	
Manager/proprietor		Time	
Stall Address/Event		Officer	

Food Safety Requirements	Compliance	Notes
Stall- premises, fixture, fittings and equipment		
Registration certificate on site		
Hand washing -bucket with tap and water -liquid soap and paper towel		
Equipment Washing -buckets/ bowls for washing -take home to wash with supplies of utensils for day		
Waste water disposal adequate		
Cleanliness		
Food grade sanitiser on-site		
Flooring- covering or grassed area		
Marquee/tent/caravan food prep to be covered		
Thermometer		
Fire extinguisher on site		
Food Handling		
Any food prep at home? Registered food business at premises?		
High risk food transport to event cold/ hot		
Storage- temperature control		
Storage- protection from contamination		
Processing- protection from contamination		
Hygiene of food handlers		
Adequate thawing		
Adequate reheating		
Adequate cooking		
Display- temperature control and protection from contamination (dust and insects)		

Appropriate packaging - storage of packaging - labelling (if required)		
Single use utensils protected from contamination		

Food Safety Supervisor Certificate available/sighted		
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Action	Nil		Reinspection		Letter		Order/Notice		Infringement
I have read and I understand the contents of this assessment.									
Signature of proprietor/staff:									
						Officer Signature:			