

Enquiries to:
Environmental Health Officer
Town of Narrogin
89 Earl Street
NARROGIN WA 6312
9881 1944
shiralee@narrogin.wa.gov.au



Environmental Health Food Act 2008

Notification of a Food Stall

A Temporary Food Stall Application **MUST** be lodged least **2 WEEKS** prior to your event, or approval may be delayed.

Applicant's Details:

Applicant's Name:	
Organisation:	
Postal Address:	
Phone:	Mobile:
Email Address:	

Details of Food Stall:

Name of Event	Location	Date/Time

Are you an approved Food Vehicle? (please circle one) YES NO

*A copy of the local Registration Certificate **MUST** be attached*

Does the food require preparation or handling prior to the event?

(please circle one) YES NO

If yes please provide name of Food Business or approved commercial or residential kitchen

*A copy of the local Authority Registration Certificate **MUST** be attached*

If your Food Business is outside of the Town of Narrogin, a copy of the local authority Food Business Registration Certificate must be attached.

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Tick which type of food you will be selling:

High and Medium Risk Foods <input type="checkbox"/>	Low Risk Foods <input type="checkbox"/>
<ul style="list-style-type: none"> ▪ Raw and cooked meat or foods containing raw or cooked meat, for example casseroles, curries, lasagne, meat pies, pastries, curry puffs or similar. ▪ Dairy products and foods containing dairy products, for example milk, custard, and dairy-based desserts. ▪ Seafood (excluding live seafood) and foods containing seafood. ▪ Processed fruits and vegetables, for example salads and unpasteurised juices. ▪ Cooked rice and pasta. ▪ Processed foods containing eggs, beans, nuts or other protein-rich food, for example quiche and soya bean products. ▪ Foods that contain any of the above foods, for example sandwiches and quiches. 	<ul style="list-style-type: none"> ▪ Cake decorating, cakes, biscuits, flour products which do not contain potentially hazardous foods such as cream. ▪ Food prepared for farm stay and home stay accommodation. ▪ Food prepared for a single fund raising event arranged by a community or charitable group. ▪ Pickled onions and vegetables. ▪ Jams, chutneys, relishes and sauces that are heat treated by boiling or cooking. ▪ Herb vinegars with a pH of less than 4.5. ▪ Repackaging of bulk packaged low risk confectionary products.

Provide names and details of any other food you will be selling:

Only low risk food can be prepared at registered residential kitchens before the event. Only minimum medium to high risk foods are to be prepared on site with approved setup.

Number of staff trained in Food Safety?	
Please see www.imalert.com.au for FREE Food Safety Training	

Please tick what you will have on site at the event:

A marquee or tent		Hand washing facilities; running water with liquid soap and paper towel	
Dedicated buckets to wash equipment		Safe Power supply	
Cold display and storage; fridges, eskys		Hot display and storage; bain marie	
Water supply/waste water disposal point		Cooking equipment; deep fryers, woks, bbq	
Rubbish bins		Fire extinguisher	
Legal point of waste water disposal		Pre-packed food labelled	

Other:

FOOD STALL FEE : FOOD BUSINESS - \$110
CHARITY – NO CHARGE

Date Paid: -----

Receipt No.:-----

Signed by Applicant: _____ Date: _____