

FOOD STALL APPLICATION



89 Earl Street
PO Box 1145
Narrogin WA 6312

(09) 9890 0900

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CASHIER HOURS:
8:30am – 4:30pm
MONDAY- FRIDAY

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

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
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Does the food require preparation or handling prior to the event?	Yes / No
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Tick which type of food you will be selling.

High and Medium risk foods	Low risk foods
<input type="checkbox"/> Raw and cooked meat or foods containing raw or cooked meat, for example casseroles, curries, lasagne, meat pies, pastries, curry puffs or similar. <input type="checkbox"/> Dairy products and foods containing dairy products, for example milk, custard and dairy based deserts. <input type="checkbox"/> Seafood (excluding live seafood) and foods containing seafood. <input type="checkbox"/> Processed fruits and vegetables, for example salads and unpasteurised juices. <input type="checkbox"/> Cooked rice and pasta. <input type="checkbox"/> Processed foods containing eggs, beans, nuts or other protein-rich food, for example quiche and soya bean products. <input type="checkbox"/> Foods that contain any of the above foods, for example sandwiches and quiches.	<input type="checkbox"/> Cake decorating, cakes, biscuits, flour products which do not contain potentially hazardous foods such as cream. <input type="checkbox"/> Food prepared for farm stay and home stay accommodation. <input type="checkbox"/> Food prepared for single fund raising event arranged by community or charitable group. <input type="checkbox"/> Pickled onions and vegetables. <input type="checkbox"/> Jams, chutneys, relishes and sausages that are heat treated by boiling or cooking. <input type="checkbox"/> Herb vinegars with a pH of less than 4.5. <input type="checkbox"/> Repackaging of bulk packaged low risks confectionary products.

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

No of staff currently trained in Food Safety?	
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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 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)

Legend	

Signature	Date
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