

Temporary Food Stall Equipment Checklist – Sausage Sizzles

This document is designed to provide assistance to temporary food premise by listing equipment that may be required to set up a temporary food premise. All equipment must be supplied in good condition (e.g. free from rust) and working efficiently.

Equipment List	Equipment required?		Comments
	Yes	No	
Tent – 2 walls and roof and tent pegs if necessary			
Impervious floor covering (if required)			
BBQ/cooking equipment			
Sufficient hot storage, bain maries			
Appropriate sneeze barriers for unpackaged food			
Table/s for food preparation			
Sufficient cold storage – esky's, mobile cold room			
Digital probe thermometer			
Alcohol swabs for sanitising the thermometer			
Waste bins with lids and liners			
Container with a tap and a separate bucket for handwashing			
Table/s for handwashing			
Liquid soap for handwashing			
Single use towels for hand drying			
Disposable gloves			
Containers for utensil washing (if done on site)			
Wash up detergent			
Food grade sanitiser for both rinse water of wash up and for use on benches			

Equipment List	Equipment required?		Comments
	Yes	No	
Heavy duty cleaner and sponge/clothe			
Utensils – (several of each) e.g. Tongs			
Serviettes			
Straw dispenser			
Single use items (if used) e.g. Straws, cups, plates, cutlery			
Sauce squeeze bottles			
Individually sealed packs of condiments			
Copy of current food business licence if required			
Temperature log sheets & pen			
Labels for hand wash			
Labels for utensil washing			
First aid equipment			
Fire extinguisher/ extinguisher sign			