

DO NOT POISON YOUR CUSTOMERS

Advice to Food Stall/Mobile Van Operators

Personal Hygiene

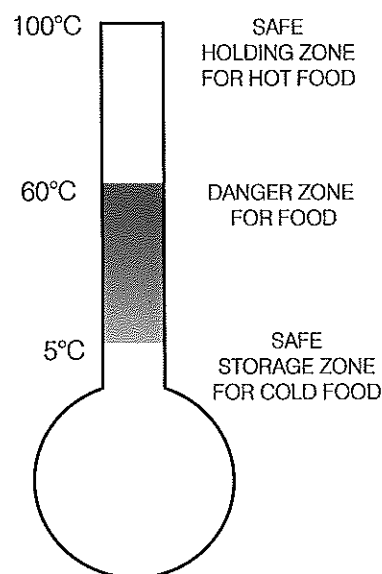
Wash Hands with Soap and Water

Helpers should wash hands and thoroughly dry:

- Before starting work
- After using the toilet
- After handling garbage
- After handling raw food and before handling cooked food
- After using a handkerchief or tissue
- After smoking

Helpers should:

- Wear clean clothing – apron or uniform
- Avoid working with food if sick or skin infection on hands
- Be aware of your duty of care to the public



Cleaning	Food
<p>Keep:</p> <ul style="list-style-type: none"> • Van/stall clean and tidy • Utensils (plates, knives) clean • Stoves, grills plates, urns etc clean <p>Wash with <i>HOT WATER</i> after use</p>	<ul style="list-style-type: none"> • Thoroughly cook all food • Keep raw/cooked food well separated (raw food contaminates cooked food) • Don't expose food to dust, flies, people • Keep hot food above 60°C • Keep cold food below 5°C <p>Remember: Only cook food as needed</p>

PRACTICE Food Hygiene PREVENT Food Poisoning

Should you require any further information please contact:

Council's Development and Environmental Services Group Telephone: (02) 4429 3111

Shoalhaven
City Council