



Temporary Food Business

(Food Act 2003 – Sections 87 and 89)

Application for Registration/Renewal of a Food Business

***PLEASE SUBMIT APPLICATION A MINIMUM OF TWO WEEKS PRIOR TO EVENT
(SEE FEE SCHEDULE PAGE 4)***

Applicant's Details

Name of applicant
Name of Organisation/Business
Postal address for correspondence
..... Postcode
Telephone Mobile phone
Facsimile Email

Event Details *(if applying for an annual registration, please continue to 'Food Details')*

Name of event
Location of event *(address)*
Date(s) Start time Finish time.....

Food Details

Type of food outlet *(eg. sausage sizzle, cake stall, etc.)*

.....

Sale of food

List of all food/drinks to be sold
.....
.....

Food preparation

List foods to be prepared (i.e. cooked, heated, mixed, cut, etc) on-site at the event
.....

Are any foods to be prepared anywhere else other than at your food outlet?
If yes, please provide details
.....

Please continue over the page

Food Details – *continued*

Food storage

Address where food will be stored prior to transport to event

Temperature control

Explain how potentially hazardous foods will be kept either cold (not more than 5°C) or hot (not less than 60°C) **during transportation** to the event

Explain how potentially hazardous foods will be kept either cold (not more than 5°C) or hot (not less than 60°C) **during storage and sale** at the event

NOTE: potentially hazardous foods are those foods that support the growth of bacteria including food poisoning bacteria and include foods such as meat and meat products, seafood, chicken, milk and milk products, gravy, mayonnaise, custard and other similar type products.

Skills and Knowledge

Has anyone working at your stall undertaken any food handler training?

Yes No

If 'Yes' please provide details and include evidence with this application

Do you intend to provide any of the following to staff or volunteers working at your stall?
(please tick)

I'm Alert on line food handler training

Foodsafe

On the job training

Briefing of staff advising of acceptable food handling practices

Other

Your Food Stall Construction and Layout

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

Please continue over the page

PLAN OF STALL

- | | |
|--|--|
| 1 <u>Hand washing</u>
2 <u>Serving/counter area</u>
3 <u>Food preparation area</u>
4 <u>Fridge/cold storage</u>
5 <u>Cooking area</u> | 6 <u>Equipment washing</u>
7 <u>Rubbish bins</u>
8 _____
9 _____
10 _____ |
|--|--|

What sort of ceiling/roof/covering will your stall have?

.....

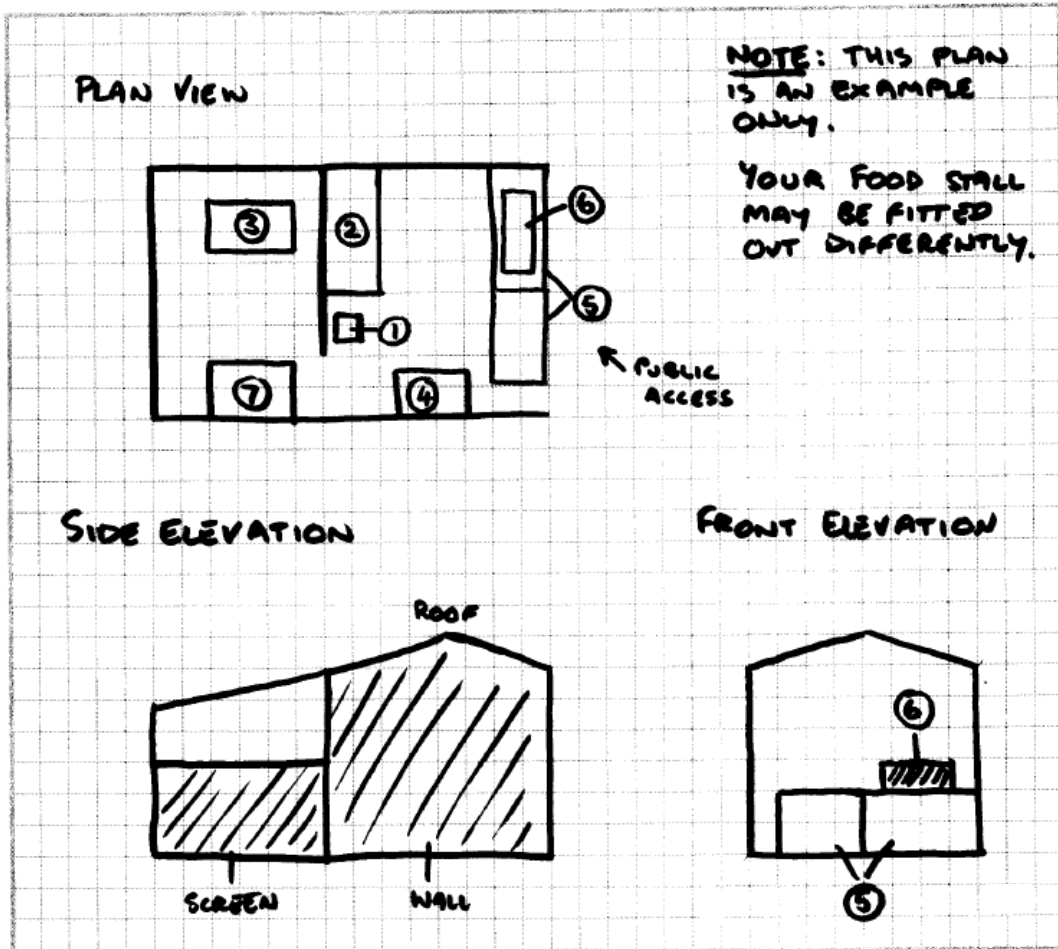
What sort of flooring will your stall have?

.....

Food handlers will have access to a digital probe thermometer at all times. (please tick)
Note that this is a requirement for application approval.

Please continue over the page

EXAMPLE



- | | | | |
|---|------------------------|---|------------------------------|
| 1 | Hand washing | 5 | Customer service benches |
| 2 | Food preparation area | 6 | Hot / Cold Display |
| 3 | Barbecue | 7 | Equipment Washing Facilities |
| 4 | Fridge or cold storage | 8 | |

Fee and Signature

Application fee:

Community and charity organisations - No Charge

ONE DAY REGISTRATION

\$31 if application received 5 or more days prior to event

\$41 if application received fewer than 5 days prior to event

TWO TO FOUR DAY REGISTRATION

\$62 if application received 5 or more days prior to event

\$72 if application received fewer than 5 days prior to event

ANNUAL REGISTRATION

\$168 (subject to conditions)

Please continue over the page

I agree to comply with all food safety requirements stipulated by the Council's Environmental Health Officer and the 'Guidelines for Mobile Food Businesses'.

Signature of applicant Date

OFFICE USE ONLY

Approved Not Approved

Conditions of approval:

- 1
- 2
- 3

Comments:

.....
.....
.....

Person contacted:

Authorised Officer Date