ENVIRONMENTAL HEALTH *FOOD ACT 2008*

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

**APPLICANT’S DETAILS**

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| --- | --- | --- | --- |
| Applicant Name |  | | |
| Organisation |  | | |
| Address |  | | |
| Postal Address |  | | |
| Telephone No |  | Mobile No |  |
| Email Address |  | | |
| Event Day Stall Manager |  | Contact Number |  |

**DETAILS OF FOOD STALL**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Event Name | Event Address | Event Date | Start Time | End Time |
|  |  |  |  |  |

|  |  |
| --- | --- |
| Are you an approved Food Vehicle? (Attach Registration Certificate) | Yes / No |

|  |  |
| --- | --- |
| Does the food require preparation or handling prior to the event? | Yes / No |

Tick which type of food you will be selling.

|  |  |
| --- | --- |
| High and Medium risk foods | Low risk foods |
| * 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 deserts. * 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. | * 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 single fund raising event arranged by community or charitable group. * Pickled onions and vegetables. * Jams, chutneys, relishes and sausages that are heat treated by boiling or cooking. * Herb vinegars with a pH of less than 4.5. * Repackaging of bulk packaged low risks confectionary products. |

Please provide names and details of any other foods you will be selling.

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| No of staff currently trained in Food Safety? |  |

Please see [www.imalert.com.au](http://www.imalert.com.au) for FREE Food Safety Training.

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

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| --- | --- | --- | --- | --- |
| A marquee or tent | |  | Hand washing facilities: running water with liquid soap and paper towels |  |
| A food van or trailer | |  | Safe power supply |  |
| Dedicated buckets to wash equipment | |  | Hot display and storage: bain marie |  |
| Cold display and storage: fridges, eskies | |  | Cooking equipment: deep fryers, woks, bbq |  |
| Water supply / waste water disposal point | |  | Fire extinguisher |  |
| Rubbish bins | |  | Pre-packaged food labelled |  |
| Legal point of waste water disposal | |  | Impervious floor covering (Required if on unsealed ground) |  |
| Other |  | | | |

**ADDITIONAL DOCUMENTS**

The documents listed below **MUST** be submitted together with your application:

* **Food Business Registration Certificate (Issued by your Local Authority)**
* **Floor Plan**
* **Certificate of Currency (Public Liability)**

**Food Stall Floor Plan (Labelled)**

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| **Legend** | |
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| Signature ………………………………………………………………………………. Date …………………………………………………………………… |