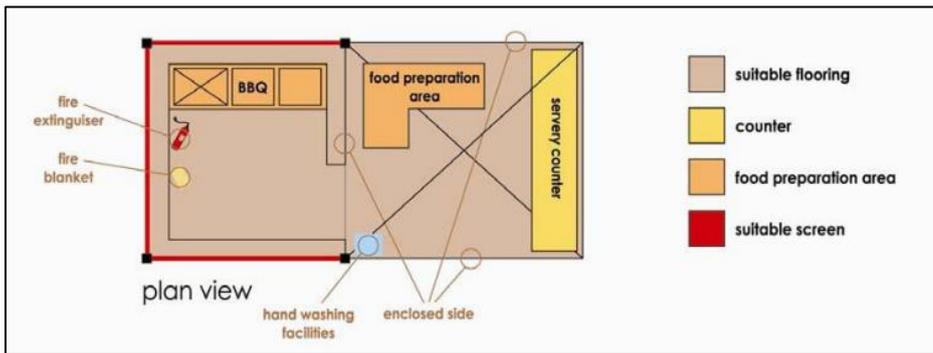


Food stall construction and layout (Dimensional plan/s)

Example



Please draw a plan of your stall on the grid below. Label each area with the corresponding numbers from the legend below. Please feel free to add any additional areas/items that you may have.

- | | |
|---------------------------------|----------|
| 1. Hand washing | 6. |
| 2. Food preparation area | 7. |
| 3. Fridge or cold storage | 8. |
| 4. Equipment washing facilities | 9. |
| 5. | 10. |